



KØBENHAVNS KOMMUNE

Børne- og Ungdomsforvaltningen

Sundhed og Indkøb

NOTAT

Comments on the JRC revision of the EU GPP Criteria for Food and Catering Services. (City of Copenhagen)

General comments:

The criteria set out for food should apply for catering as well.

Background information about Copenhagen:

In Copenhagen we do food procurement for all our institutions (elderly, social and kindergartens), which per year amounts to aprox. 58 mio euro. We achieved almost 90% organic in all of our public meals by the end of 2015.

Most of our meals are prepared on site. In 2009 we made a tender for a catering contract for the 80 kindergartens that did not have a kitchen at that time. In 2016 the catering contract only consists of 15 kindergartens serving aprox. 650 meals per day.

To support my answer to the questions below I have been in contact with Ecolabelling Denmark - Rikke Dreyer, Organic Denmark - Rikke Grønning and The Danish Agriculture & Food Council - Kirsten Lund Jensen

Comments to "Terms and definitions":

Assembly-serve: We use this for our school catering in Copenhagen. In total we have 65 schools. 44 of these schools serve "assembly-served food". This concept for school food is called "EAT". The schools serve 7000 meals per day (the parents have to choose beforehand if they wish to buy the meal). We have 12 schools where they prepare food on site with a group of the schools pupils. The group composition is changed each week. 9 schools have no facilities to serve food.

We pre-process and cook most of the food for the EAT concept but some of the food is sent raw to the school where they cook it in a convection oven. The quality of the final dish is always considered when choosing what to pre-process and what to cook on site.

Comments to 4.1.1.1 Organic food products (TS1, AC1) p. 19-21

In the experiences from Copenhagen, stemming from the process of converting the entire public food system to consist of 90 % organic produce, the first goal to strive for when converting to organic should typically be 30 %. This level of organic, measured in weight, corresponds with a few basic and quite common food groups, and most types of kitchens can reach 30 % by converting potatoes, milk and some fibrous vegetables like cabbage and roots. Another way of achieving 30 % is to begin with flour and grains, by switching to

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organic versions and by baking organic bread, thereby substituting conventional and often costly bake-off products with a homemade organic product of lower cost. Often this method requires training or support from an organic conversion consultant to achieve a satisfactory result if baking is not in the individual kitchens usual repertoire. Baking, along with potatoes and milk, will land most kitchens between 30 - 40 percent.

I have been in contact with Organic Denmark, Rikke Grønning and The Danish Agriculture & Food Council, Kirsten Lund to ask if they thought there would be any problems if all member states in the EU converted the above mentioned products to organic. Both answered no. There will, of course, be a period of time where the market will have to adjust to the changes, but the adjustment will happen like it did in Denmark, simply following demand and supply.

In Denmark we have a government controlled labelling of the organic level the individual kitchen reaches and you can choose to be measured in mass or in cost. <http://www.oekologisk-spisemaerke.dk/>

Answers to the consultation questions to stakeholders:

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o Do you agree with the ambition levels set (% for the criteria) for the technical specifications and award criteria?

- I agree with the ambition levels set.
- 25% is not ambitious by Danish standards where Organic Denmark is working towards a goal with 60 % organic in all public meals but since the guide covers the entire EU I believe it's a satisfactory goal.
- The Copenhagen House of Food (our organic conversion expert) has this argument: "At 30% organic conversion there is a risk that the quality of the kitchen will decrease or the costs will increase, because most kitchens will convert and not reschedule. Only at 50-60% you can be sure that the work transitions in kitchens will change and the amount of waste will be reduced. We have experienced that the real change happens at 50% and 75%.

o Do you agree to express the criteria in terms of the total procurement cost of food and drink products within the contract?

- The percentage should be measured in mass and in cost. Measuring in mass will also support converting a few basic and quite common food groups like potatoes, milk, flour, grain and some fibrous vegetables like cabbage and roots. These products also have a high impact on the environment when converted.

o Is this criterion particular relevant for vending machines (e.g. organic coffee and sugar)? If so, shall we have a threshold for the % of organic in vending machines?

