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Serving society
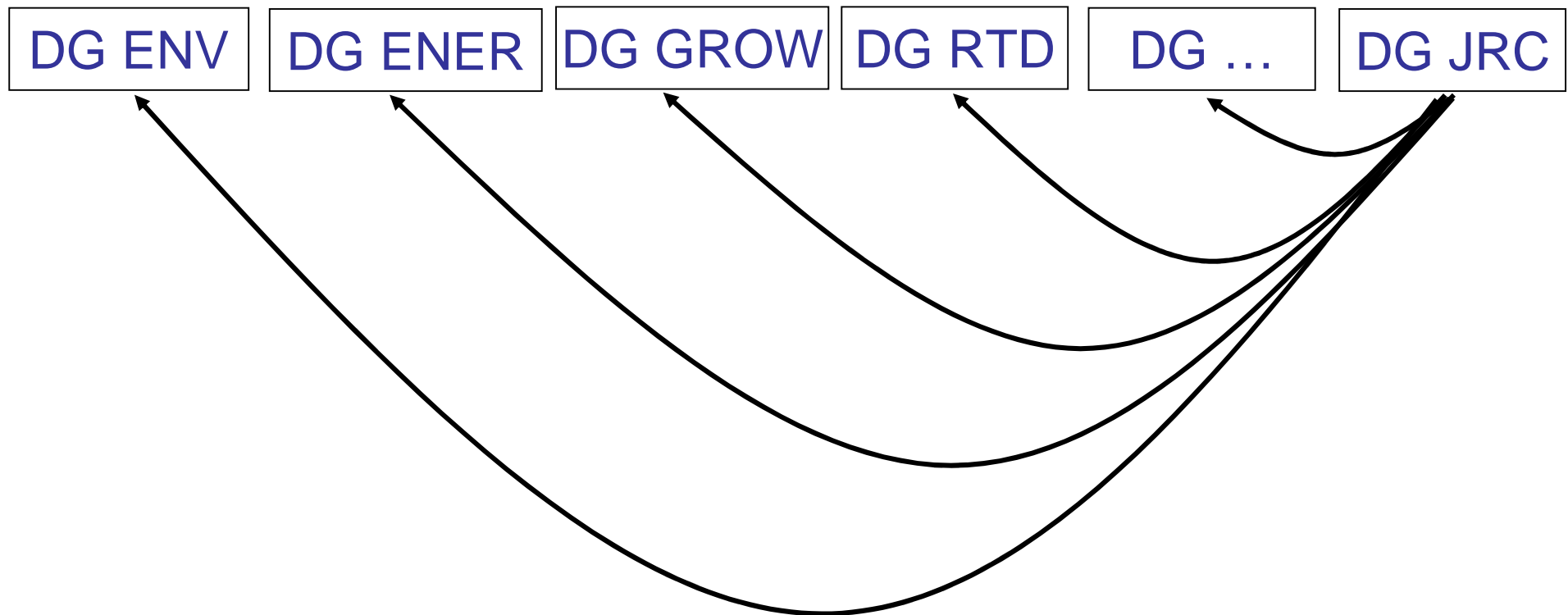*Stimulating innovation*
Supporting legislation

Food and Catering Services:

Revision of the EU Green Public Procurement criteria

1st Ad Hoc Working Group (AHWG) meeting
8th March 2016, JRC Seville, Spain

Joint Research Centre in the context of the European Commission:

