

Legislative framework for a Union sustainable food system

Sustainable Public Procurement

Food Waste Platform

8 November 2023

European Union



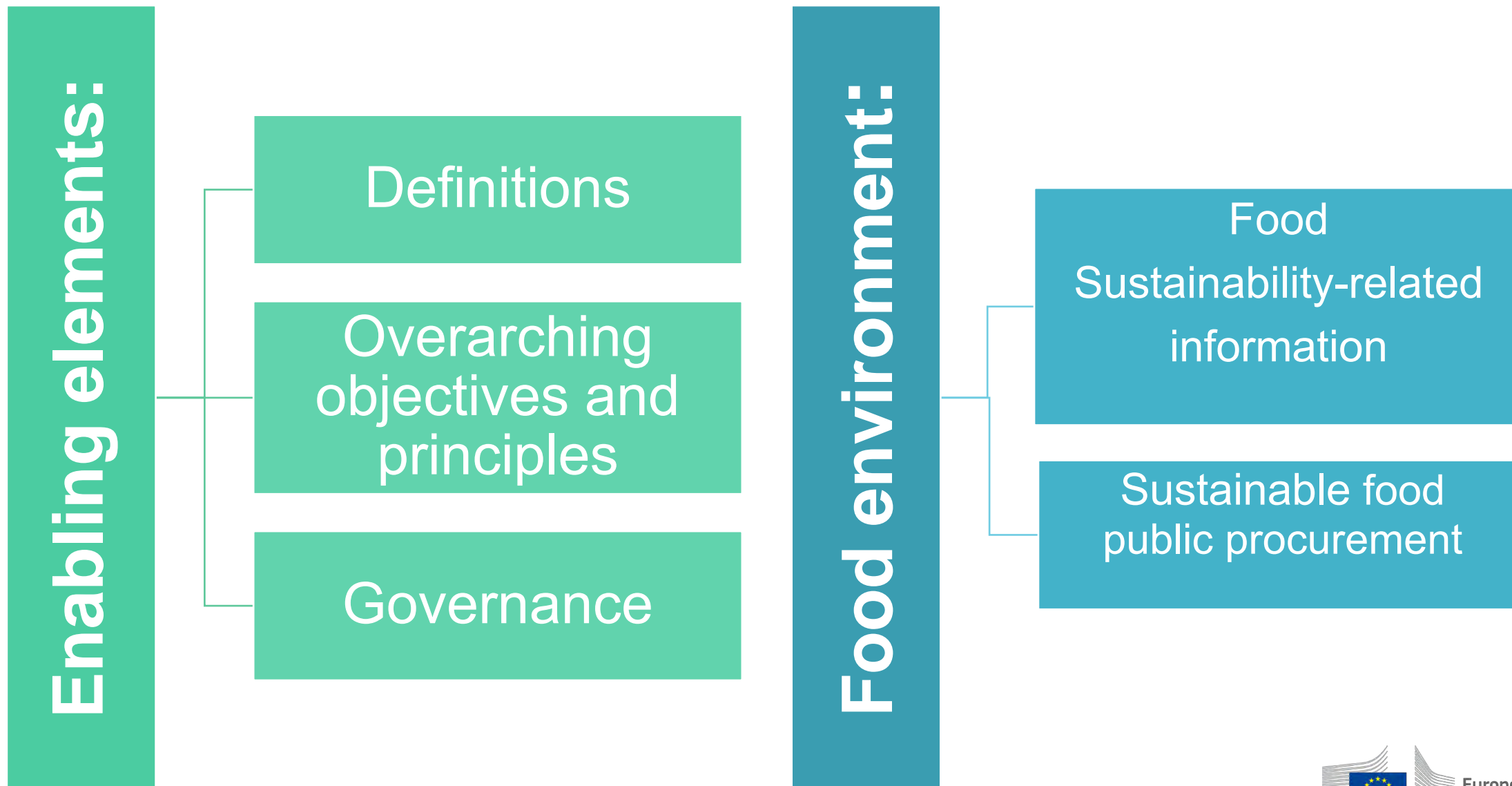
Framework for a Union sustainable food system

- The initiative in a nutshell:

- What are the problems:
 - A fragmented regulatory approach towards sustainability, hindering the functioning of the internal market and the free circulation of products
 - Making healthy and sustainable choices remains too complicated
 - Food system actors do not systematically carry out sustainable operations
- Objectives of the framework law:
 - **Overarching objective:** to improve the functioning of the internal market, in a manner that enables the systemic changes needed by all actors for the transition to a resilient and sustainable EU food system
 - Strengthen the coherence of EU food system law, by mainstreaming a harmonised approach to sustainability in all food-system policies
 - Facilitate sustainable choices by food system actors and establish a favourable and transparent food environment
 - Incentivise food related operations to become increasingly sustainable



General architecture of the FSFS



Sustainable Public Procurement (SPP)

Support local authorities to procure sustainable food

The aim would be to raise awareness and improve skills and knowledge of SPP procurement and support local authorities in using public procurement strategically. Potential general provisions and requirements could be:

- Establishment of an EU network of food procurement professionals;
- The creation of centralised MS focal points;
- Requirements for the Member States to set up national action plans to increase the uptake of SPP;
- Requirements for monitoring and reporting of the uptake of SPP by the Member States.

General and specific requirements

The Framework regulation could set a general mandatory requirement of procuring sustainably. Potential subsequent measures could include:

- Minimum mandatory criteria in the form of technical specifications.
- Monitoring and reporting requirements of the uptake of SPP for the MS and the European Commission

Sustainable Public Procurement

- Potential areas for development of criteria to implement the general requirement could cover:
 - 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

Food waste

- Example: EU green public procurement criteria for food, catering services extracted from SWD (2019) 366 final

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 the safe redistribution of surplus food if/where applicable

EU Code of Conduct on responsible food business and marketing practices

- 140 signatories to date, of which 76 companies with individual pledges, 61 associations and 3 collaborative supporters
- The Code has 7 aspirational objectives, Objective 2 relates to prevention and reduction of food loss and waste
- Out of more than 500 commitments made by signatories, only 30 were pledged under this objective in 2022, 2 more pledges were submitted hereon in 2023 (*but not all commitments hereon are pledged under the Code, Commissioner Kyriakides called upon signatories to come forward with more ambition on FLW prevention and reduction*)
- Pledges relate to minimising food loss and waste in operations and across the supply chain
- A total of 27 companies (1/2 retail, 1/3 food manufacturer) made concrete commitments on FLW prevention and reduction, the majority aiming to halve FLW by 2030, but some by 2025, others go for a zero waste and full revalorisation policy
- Small and medium sized companies perform particularly well

EU Code of Conduct on responsible food business and marketing practices

- Some examples of good practices in-company to reduce FLW:
 - Food not consumed during lunch is offered to a third party
 - Valorisation of previously wasted pieces into new products
 - Adaptation of technology and cutting practices towards a zero-waste practice
 - Reducing the need for feed materials that require agricultural land, and thus the need for fertilisers, helping in preserving soil health
 - Adopt strategies to extend the shelf life of produce, also improving quality and yield to avoid discards
 - Develop one new product for each of the core products
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- FLW prevention and reduction at household level is however hardly addressed: one by “best before” and based on organoleptic appearance, another by information sheets at retail