

Sustainable Public Procurement – State of play

Advisory Group on Sustainability of Food Systems

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European Union



Sustainable Public Food Procurement (SPP)

- The European Green Deal and the Farm to Fork Strategy recognised the importance of SPP in different areas.
- Criteria for sustainable public procurement of food and catering services can help cities, regions and public authorities to play their part by sourcing sustainable food for schools, hospitals and public institutions.
- EU Green Public Procurement (GPP) criteria for food, catering services and vending machines are listed in a Commission Staff Working Document: SWD(2019) 366 final.
- Some MS/cities are also active in SPP by means of, for instance: legal requirements, action plans and guidelines.
- At EU level preparatory work is ongoing in view of developing SPP criteria for food, catering services and vending machines.

Main issues with sustainable public procurement (SPP) of food

- Awareness and knowledge of SPP (GPP) criteria.
- Availability and price of sustainable food;
- The need for procurers to choose the cheapest offer;
- Difficulties to write tender material and specifying all the foods;
- Documentations are too demanding for local/small providers;
- Problems with the inclusion of locally produced/processed food;
- Concern that sustainability criteria in tenders will be legally challenged;
- Lack of monitoring tools.

Sustainable Public Procurement (SPP)

Preparatory work in support of authorities to procure sustainable food

Improve skills and knowledge of SPP procurement and support local authorities in using public procurement strategically



Criteria for sustainable public procurement (SPP) of food, catering services and vending machines

Criteria that cover the environmental, social health and economic dimensions of sustainability
JRC provides environmental, techno-economic analysis and scientific support

- Overview of existing criteria, tools, guidelines
- Analysis of existing criteria, tools, guidelines
- Provide possible criteria for sustainable food procurement

In preparation of this work, surveys and interviews were organized amongst interested stakeholders during 2023.

Sustainable Public Procurement

- Areas to be covered by possible criteria may indicatively include:
 - reduction of waste and food waste
 - strengthening the offer of organic food,
 - contribution to climate change mitigation and adaptation, protection and conservation of water resources, the protection and restoration of biodiversity and ecosystems, prevention and control of pollution;
 - higher animal welfare standards;
 - support for SMEs, including small scale farmers and fishers;
 - strengthening compatibility with national dietary guidelines in place by giving priority to certain key common dietary recommendations

Example of areas covered in Green Public Procurement SWD

- Common EU GPP criteria can be incorporated into a public procurement procedure for goods, services or works in order to reduce the environmental impact of a purchase.
 - Organic food
 - More environmentally responsible marine and aquaculture food
 - Increased offer of plant-based menus
 - More environmentally responsible vegetable fats
 - Food and beverage waste prevention
 - Other waste: prevention, sorting and disposal
 - Energy and water consumption in kitchen

More info: https://green-business.ec.europa.eu/green-public-procurement/gpp-criteria-and-requirements_en

Example: food waste from GPP SWD

The tenderer must provide evidence in the form of standard operating procedures for purchasing, storage, cooking, menu planning and serving, covering:

- *establishing an accurate stock inventory and ordering system to avoid over-ordering and spoilage of stock*
- *developing a food waste inventory*
- *conducting measurement of food waste amounts on continuous or period basis*
- *ensuring that the food is stored under the proper conditions*
- *avoiding over-trimming of bulk meat, fish or whole vegetables or reusing the over-trimmings*
- *performing long-term analysis of meals sold in order to adapt food orders*
- *developing strategies against overproduction of meals (e.g. freezing)*
- *storing perishable products in appropriate conditions (e.g. correctly adjusted refrigeration units)*

The tenderer must communicate to the guests the key parts of the food waste prevention policy.

The tenderers must have relevant expertise and experience for safe redistribution of surplus food if/where applicable

Thank you



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