| DG ENV | DG ENER | DG GROW | DG RTD | DG … | DG JRC |

Petten, The Netherlands
IE – *Institute for Energy*

Geel, Belgium
IRMM – *Institute for Reference Materials and Measurements*

Karlsruhe, Germany
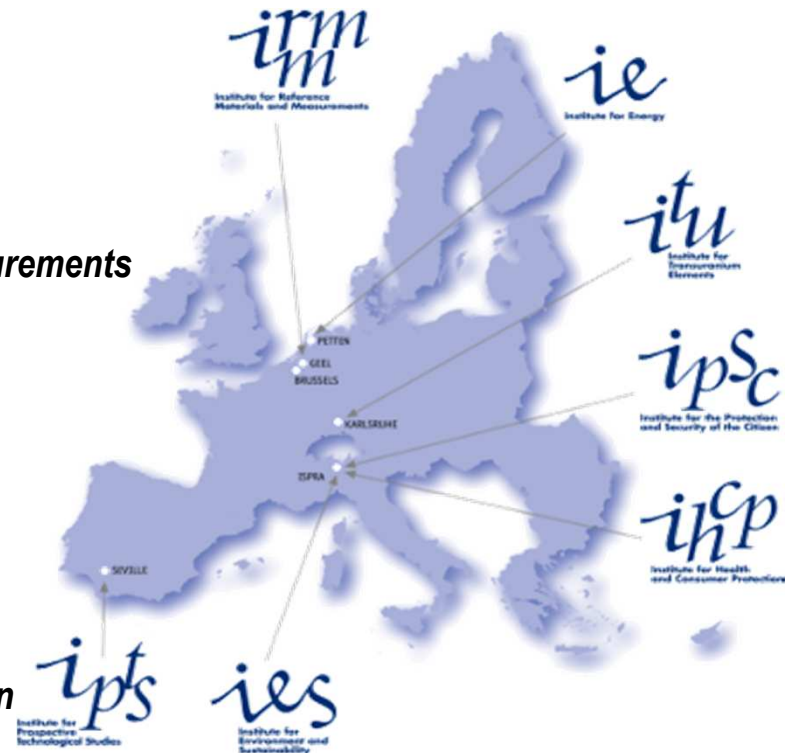**ITU** – *Institute for Transuranium Elements*

Ispra, Italy
IES – *Institute for Environment and Sustainability*

IHCP – *Institute for Health and Consumer Protection*

IPSC – *Institute for the Protection and Security of the Citizen*

Sevilla, Spain
IPTS – *Institute for Prospective Technological Studies*

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Activities in support of Product Policy

*IPTS supports the development and implementation of **Sustainable Product Policies**, amongst them the EU Ecolabel Regulation, the Green Public Procurement Communication, the Ecodesign for Energy Related Products Directive and the Energy Labelling Directive.*

*The Product Bureau carries out the **analysis of a broad range of product groups and development of environmental criteria** with focus on techno-economic as well as environmental aspects.*

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EU Green Public Procurement Policy

European Commission
Environment Directorate-General
Robert Kaukewitsch

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Supporting legislation

What is Green Public Procurement?

"...a process whereby public authorities seek to procure goods, services and works with a reduced environmental impact throughout their life cycle when compared to goods, services and works with the same primary function that would otherwise be procured."

Why GPP?

Legitimate expectation of citizens

Strategic use of procurement:

➢ purchasing cleaner buses helps achieving clean air targets

➢ purchasing renewables, you buy electricity and reduce CO_2 emissions

➢ purchasing organic produce, you buy food and reduce pollution and improve animal welfare

Reduce the need for additional projects

GPP benefits

Environmental

- ✓ Decrease of greenhouse gas emissions
- ✓ Decrease of hazardous substances
- ✓ Increase energy efficiency
- ✓ Sustainable use of natural resources

Economical

- ✓ Incentive to innovation
- ✓ Reduction of prices of green technologies and products
- ✓ Potential financial savings

GPP

Political

- ✓ Demonstrate public sector's commitment to environmental protection and to sustainable consumption and production

Social

- ✓ Improve quality standards

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So why don't we all do it?
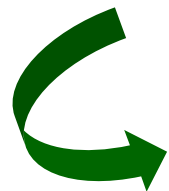## Obstacles to GPP

Lack of political support

Green products are perceived to cost more

Lack of knowledge on how to verify green criteria

Lack of awareness of the benefits of green products

Lack of legal expertise

Commission support

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

Communication (2008)
Public Procurement for a Better Environment

Political target: 50% of tendering
procedures to be green by 2010

Common EU GPP criteria for priority
products/services

Legal/operational guidance

GPP National Action Plans

EU Green Public Procurement Policy

20+ EU GPP Criteria

Copying and graphic paper

Office IT equipment

Transport

Electricity

Textiles

Cleaning products and services

Construction

Furniture

Food and catering services

Gardening products and services

Criteria under development/revision

Revision:

- Roads
- Office Buildings
- Lighting (street lighting)
- Food and Catering
- Computers and laptops
- Cleaning Services
- Furniture
- Textiles

Development

Paints and Varnishes

Data Centres

Two levels of criteria

Core criteria:

- Aim at addressing the key environmental impacts
- Require minimum additional verification effort or cost increases.

Comprehensive criteria:

- Aim at purchasing the best environmental products available on the market
- possibly requiring additional verification efforts or a slight increase in cost compared to other products with the same functionality.

GPP criteria are largely based on standard Type I ecolabels.
It is however not allowed to ask for products to have a specific label.

