

A Taste of Sustainability – Mobilizing Public Procurement and Catering Services in the Baltic Sea Region

BSR Round Table Conference, Tallinn 12.–13.11.2019



EU green public procurement – food and catering services

**European Commission
DG Environment**

Enrico Degiorgis

What's the role of the Commission?

- GPP is voluntary
- Legal framework provided by the Public Procurement Directives
- DG ENV's goal is to support public authorities to go green and to push the market towards more sustainable production

EU GPP tools and information sources

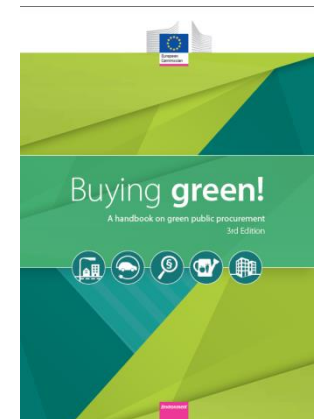
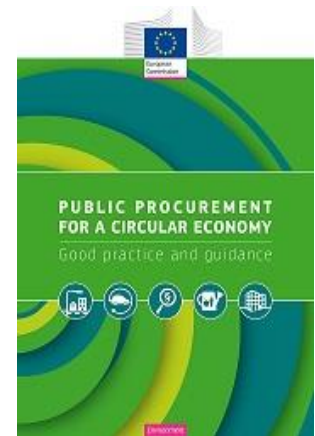
GPP website of the European Commission:

- *Full sets of EU GPP criteria and background reports in 20+ languages*
- Buying Green Handbook
- Circular Procurement brochure
- More than 100 GPP Examples
- News and upcoming events

General Help desk: gpp-helpdesk@iclei.org

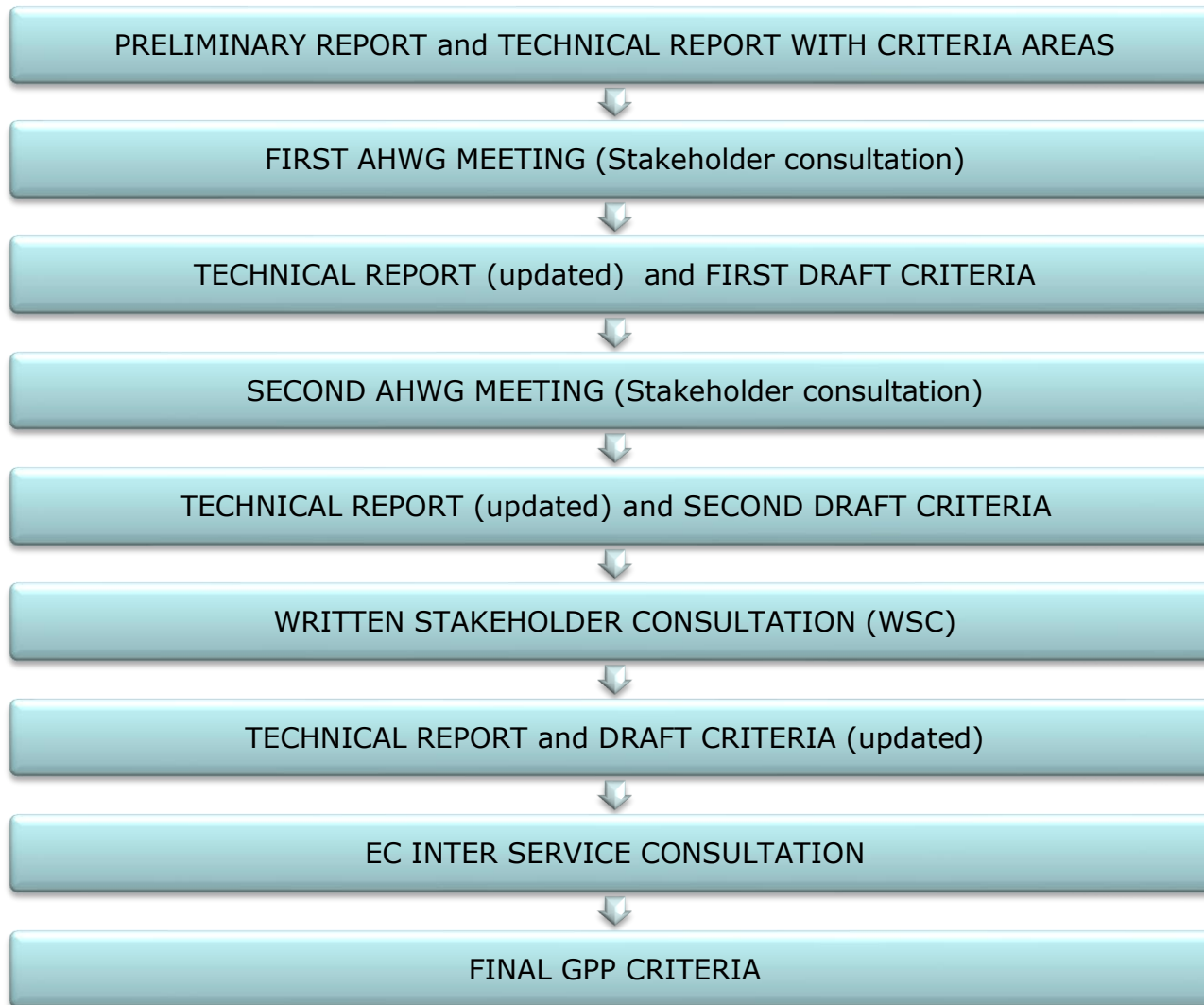
GPP Newsletter (please sign up!)