- The criterion is very relevant for vending machines, and the percentage can reach 100%. That is what we use for our coffee machines. The products we buy are both organic and fair traded.

Comments to 4.1.1.2 Marine and aquaculture food products (TS2, AC3) p. 23-24

Four years ago we made a tender for fresh fish in Copenhagen, which included MSC products. We are going to make a new tender this coming year, and I have been in contact with the Danish fish suppliers and they agree that percentages here could be increased. The MSC fish are fairly widely available on the market. The suppliers' recommendation to my new tender is to forbid the usage of the red list published by MSC.

The critique I got towards the MSC is that it is not SME friendly because the label is too expensive for them. In Denmark we have a focus on fishing sustainably by fishing close to the coast and with rows cutters.

Answers to the consultation questions to stakeholders:

o Do you agree with the ambition levels (% set) for the technical specifications and award criteria?

- We agree, and even think the percentage can be set higher.

o Do you have experience in the use of other than the Marine Conservation Society guide for the red-listed fish? '

- No

o What is your experience in the market availability for the MSC- and ASC-labelled fish and seafood?

- We buy MSC fish already, and have no problems getting them.

o Do you have experience in the feasibility for SMEs to comply with this criterion?

- See above. The Danish suppliers say that here is a big problem.

o Do you think the principles within the certification schemes for MSC and ASC are adequately summarised?

- Personally I do not know enough of this to answer the question.

Comments to 4.1.1.3 Seasonal produce (TS3) p. 24-25

In the fruit and vegetables tender in Copenhagen we asked the suppliers to make a seasonal calendar. The supplier chooses where to buy the fruit and vegetables, although the fruit and vegetables have to stem from the natural environment's seasonal produce according to the local season, and not grown in heated greenhouses.

Some vegetables have to be refrigerated to avoid food waste.

Answers to the consultation questions to stakeholders:

o Do you have any experience on an alternative methodology to verification throughout the contract of this requirement?

- I asked to get statistics from the suppliers to see what they offer and what is bought during season. Apples for example were given points towards their diversity. The greater the variety of apples the supplier could offer, the more points. Therefore I have to make sure that they keep what they promise.

o Do you have a sharable experience on the use of seasonal calendars?

- Yes in Danish and I will send my material to you if you want

Comments to 4.1.1.4 Integrated production (TS4, AC2) p. 26-27

I asked the organisations LF and ØL about this, and here are the answers to why we do not work with this in Denmark:

Answers to the consultation questions to stakeholders:

o Do you have experience in using similar criteria in previous tenders?

- No

o Do you agree with the ambition levels set (% for the criteria) for the core and comprehensive criteria?

- Because IP products have never been successful in Denmark. Consumers and the public sector choose either conventional or organic products.

Comments to 4.1.1.5 Animal welfare (AC4) p. 28-29

Most of the meat bought to the Copenhagen Municipality is organic. We even asked the suppliers to start producing organic halal slaughter meat. At first they said it did not exist but when they were told there were extra points in the tender to the supplier who could meet our AC, everybody could deliver the meat we demanded. By doing this we used the tender to push market development. DK's legal requirement says that animals must be stunned before halal slaughter; it is not necessarily the case in other countries. (Animal Protection does not have a problem with Danish slaughtered halal, but condemns from animals slaughtered without stunning) That is why it also can be organic in Denmark.

We also, of course, only buy organic eggs and the suppliers have no problem meeting our demand. 25% of all eggs produced in Denmark are organic.

But the only reason we buy the organic meat, which is far more expensive, is that we have reached 90% organic. If you have reached 75% only very little of the meat would be organic. By aiming higher than 5% it would have a positive effect on meat consumption which is generally too high.

Answers to the consultation questions to stakeholders:

o Which is your experience in the market availability for meat products third party certified to animal welfare standards?

- We have no problem, because we buy organic meat. The problem we have is that the production of meat has not quite reached our demand yet.
- In Denmark, there is a wide range of free-pigs, chickens and eggs

o Do you agree with the threshold level (5%) set for the comprehensive criteria)?