EU Green Public Procurement Policy

Influence of EU GPP policies on Member States

Almost all have National Action Plans in place

MS often refer to EU GPP criteria in their
  national policies: 53% of procurers and 50
  of policy makers use or recommend criteria which are the
  same or very similar to the EU GPP criteria (public
  consultation in 2012)

Increased interest in the GPP Website

Site visits: 2011 - 51,000
              2012 - 157,000
              2013 - 447,000

Page views: 2011 - 120,000
             2012 - 264,000
             2013 - 1,041,000

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EU Green Public Procurement Policy

Thank you!

Questions? Please contact:

robert.kaukewitsch@ec.europa.eu

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

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Environmental impacts from product group

Not important | Important (**environmental hotspots**)

Can be reduced without compromising function (**criteria areas**)

Cost, market availability and verification considerations

GPP Criteria
(worded in a
legally sound way)

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When developing criteria, the following aspects are taken into account:

- Expected environmental benefit resulting from the adoption of the criteria.
- The scope of the EU GPP programme (*e.g.*, focus on environmental impacts, function cannot be impaired).
- The fact that GPP is a voluntary programme, therefore subject to the risk of not being adopted case it is too cumbersome to apply.
- Legal aspect related with Public Procurement practice.
- Cost considerations (from a life cycle perspective), which have particular relevance in a public procurement framework, given the large volume of purchases from public authorities.
- Market availability considerations, again related to the large volume of purchases from public authorities.
- Ease of verification issues, since verification may be carried out for each tendering procedure.

Actors involved

JRC

DG ENV

Other Commission DGs

GPP Advisory Group: representatives of MSs, observers (Switzerland, Norway, UNEP), Business Europe

(Association of MSs Business Federations), UEAPME (European SMEs Association), EEB (European

Environment Bureau), BEUC (European Consumer Organisation), ICLEI (Local Governments Network)

Manufacturers / Service providers (supply side)

Professional associations and networks (supply side)

Public procurers (demand side)

NGOs

Academia

Key objectives
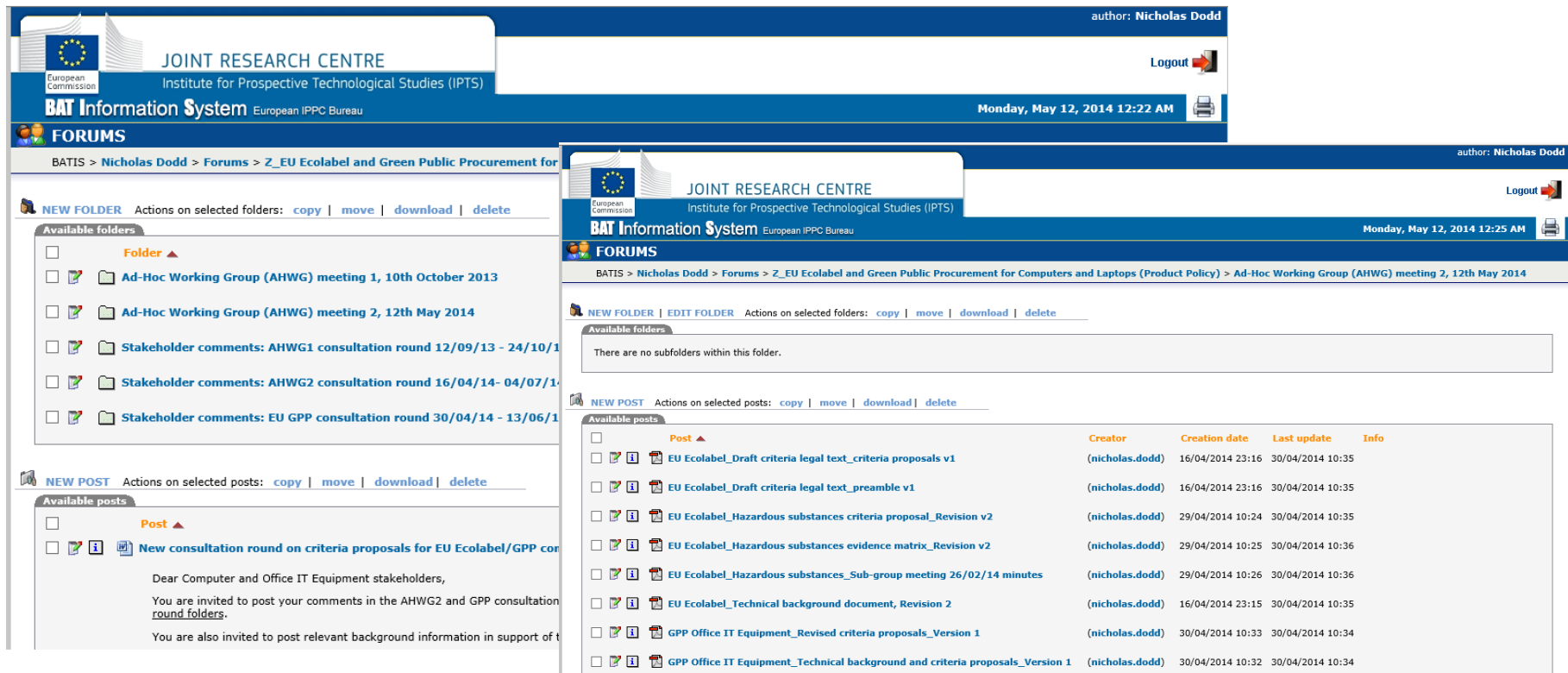
Finding the right balance (ideally consensually) between environmental relevance, cost considerations, market availability and ease of verification.