Exchange Platform - <https://procurement-forum.eu/>



EU GPP criteria development process

GPP ADVISORY GROUP
involvement throughout the process



AHWG: Ad Hoc Working Group
EC: European Commission

EU GPP criteria for food and catering services

- **Previous criteria published in 2008**
- **Revision process started in 2015, led by the Commission's Joint Research Centre, final criteria published in 2019**
- **Broad stakeholder consultation**
 - **More than 200 stakeholders involved (public procurers, manufacturers/service providers, professional associations and networks, academia, NGOs, ...)**
- **Key objectives**
 - **Finding the right balance (ideally consensually) between environmental relevance, cost considerations, market availability and ease of verification.**

EU GPP criteria for food and catering services

- **As for other product groups: two level of environmental ambition (core/comprehensive)**
- **Criteria proposed for different stages of the procurement process:**
 - **Selection criteria (SC)**
 - **Technical Specifications (TS)**
 - **Award criteria (AC)**
 - **Contract Performance Clauses (CPC)**
- **Scope: Food and catering services + vending machines**
- **Translations into all EU languages will be available by end of November 2019**





STRUCTURE OF THE EU GPP CRITERIA SET: FOOD

	Criterion	Core	Compr.
Selection criteria (SC)	Competences of the tenderer	X	X
Technical specification (TS)	Organic food products	X	X
	Marine and aquaculture food products	X	X
	Animal welfare	X	X
	Environmentally responsible vegetable fats	X	X
	Plant-based menus	X	X
	Food and beverage waste prevention	X	X
	Other waste prevention, sorting and disposal	X	X
	Chemical products and consumables goods	X	X
	Food transportation	X	X
	Energy and water consumption in kitchens	X	X
	Environmental management measures and practices	X	X
	Award criteria (AC)	Additional organic food products	X
Additional marine and aquaculture food products		X	X
Additional animal welfare		X	X
Fair and ethical trade products		X	X
Chemical products and consumables goods		X	X
Energy and water consumption in kitchens		X	X
Food transportation		X	X
Contract performance clauses (CPC)	Procurement management practices	X	X
	Low impact drinking water	X	X
	Purchase of new kitchen equipment and vehicles	X	X
	Environmental management measures and practices	X	X
	Staff training	X	X
	Food and beverage redistribution	X	X



STRUCTURE OF THE EU GPP CRITERIA SET: FOOD AND CATERING SERVICES

	Criterion	Core	Compr.
Selection criteria (SC)	Competences of the tenderer	X	X
Technical specification (TS)	Organic food products	X	X
	Marine and aquaculture food products	X	X
	Animal welfare	X	X
	Environmentally responsible vegetable fats	X	X
	Plant-based menus	X	X
	Food and beverage waste prevention	X	X
	Other waste prevention, sorting and disposal	X	X
	Chemical products and consumables goods	X	X
	Food transportation	X	X
	Energy and water consumption in kitchens	X	X
	Environmental management measures and practices	X	X
	Award criteria (AC)	Additional organic food products	X
Additional marine and aquaculture food products		X	X
Additional animal welfare		X	X
Fair and ethical trade products		X	X
Chemical products and consumables goods		X	X
Energy and water consumption in kitchens		X	X
Contract performance clauses (CPC)	Food transportation	X	X
	Procurement management practices	X	X
	Low impact drinking water	X	X
	Purchase of new kitchen equipment and vehicles	X	X
	Environmental management measures and practices	X	X
Staff training	X	X	
Food and beverage redistribution	X	X	