- Yes. But this is not relevant to Denmark because municipalities and other public authorities which focus on animal welfare demand organic products.

Comments to 4.1.1.6 Fair trade products (AC5) p. 30-31

Copenhagen Municipality ask for fair trade products.

We use fair trade (FLO standards) because we want to support smaller farmers and pay an honest price for what they have produced.

UTZ and Rain forest alliance (RFA) have other goals. RFA mainly wants to protect the rainforest and UTZ has its goal on developing minimum standards and transparency for the production (agricultural, social and environmental).

When you ask for a product that has a fair trade label, you can't be sure what exactly you want to be fair to? My local government wants to ensure fair weights for local farmers and are very pleased with the Fair Trade label but we do, of course, also accept a UTZ label.

In our tenders on coffee, tea, sugar, and the tender on hot drink vending machines we ask for organic and fair trade products. One does not rule the other one out.

Organic Denmark commented: "One of the organic principles is "fairness" and we would obviously like the organic produce from third world countries to have a Fair Trade brand as well. There is no provision for "fairness" in the organic control of the product. It is a real problem that it is expensive for small producers to achieve these certifications."

Answers to the consultation questions to stakeholders:

o Which is your experience in the market availability for products fair trade certified?

- No problem with availability. In Denmark we have a wide range of Fair Trade certified products and it's not a problem to create competition in a tender of fair trade products

o Do you agree with the threshold level (20%) and 50% set, respectively, for the core and comprehensive criteria)?

- Maybe we could go higher?

o Is this criterion particular relevant for vending machines?

- It's very relevant to go for fair trade in vending machines. It's a quick win. And for coffee, tea and sugar you can go for a 100%.

Comments to 4.1.1.7 Packaging (AC6) p. 32-35

We ask for the national criteria regarding the packaging that is in contact with the food – and I believe we do not have enough focus on this in our contracts.

We have a problem with single packaging, primarily because items that are sold in food service often originally were intended for retail. Therefore the problem will be minor over time, as the food service market is growing (and therefore producers begin to pack targeted for food service) This is what we see in Denmark right now.

Answers to the consultation questions to stakeholders:

o Do you consider feasible the requirements for the core and comprehensive criteria?

- Yes

o Do you have any experience on how the verification of the recycling content for the packaging materials being used?

- In Copenhagen Municipality we have a project called “Zero plastic”, working to get black plastic out of food packaging because black plastic can't be discarded in waste sorting plants.

o Are you aware of any GPP scheme that uses type 1 ecolabel (e.g for Nordic Ecolabel restaurants) as a proof of compliance for the requirement on recycled content and renewable materials for this criterion?

- Yes some of the governmental institutions e.g. The Prime Minister's Office use Nordic ecolabel for canteen/catering.

o Are you aware of any legal constraints within FSCis?

- No

Comments to 4.1.1.8 Sustainable palm oil (AC7) p. 36-37

Unfortunately palm oil is almost unavoidable and it goes by different names in ingredient list, and it makes it difficult for the end buyer to check and avoid.

If we want to create awareness palm oil should be avoided in the first place and if there is no other options it should be sustainable.

Answers to the consultation questions to stakeholders:

o This is a new proposal criterion. From you experience is this criterion feasible in terms of market availability and verification process for certified RSPO food products within tenders?

- It should be avoided. It would be impossible to follow up i only part of the oil should be sustainable

o Is this criterion particular relevant for vending machines?

- I do not know

Comments to 4.1.1.9 Other schemes of sustainable production p. 36-37

Answers to the consultation questions to stakeholders:

o This is a new proposal criterion. From your experience is this criterion feasible in terms of market availability and verification process for certified RSPO food products within tenders?

- We do not use this in our tenders yet, but I will look into it for future tenders.

o Is this criterion particularly relevant for vending machines?

- This is very important for vending machines.