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2nd Working Documents

Criteria + Tec. Report

Stakeholder consultation document/ questionnaire

1st Working Documents

Criteria + Tec. Report

Further development of the results to final proposals in EU GPP criteria

Preliminary Report

Product Definition
Market Analysis
Technical Analysis
Improvement Potential

1st AHWG

2nd AHWG

Today!

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Using the BATIS system

Today's 1st AHWG

Overview:

Summary of the Preliminary Report

Proposed EU GPP criteria set

Consultation on criteria set proposals

Timeline

1. Stakeholders can provide comments on the technical reports for EU GPP **before 5th April 2016** *(on the HTML version by using the BATIS tool).*

2. Process finalised ~ mid 2017

	AGENDA	SCHEDULE
	Start of the AHWG	**09:00**
1.	**Welcome and introduction** Introduction to the objectives of the EU Green Public Procurement. Timeline.	
2.	Summary of the Preliminary Report: Presentation and Discussion Key results from the market, technical and environmental analysis and improvement potentials	
3.	**Product group specifications - Presentation and discussion** Product group scope and definitions	
	Coffee break	**10:30 – 10:45h**
4.	**EU GPP Criteria proposal for <u>Food</u> - Criteria set presentation and discussion.** - Organic food products - Marine and aquaculture food products - Seasonal produce - Integrated production - Animal welfare - Fair trade products **-** Packaging - Sustainable palm oil - Other schemes of sustainable production	
	Lunch break	**13:30 – 14:30**
5.	**EU GPP Criteria proposal for <u>Catering Services</u> - Criteria set presentation and discussion** - Food procurement (*overview of the abovementioned criteria set proposals for Food*) - Menu planning - Staff training - Consumable goods	
	Coffee break	**16:00 – 16:15**
6.	**EU GPP Criteria proposal for <u>Catering Services</u> - Criteria set presentation and discussion (cont.):** - Equipment - Vehicle fleet and planning of food delivery - Environmental management measures and practices - Waste sorting and disposal	
7.	**Conclusions, next steps and meeting closure**	
	Close of the AHWG	**18:00**

REVISION OF THE EU GREEN PUBLIC PROCUREMENT CRITERIA FOR FOOD AND CATERING SERVICES

1st Ad-hoc Working Group Meeting
8th March 2016, Sevilla

Joint Research Centre
The European Commission's in-house science service

Agenda

	AGENDA	SCHEDULE
	Start of the AHWG	**09:00**
1.	**Welcome and introduction**	
	Introduction to the objectives of the EU Green Public Procurement. Timeline.	
2.	Summary of the Preliminary Report: Presentation and Discussion	
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	Product group scope and definitions	
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4.	**EU GPP Criteria proposal for <u>Food</u> - Criteria set presentation and discussion.**	
	- Organic food products	
	- Marine and aquaculture food products	
	- Seasonal produce	
	- Integrated production	
	- Animal welfare	
	- Fair trade products	
	- Packaging	
	- Sustainable palm oil	
	- Other schemes of sustainable production	
	Lunch break	**13:30 – 14:30**

2. SUMMARY OF THE PRELIMINARY REPORT:

Key results from the market, technical and environmental analysis and improvement potentials

PRESENTATION AND DISCUSSION

MARKET ANALYSIS (TASK 2, PRELIMINARY REPORT) (1/2)

- **EU market overview** - The total expenditure on food and catering services in Europe is €206.3 billion (2011 data from Eurostat). The sector (in total) includes 1.5 million enterprises, has a turnover of €354 billion, and employs 8 million people (2012 data from Eurostat).