ORGANIC FOOD PRODUCTS (1/5)

TECHNICAL SPECIFICATIONS

Option A (easier to verify during contract execution)

TS 1.1 The following food and drink products [to be inserted by the contracting authority, see also explanatory notes] must comply with Regulation (EC) No 2018/848¹ or its subsequent amendments.

Verification: The tenderer must provide a declaration that all food and drink products listed above, that are to be supplied during the execution of the contract, comply with Regulation (EC) No 2018/848 or its subsequent amendments¹. In addition, the tenderer must provide a description of how it intends to ensure that the products mentioned above can be sourced during contract execution from organic sources (e.g. by identifying suppliers for the different products).

Option B (more complex to verify during contract execution)

TS 1.1 At least X%² of the total purchases of food and drink products must comply with Regulation (EC) No 2018/848¹ or its subsequent amendments.

Verification: The tenderer must provide data (name and amount) of food and drink products that are to be supplied in the execution of the contract, indicating specifically the products that comply with organic requirements.

¹ According to Article 61 of Regulation (EC) No 2018/848, **this regulation shall apply from 1 January 2021**. According to Article 60, products produced in accordance with Regulation (EC) No 834/2007 before 1 January 2021 may be placed on the market after that date until stocks are exhausted.

² X is the threshold to be defined by the contracting authority for the comprehensive and core levels (technical specifications and award criteria). Recommendations for its value are given in explanatory notes below.



ORGANIC FOOD PRODUCTS (2/5)

AWARD CRITERIA

AC1. Additional organic food products

Option A (easier to verify during contract execution)

Points are to be proportionally awarded to tenders that exceed the list of food and drinks products [listed in TS1 option A] and comply with the organic products standards.

Verification: See above TS1 option A

Option B (more complex to verify during contract execution)

Points are to be proportionally awarded to tenders in which more than the required X%³ of the total purchases of food and drink products have been produced in accordance with Regulation (EC) No 2018/848 or its subsequent amendments⁴.

Verification: See above TS1 option



ORGANIC FOOD PRODUCTS (3/5)

EXPLANATORY NOTES

Additional information to support the decision on the list of products to be included and/or the percentages to be required is available in the technical report and the [preliminary report](#) accompanying this set of EU GPP criteria. The decision must take into account the **market situation** (e.g. availability of products fulfilling the criteria, required number of likely suppliers, etc.).

When the contracting authority requires that a percentage of a specific food and drink category must meet certain requirements, the contracting authority must specify how the percentage of purchase will be calculated, either in weight/volume or value and for which time period (e.g. weekly, monthly, quarterly, etc.)

Recommended values for core criteria:

Option A

20-60% in mass of the total purchases of food and drinks products or
30-70% in value of the total purchases of food and drinks products

Option B List of products can include: fruit, vegetables, legumes, rice and pasta

Recommended values for comprehensive criteria:

Option A

>50% in mass of the total purchases of food and drinks products or
>60% in value of the total purchases of food and drinks products

Option B

List of products can include: fruit, vegetables, legumes, rice, pasta, bread and bakery products, eggs, dairy products, etc.



ORGANIC FOOD PRODUCTS (4/5)

CONTRACT PERFORMANCE CLAUSE

Over the duration of the contract, the **service provider must collect and record:**

the invoices and other documents that **prove compliance with the criteria** in accordance with the requirements for verifying the relevant technical specifications and award criteria TSx-y and the ACx-y.

These invoices must be made available to the contracting authority for verification purposes.

The contracting authority may set rules for penalties for non-compliance.