Comments to 5.1.1.1 Staff training (SC1) p. 42-44

With conversion to 90% organic produce our kitchen staff attends a training course if they want to. The course is a 5 week course, and it costs nothing for the unit to attend because it is a training course for the unemployed giving them a chance to get the experience in a real unit, and afterwards a better chance to get a fulltime job. The conversion to 90% organic produce is done within the budget of the kitchen and some of the key factors are huge reduction due to reduced wastage and a major upgrading of the kitchen staff so that it can be done. Which result in better food quality and nutrition.

Children and Youth Administration, Copenhagen Madhus and Job Centre Copenhagen have partnered on a rotation project. Therefore, we can offer kitchen employees five weeks of career advancement in AMU auspices, while a rotation agency handles the kitchen work. Temporary workers are up skilled to cook organic food through a two-week course in Copenhagen Madhus and are now at work in one of the institutions that participate in the first course.

The course is both for kitchen staff with little or much experience. The key is motivation and desire to develop their own skills and gain new inspiration.

On the course we teach, inter alia, in:

- Cooking methods
- Sensory and seasoning
- Ecology
- Nutrition for children
- Menu Planning
- Knowhow knowledge into practice

If you want more information about this program we can forward it.

Answers to the consultation questions to stakeholders:

o Do you consider relevant to add new requirements to this proposal?

- Eco-driving and training for environmental friendly cleaning.

o Is the 16 hours' minimum duration of training for all new staff adequate?

- 16 hours of training for kitchen staff that isn't much. Especially if you see the subject they have to be trained in.

Comments to 5.1.1.2 Environmental management measures and practices (SC2) p. 45-46

I have no knowledge about this area

Comments to 5.1.2.2 Menu planning (TS5) s. 48-50

We have a weekly veggie day (vegetables only). Additionally we offer a full two-week vegetarian menu that follows national dietary recommendations. In Denmark we have some institutions with a vegetarian profile who don't serve meat.

Seasonality should be incorporated in menu plans, both from an economic and an environmental perspective.

Meat is not essential for a balanced diet – protein on the other hand is. Nursery and daycare facilities in Denmark operate with 1 or 2 weekly meat days in the institutions. The protein intake in the remaining meals is covered by vegetable protein and fish.

Nutritional values of the menus and information's on allergens should be available on request.

Include a requirement and fresh raw vegetables ingredients in every meal and a weekly fish day.

Include a requirement to provide tap water rather than bottled water.

<http://altomkost.dk/raad-og-anbefalinger/de-officielle-kostraad/>

Answers to the consultation questions to stakeholders:

o Can a maximum % meat content for the core and comprehensive criteria be set?

- I would like a balanced menu including a certain amount of protein rather than meat %.

Comments to 5.1.2.3 Waste sorting and disposal (TS6) p. 51-52

For now we ask the supplier to show us a plan for waste sorting and disposal.

Answers to the consultation questions to stakeholders:

o Do you agree on the modifications proposed for this criterion?

- Yes

o Are you aware of any limitation to implement and verify this criterion?

- No

Comments to 5.1.2.4 Consumable goods (e.g. paper products, tableware and cleaning products) (AC8) p. 53 - 55

Cleaning products should be 100% ecolabel or Nordic swan as we have in our cleaning contracts.

Answers to the consultation questions to stakeholders:

o Are the proposed consumable goods providing a good coverage of the consumables being used within the catering services provision?

- Yes

o Are the proposed threshold % limits accessible to all service providers?

- In my opinion it is no problem.

Comments to 5.1.2.5 Equipment (AC9) p. 56 – 60

I have no knowledge about this area – and did not receive any response from my network yet. If you want I can send in their comments later.

Comments to 5.1.2.6 Vehicle fleet and planning of food delivery (TS7)p. 61-63

I have no knowledge about this area – and did not receive any response from my network yet. If you want I can send in their comments later.

Answers to the consultation questions to stakeholders:

o Do you think the criterion should cover refrigerants in transport?

- Yes

o Are you aware if heavy duty vehicles are being used within the catering service activities?

- Yes

Comments to 5.1.3.2 Waste sorting and disposal (C2)p. 64 - 65

Answers to the consultation questions to stakeholders:

o Do you agree with the frequency proposed for monitoring the waste management practices?

- Yes