  The turnover of the total EU contract catering industry in 2008 was €24.6 billion and around 600 000 people were employed (EIRO, 2010).

- **Structure of the market** - Self-operating public bodies and contract caterers on average share the food and catering market around 50/50, but the difference is large between Member States (FERCO, 2012). The market penetration of contract catering organisations varies significantly across Member States and across public sector segments. There are a total of 3.77 million Vending machines in Europe, serving 82 million food and drink products per day

- **Market segmentation** - The most important sectors (in terms of purchase volume and value) in Europe that procure food and catering services are: health/welfare (42.7% *of the total meals served*), education (31.4%) and business & industry (17.8%).

- **Market elements for big caterers** - What drives the success of large contract catering companies seems to be economies of scale: less labour and lower prices per meal.

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MARKET ANALYSIS (TASK 2, PRELIMINARY REPORT) (2/2)

- **Conclusions on food production and consumption** - EU-28 is a large producer of dairy, cereals (e.g. wheat), fruit and vegetables, meat, potatoes, bread and cold beverages. But is also dependent on imports of fish, fruit, vegetables, animal feed, coffee, tea and cocoa (Eurostat Statistics in focus, 2011).

  The consumption of organic production in the EU has been on a steady rise since 2004 (FiBL and IFOAM, 2014). The most popular organic food products are: eggs, dairy, fruit, vegetables, hot beverages, meat (mainly in Northern Europe) and bread and bakery (in some Member States).

- **Procurement of food** - It was difficult to find data from Member States on what type of food is procured by public foodservice.

- **Trends and practises** – Labour cost and food purchase cost, are the two most important factors that influences the price per meal (WRAP, 2013).

  In terms of corporate engagement in sustainability issues there is a significant focus in the catering industry on energy savings, packaging reduction and food waste prevention.

TECHNICAL AND ENVIRONMENTAL ANALYSIS (TASK 3, PRELIMINARY REPORT) (1/2)

Food and catering service areas	Key environmental (and ethical) aspects and impacts	Potential environmental improvement areas for food and catering services
Food procurement	*Impacts in the <u>food cultivation stage</u>:* • Production and use of fertilisers and pesticides; • Energy uses in fieldwork; • Water uses in irrigation; • Energy uses in greenhouses production.	<u>Procurement of organic produce</u> Procurement of products under <u>"integrated production systems"</u> Procurement of <u>seasonal produce</u> Procurement of more <u>sustainable products</u>
	Impacts from <u>wild and farm fishing</u>: • Depletion of fish stocks • Fuel and antifouling used in fishing vessels • Production of feed and anti-fouling treatments in fish cages for farmed fish	<u>Exclude fish species identified in the 'fish to avoid' list</u> Procurement of <u>certified fish and seafood from wild capture and farmed</u>
	• Animal cruelty due to a lack of respect for the animal health and well-being	Procure of <u>livestock products with high animal welfare standards</u>
	• Products sourced in developing countries considering ethical and minimal environmental considerations (as e.g. unsustainable deforestation and restrict use of hazardous pesticides)	Procure <u>fair trade products</u>
	• Materials in packaging	Procurement in <u>bulk or more environmental friendly packaging</u> (bio-based materials being a possible option). As for instance choose packaging with less material (lighter weight) where possible. In some cases single-use portions are better than bulk.

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TECHNICAL AND ENVIRONMENTAL ANALYSIS (TASK 3, PRELIMINARY REPORT) (2/2)

Food and catering service areas	Key environmental (and ethical) aspects and impacts	Potential environmental improvement areas for food and catering services
Catering service	• Energy and water uses in food storage and meals preparations	<u>Staff training</u> Implementation of an <u>environmental management system</u> to ensure that the service provider attempts to lower the environmental impact associated with service provision Procure <u>energy efficient kitchen equipment</u>
	• Production of solid waste (from packaging and organic)	Staff training (awareness in areas such as stock management and storage, use less bulk portions or use smaller plates, and adequate offer to clients taste). Also on <u>reusable cutlery, crockery wherever possible</u>. <u>Selective solid waste sorting</u> (including possibly of bio-based materials) and adequate disposal for final treatment
	• Fuel use in transport of food (raw and prepared meals)	Procure <u>vehicle fleet</u> with lower environmental impact Improvement of transport routes
	• Consumption of natural resources and wastewater pollution derived from the consumption of consumables goods (paperware, tableware and cleaning products as hand soaps, surface cleaners and detergents)	Procure more <u>environmentally friendly consumable goods</u>
	General environmental hotspots: • Use of lower environmental impact food products • Generation of food waste • Food stock management • Energy and water consumption during meals preparation	Actions to take on <u>menu planning</u> which can have a large improvement potential in several areas, as e.g., promoting the use of <u>food products with lower environmental impacts</u> (by offering vegetarian meals), offer meals with <u>seasonal products</u>, <u>reduce food waste</u>, and provide information on nutritional values to consumers.