ORGANIC FOOD PRODUCTS (5/5)

RATIONALE FOR THE PROPOSED CRITERION

- Organic products offer several environmental benefits (biodiversity, quality of soil, less pesticides, ...)
- Market availability is increasing
- Different market conditions in different Member States
- Organic products often more expensive than conventional ones - Premium to pay depends on type of products, country and season



MARINE AND AQUACULTURE FOOD PRODUCTS (1/2)

TECHNICAL SPECIFICATIONS

TS 2.1. No fish or fish products are to be used from species and stocks identified in a '*fish to avoid*' list that reflects the state of fish stocks in different regions³.

Verification:

The tenderer must provide a declaration that only fish and fish products that are compliant with the requirement mentioned above will be supplied. In addition, the tenderer must provide a description of how it intends to ensure compliance during the execution of the contract. (e.g. by identifying suppliers for the different products)

³ A specific list needs to be referenced.

The following may be used as a guide:

e.g. the Marine Conservation Society '*fish to avoid*'
(<http://www.fishonline.org/fishfinder?min=5&max=5&fish=&avoid=1>)

WWF's sustainable seafood guides, IUCN, Seaweb Europe, CITES, FAO, NOAA, Monterey Bay Aquarium Seafood Watch, Greenpeace, plus national seafood guides.



MARINE AND AQUACULTURE FOOD PRODUCTS (2/2)

TECHNICAL SPECIFICATIONS (only comprehensive level)

2. Option A

The following fish and fish products [*list of fish and fish products to be defined by the contracting authority*] must have been produced in stocks within safe biological limits addressing environmental impacts, including over-fishing or depletion, biodiversity, and responsible and sustainable use of resources (...).

Option B

At least Y% of the purchases of fish and fish products must have been produced in stocks within safe biological limits addressing environmental impacts, including over-fishing or depletion, biodiversity and responsible and sustainable use of the resources (...).

³ A specific list needs to be referenced.

The following may be used as a guide:

e.g. the Marine Conservation Society 'fish to avoid'

(<http://www.fishonline.org/fishfinder?min=5&max=5&fish=&avoid=1>)

WWF's sustainable seafood guides, IUCN, Seaweb Europe, CITES, FAO, NOAA, Monterey Bay Aquarium Seafood Watch, Greenpeace, plus national seafood guides.



ANIMAL WELFARE

TS3. (core and compr.)

1. None of the eggs in shell coming from conventional farming are labelled code 3 of Regulation (EC) No 589/2008.

AC3 (core and compr.)

2. Points are to be proportionally awarded to tenders in which more than X% of the **eggs in shell** (excluding organic eggs) are labelled code 1 of Regulation (EC) No 589/2008 or its subsequent amendments
3. Points are to be proportionally awarded to tenders in which more than Y% of the total purchases of **meat and dairy** (excluding those that are organic) have been produced in accordance with the requirements of a certification scheme for animal welfare.



VEGETABLE FATS

TS4. (core and compr.)

1. If **pre-packed food and/or drink products containing vegetable fats** are purchased, at least X% of the units/items of pre-packed food products containing vegetable oils must have been produced from crops complying with environmental criteria regarding soil, biodiversity, land-use change and organic carbon stocks by meeting the requirements of a certification scheme covering these issues, of Article 93 of Regulation (EU) No 1306/2013, or by other equivalent means.
2. If **vegetable oil** is purchased, at least Y% of the vegetable oil purchased as raw ingredients must have been produced from crops complying with environmental criteria regarding soil, biodiversity, land-use change and organic carbon stocks by meeting the requirements of a certification scheme covering these issues, of Article 93 of Regulation (EU) No 1306/2013, or by other equivalent means.

Schemes based on organisations with a broad multi-stakeholder membership, including NGOs, industry and government such as Roundtable on Sustainable Palm Oil - RSPO, Palm Oil Innovation Group - POIG, Roundtable on Responsible Soy - RTRS, The Soybean Sustainability Assurance Protocol - SSAP or Pro-Terra can show compliance with the criterion provided they cover the environmental principles mentioned. Other schemes, including at country level, are to be considered as equivalent if they comply with the environmental principles mentioned.



FAIR AND ETHICAL TRADE PRODUCTS

AC4. (core and compr.)

1. Option A

Points are to be awarded proportionally to tenders in which the following food and drink products [*list of food and drink products*] have been produced and traded in accordance with the **requirements of a fair and ethical trade certification scheme** that requires a minimum certified content of 90 %. This is a scheme that is based on multi-stakeholder organisations with a broad membership and addresses international fair and ethical trade standards, including working conditions for production in accordance with the core conventions of the International Labour Organisation (ILO), sustainable trade and pricing.

