



Revision of the EU Green Public Procurement Criteria for Food and Catering Services

INNOCAT City Interest Group feedback, April 2016

1 General comments

- We welcome the breadth of the proposals and the broader range of products and services covered by the draft criteria.
- It would be useful to align the ambition of certain categories such as vehicles and cleaning products with the relevant criteria sets for those products. There is no reason why they should be less ambitious here.
- It would be useful if the ambition levels could be rationalised (e.g. why is the ambition level for integrated farming lower than that for organic farming? why is long distance transport included for fruit and not vegetables or fruit?)

2 Food criteria

2.1 Organic food products

- The rationale of using an LCA approach seems narrow and the methodology used has been severely criticised by both FIBL and IFOAM. These do not take account of broader environmental aspects such as soil quality, water pollution etc.
- It may be worth rather considering broader aspects of organic food which have positive environmental impacts when compared to conventional agriculture. For example, organic farming methods excludes the use on neo-nicotinoid fertilisers which are having a detrimental effect on bee population.
- We are broadly in agreement with the ambition levels set. A number of local authorities start off by asking for 20% organic – it might be worth lowering the core criteria to 20%.
- Procurement criteria should be expressed in terms of percentage mass as well as (or instead of) percentage cost.
- This criteria seems appropriate for vending machines





2.2 Marine and aquaculture products

- MSC products are pretty widely available on the market so the percentages here could be increased

2.3 Seasonal produce

- Please exclude the term “non-refrigerated” from the definition. Some seasonal products, such as lettuce, require refrigeration.
- Seasonal should refer to where the product is sourced rather than where it is purchased. Some cities fill out the seasonal calendar themselves, others ask suppliers to fill it out. Perhaps these two approaches could be described but neither prescribed.

2.4 Fair trade products

- The Fair trade products mentioned (bananas, chocolate/cocoa, tea, coffee and sugar) are all easily available on the market so the ambition level here could be raised

2.5 Sustainable palm oil

- Change in land use is also a significant issue here
- RSPO is available to a limited extent and including sustainable palm oil as an award criteria gives an important signal to the market, however this is very difficult to verify.
- As palm oil is inherently unhealthy and leads to deforestation, it would be better to switch the focus. In the first instance, palm oil should be avoided (thus the requirement should be rephrased to ask for palm oil free products) and if this is not possible sustainable palm oil should be requested.

3 Catering criteria

3.1 Staff training

- 16 hours staff training time seems relatively low, considering the breadth and complexity of the subject matter
- Maybe eco-driving training could also be included (this may fit better in the vehicles section)





3.2 Menu planning

- The inclusion of shaping menus to what consumers 'like' would not work for example in the context of schools, where part of the purpose is to educate children on healthy eating and educate their palates.
- The definition of a veggie day as 'including a vegetarian option' seems relatively weak. We would prefer it to be defined rather as a vegetarian-only day.
- The idea of maximum meat percentages is broadly positive, but there is a perception that meat is necessary as part of a balanced diet. It would be useful to consult with nutritionists to overcome dietary fears relating to meat intake. It might be worth considering a balanced menu as including a certain amount of protein rather than meat specifically and then limiting amounts of meat or suggesting diverse protein sources.
- Include a requirement to provide tap water rather than bottled water.

3.3 Waste sorting and disposal

- Including a food waste minimisation plan is a useful first step, but it would be useful to provide more practical information and suggestions on what this should include and how to manage it.

3.4 Consumable goods (specifically cleaning products)

- Ambition levels here are seen as weak, these products are easily available on the market. We suggest:
 - Handsoap – 100% environmentally friendly
 - Dishwasher detergents and other cleaning products – core 50%, comprehensive 100% environmentally friendly
- Probiotic cleaning methods could be used in the comprehensive criteria.

3.5 Vehicle fleet and planning of food delivery

- (TBC)

INNOCAT – about the project

INNOCAT aims to bring together a group of public and private buyers to publish a series of tenders for eco-innovative catering products, services and solutions. The aim is to help encourage eco-innovation in the catering sector by providing a sizeable launch market for new solutions.





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