



D: Food and Catering Services

1 Key environmental and social impacts

Impact	Approach
The use of chemical fertilisers and pesticides, resulting in local water and soil pollution and negative impacts on human health	Increase the share of organic food
Small-scale producers of products imported from developing countries (e.g. coffee, tea, fresh fruit and juices, chocolate) receiving a low wage and working under poor conditions.	Increase the share of Fair Trade products

Other approaches to reducing environmental impacts include reviewing catering practices, reducing transportation needs, reducing meat consumption and supporting sustainable fisheries.

2 Procura+ Key Criteria – Food and catering services

Organic products

The Procura+ Key Criteria for food and catering purchases presented here focus on increasing the share of organic produce purchased. Two versions of the criteria have been developed, depending on whether you directly purchase food products or if this is done by a contracted catering company. Both versions recommend the setting of minimum percentages of certain foodstuffs to be from organic sources with award criteria designed to reward even better offers. No exact minimum percentages for organic produce are offered here, as market conditions vary significantly between European countries. Some market research about possible price differences for different foodstuff groups is recommended.

Direct food purchases – organic products

Subject matter: Purchase of food with a certain percentage from organic sources

Specifications: X% of [insert name of foodstuff(s), e.g. X% of vegetable, X% of dairy] by weight [insert weight] must be organic and thereby in compliance with EEC Regulation 2092/91 of 24 June 1991 on organic production of agricultural products and EC Regulation 1804/1999 of 19 July 1999, which specifically refers to organic products of animal (livestock) origin

Award criteria: The contract will be awarded to the tender applicant with the highest score of points, to be allocated according to the following scheme:

- Share of organic produce: 10 points (out of 100). Points awarded for an increase, by weight, in the share of organic produce for the foodstuff(s) (e.g. vegetable, dairy) included in the specification above the minimum level demanded
- Other: 90 points (out of 100)

Catering services – organic products


Subject matter: Contract for catering services including the provision of organic produce


Specifications: X% of [insert name of foodstuff(s), e.g. X% of vegetable, X% of dairy] by weight [insert weight] must be organic and thereby in compliance with EEC Regulation 2092/91 of 24 June 1991 on organic production of agricultural products and EC Regulation 1804/1999 of 19 July 1999, which specifically refers to organic products of animal (livestock) origin


Award criteria: The contract will be awarded to the tender applicant with the highest score of points, to be allocated according to the following scheme:

- Share of organic produce: 10 points (out of 100). Points awarded for an increase, by weight, in the share of organic produce for the foodstuff(s) (e.g. vegetable, dairy) included in the specification above the minimum level demanded
- Other: 90 points (out of 100)

Implementation notes:

 **Specifications:** Due to greatly varying market conditions in different EU countries it is not possible to recommend specific minimum percentages for the different food types. It is advisable to carry out some market research to determine what percentage of organic foodstuffs (e.g. vegetables, dairy, cereals) to demand, without substantially increasing costs. This percentage can be gradually increased in future tenders. Where there is no possibility to carry out market research this can be used as an award criterion instead of a specification.

 **Contract clauses:** The organic produce requirements must be clearly included within the contract signed with the winning supplier, together with appropriate monitoring mechanisms and strict penalties for non-compliance. This is particularly relevant for catering service contracts.

 **Award criteria:** The exact point scheme used and the aspects considered will depend on the tendering authority.



Fair Trade products

Two sets of criteria have been developed for demanding Fair Trade products in tenders, again depending on whether you directly purchase food products or if this is done by a contracted catering company.

Fair Trade versions of a number of different foodstuffs are now available: Beverages (tea, coffee, fruit juice, cocoa, wine, beer), chocolate, fresh and dried fruit, nuts and cereals (e.g. rice, quinoa). The criteria sets below can be adapted to focus on any of these foodstuffs.

No exact minimum percentages for Fair Trade products are offered here, as market conditions vary significantly between European countries. Some market research about possible price differences for different foodstuff groups is recommended.

Direct food purchases – Fair Trade products

Subject matter: *Purchase of coffee with a certain percentage from Fair Trade sources*

Specifications: *X% of coffee products must be produced in compliance with the parameters of the European Parliament Resolution on Fair Trade and Development (A6-0207/2006)*

Verification: *Suppliers must provide credible proof that these criteria are met. Products carrying a Fair Trade label, or imported and distributed by Fair Trade Organisations, will be deemed to comply.*






Catering services – Fair Trade products

Subject matter: *Contract for catering services including the provision of Fair Trade products*

Specifications: *X% of coffee, tea, chocolate, tropical fruit, and tropical fruit juice products offered in carrying out the catering services must be produced in compliance with the parameters of the European Parliament Resolution on Fair Trade and Development (A6-0207/2006)*

Verification: *Suppliers must provide credible proof that these criteria are met. Products carrying a Fair Trade label, or imported and distributed by Fair Trade Organisations, will be deemed to comply.*






Implementation notes:

-  **Specifications:** Some potential legal issues to purchasing Fair Trade products have been raised within EU public procurement regulations. Although no definitive advice can be given, legal concerns can be minimised to make Fair Trade procurement work successfully. For more information on Fair Trade products see *Buy Fair – A Guide to the public purchasing of Fair Trade products* in the attached CD-ROM, also available at www.buyfair.org
-  **Specifications (percentages):** Due to greatly varying market conditions in different EU countries it is not possible to recommend specific minimum percentages for Fair Trade produce. It is advisable to carry out some market research to determine what minimum percentage to demand, without substantially increasing costs. This percentage can be gradually increased in future tenders. Where there is no possibility to carry out market research this can be used as an award criterion instead of a specification.
-  **Specifications (choice of products):** If any of the products indicated in the introduction are grown locally (e.g. tropical fruit or fruit juices) the public authority may wish to leave this product out of the list.
-  **Verification:** The criteria behind product labels (such as FLO) can be used by procurers, however it cannot be specified that a product must have a certain label. The labels themselves can also be used to prove compliance with criteria, but other forms of proof must also be accepted. For more information on using product labels see Chapter III.
-  **Contract clauses:** The Fair Trade produce requirements must be clearly included within the contract signed with the winning supplier, together with appropriate monitoring mechanisms and strict penalties for non-compliance. This is particularly relevant for catering service contracts.

3 Further ideas

- Provide an incentive in the award phase of a contract for suppliers who offer **fish and seafood** products that are sustainably harvested according to the criteria laid out by the Marine Stewardship Council (MSC) label.
- Demand products that are **GMO-free** (genetically modified organisms) in their preparation or composition.
- Develop a more **seasonal** approach to menus, only offering the food that is produced locally during the appropriate season. In this way, food **transportation** will be minimised and the local agricultural community will benefit.
- Consider limiting the **meat** content of menus given the associated high environmental impacts with the production of meat. It is therefore a good option to consider an increase in vegetarian dishes offered.

4 Relevant product labels

	<p>The International Fair Trade Association (IFAT)</p> <p>www.ifat.org</p>
	<p>Fairtrade Labelling Organizations International (FLO)</p> <p>www.fairtrade.net</p>
	<p>Marine Stewardship Council (MSC)</p> <p>www.msc.org</p>
	<p>EU-Organic Product Label</p> <p>(production compliant with EEC Regulation 2092/91)</p>
	<p>Demeter</p> <p>(branding products produced in compliance with Biodynamic principles)</p> <p>www.demeter.net</p>