Option B

Same requirements as option A but making reference to percentages rather than a list of products

The ILO Core 8 convention requirements are explicitly written into organisational documents: #29-Forced Labour (1930), #87-Freedom of Association and Protection of the Right to Organise (1948), #98-Right to Organise and Collective Bargaining (1949), #105-Abolition of Forced Labour (1959), #138- Minimum Age (1973), #182-Worst Forms of Child Labour (1999), #100-Equal Remuneration (1951), and #111-Discrimination (1958).

Schemes considered to comply with the requirements of this criterion do not need to be part of the Fair Trade movement. Schemes such as Fairtrade®, UTZ, Bonsucro, etc. can show compliance with the criterion, provided they cover the principles mentioned above. Other schemes at country level can be considered equivalent if they comply with the principles mentioned above.



PLANT-BASED MENUS (1/2)

TECHNICAL SPECIFICATIONS

Menus offered must include choices to increase the consumption of pulses, vegetables, fruits, wholegrains and nuts while having the same recommended nutrient intake for the clients, including **[to be selected]**:

- X¹ vegetarian or plant-based day(s)/per week
- X¹ vegetarian or plant-based dishes to be offered daily or Z^[1] days per week.
- 'dish of the day' to be a vegetarian or plant-based dish
- Y¹ grams of plant-based sourced proteins or pulses per [week or day].
- A bulking-up (V %)¹ of meat dishes with beans, grains or vegetables.

Verification:

The tenderer must provide the menu planning with the alternatives that promote the consumption of pulses, vegetables and fruits. This must be clearly specified, in accordance with the established requirements.

^[1] It is the threshold to be defined by the procurer for the comprehensive and core levels (technical specifications and award criteria). Recommendations for its value are given in explanatory notes below.



PLANT-BASED MENUS (2/2)

EXPLANATORY NOTES

The contracting authority must observe the recommendations on nutritional intake for the type of clients they are contracting the catering service and set the thresholds accordingly.

If there are no thresholds set (examples of absolute values are not provided as they depend on the total intake to be recommended for the type of client):

Core criteria

- there should be **1 vegetarian or plant-based day per week**.
- **half of the dishes offered daily** should be vegetarian or plant-based
- meat dishes should be bulked up (40 %) with beans, grains or vegetables.

Comprehensive criteria

- there should be **2 vegetarian or plant-based days per week**.
- **more than half** of the dishes offered daily should be vegetarian or plant-based dishes.
- the 'dish of the day' should be a vegetarian or plant-based dish.
- meat dishes should be bulked up (60 %) with beans, grains or vegetables.

RATIONALE FOR THE PROPOSED CRITERION

Meat, meat-products and daily products are the most environmentally impacting food products. Reduction of these kinds of products, especially red meat, will be an effective way to reduce the overall environmental impact of food consumption



Food and beverage waste prevention

Technical Specifications

The tenderer shall have written procedures describing best practices for preventing the generation of food waste, including *[to be selected]*:

- Direct use of food near date of expiry (flexible meal planning)
- Adjust the meal portions and accommodate the quantities depending on the customers or provide more than one size portion
- Control of preparation losses and training of employees
- Not requiring the full range of menu options to be available from the start to the end of the service
- ...



Tap water

Contracting Performance Clause

The tenderer shall supply tap water for drinking at the premises of the catering service (may be bottled tap water or direct access to the water tap), and provide reusable glasses for drinking.

What?

- Introduced by the **Environmental Implementation Review (EIR)**
- supporting Member States improving the **implementation of EU environmental policy & legislation**
- by spreading good practice through a focussed **peer-to-peer exchange** between public authorities of Member States
- covering all subjects of the EIR
- using the well-established Commission **TAIEX** instrument

How?

On request of a Member States' public authority TAIEX can arrange

- **missions of experts** from public environmental authorities to provide expertise,
- **study visits** of staff to another Member State in order to learn from their peers and
- single or multi-country **workshops**.

Where?

- More information, e-application and expert registration:

http://ec.europa.eu/environment/eir/p2p/index_en.htm





Questions? Please contact:

enrico.degiorgis@ec.europa.eu

JRC-CATERING-SERVICES@ec.europa.eu

GPP webpage: <http://ec.europa.eu/environment/gpp>