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

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THE SWEDISH DEVELOPMENTS TOWARDS SUSTAINABLE PUBLIC PROCUREMENT AND CATERING SERVICES

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Content of this presentation:

- Guidelines for sustainable meals
- City of Gothenburg – sustainable meal program
- Research on meal development – a pilot project
- A researchers reflections…
- Your questions
National guidelines:
- Nordic Nutrition recommendations 2012
- Environmentally sound dietary guidelines: (SFA)
- Find your ways: (SFA)

+ Local policy documents
Advice from the Swedish food agency:

- Eat less meat, choose plant based food instead
- Choose fish from sustainable stocks
- Choose fruits and vegetables that store well
- Eat less sweets, cakes, cookies and snacks
- Minimize food waste
- Store food properly
- Plan your purchases and use the leftovers

General advice for individuals and groups!

Read more about at slv.se

Advice on public procurement:

• Base on the organization's policy and environmental goals
• Divide the procurement and do not ask for a complete assortment to favor small suppliers
• Make demands on animal welfare (but not ex. Swedish)
• Tool – wizard. Based on food categories
• Inform yourself about market access!

Read more at upphandlingsmyndigheten.se (also in English)
The City of Gothenburg - Sustainable meal program

- Based on guidelines from SFA
- Eco labelled foods, incl. fish, meat, fats
- Seasonal greens
- Large proportion of vegetables and legumes
- Limit the amount of food waste
  - (a separate program)
Political goals in the City of Gothenburg

Increase the number of sustainable meals

One “vegetarian day” of the week in preschool and school

50% organic foods

100% organic meat

Reduce the climate impact of the city's public food service
Pilot project in Karlstad - Develop the Pasta Bolognese

- Combination of meat types and vegetables incl. meat substitutes (14 alternatives)
- Calculation of nutrients, climate impact, Iron absorption
- Acceptance was evaluated at a “mini food-fair” (pupils, teachers, staff)
- Other considerations: available foods, methods, competence
- The winning option: beef and red lentils
A researchers reflection

• New focus! From Organic to CO2-emissions
  – New tools to calculate CO2-emissions

• Meat and veg – how combine?
  – Decrease the meat portion or exchange meat for “vegetarian protein”
  – Few good alternatives – product development!

• Too little meat for risk groups?
  – Young women and adolescents can be at risk for iron deficiency
  – We do not want to create inequalities in health
  – Remind us of our mission!
Your questions!