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STRUCTURE OF THE EU GPP CRITERIA SET

STRUCTURE OF THE EU GPP CRITERIA SET: FOOD

	#	Proposal for the EU GPP Criteria — Criterion	Core	Compr.
Selection criteria (SC)	1	Staff training	X	X
	2	Environmental management measures and practices	X	X
Technical specification (TS)	1	Organic food products	X	X
	2	Marine and aquaculture food products	X	X
	3	Seasonal produce	X	X
	4	Integrated production		X
	5	Menu planning	X	X
	6	Waste sorting and disposal	X	X
	7	Vehicle fleet and planning of food delivery	X	X
Award criteria (AC)	1	Additional organic food products	X	X
	2	Additional integrated production	X	X
	3	Additional marine and aquaculture food products	X	X
	4	Animal welfare	X	X
	5	Fair trade products	X	X
	6	Packaging	X	X
	7	Sustainable palm oil	X	X
	8	Consumable goods (paper products, tableware, cleaning products)	X	X
	9	Equipment	X	X
		Other schemes of sustainable production	X	X
Contract performance clause (C)	1	Staff training	X	X
	2	Waste management	X	X

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

	#	**Proposal for the EU GPP Criteria**		
		Criterion	**Core**	**Compr.**
Selection criteria (SC)	1	Staff training	X	X
	2	Environmental management measures and practices	X	X
Technical specification (TS)	1	Organic food products	X	X
	2	Marine and aquaculture food products	X	X
	3	Seasonal produce	X	X
	4	Integrated production		X
	5	Menu planning	X	X
	6	Waste sorting and disposal	X	X
	7	Vehicle fleet and planning of food delivery	X	X
Award criteria (AC)	1	Additional organic food products	X	X
	2	Additional integrated production	X	X
	3	Additional marine and aquaculture food products	X	X
	4	Animal welfare	X	X
	5	Fair trade products	X	X
	6	Packaging	X	X
	7	Sustainable palm oil	X	X
	8	Consumable goods (paper products, tableware, cleaning products)	X	X
	9	Equipment	X	X
		Other schemes of sustainable production	X	X
Contract performance clause (C)	1	Staff training	X	X
	2	Waste management	X	X

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3. PRODUCT GROUP SPECIFICATIONS:

Product group scope and definitions

PRESENTATION AND DISCUSSION

Scope definition for Food and Catering services (new):

The direct procurement of food by public authorities and the procurement of catering services, either using in-house resources or facilities or out-sourced in full or in-part through contract catering firms.

Food can be procured directly from producers, <u>manufacturers</u>, wholesalers or importers or can form part of the service provided by the contract catering firms.

- Requested feedback from stakeholders (in a questionnaire and on the task 1 report)
- 32 out of 38 respondents to the questionnaire agreed with the proposal
- Inclusion of <u>manufacturers</u> suggested by a stakeholder
- Procurement of food is in general included as part of catering service

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PRODUCT GROUP SCOPE AND DEFINITIONS

Important food supply chain stages for 'food and catering services'

considered within the scope

Primary production	Primary production is the life-cycle stage that has the largest environmental impact compared to other stages in food supply chains. It is responsible for around 90 % of total eutrophication and 50 % of GHG emissions.
Processing	The processing stage creates food waste and uses resources such as water, energy and detergents.
Transport	In comparison to production and processing, the transport stage has generally a comparatively low impact, although the mode of transport (airfreight, ship, train or road) is an important factor.
Packaging	Packaging generally has a low total environmental impact compared to the production and processing stages of food products. The exceptions are bottled water and milk, where packaging has a large total impact.
Wholesale	This stage is not considered to be relevant for this project. Even though food products may travel through this route they will not stay for long at this stage (due to short shelf life or inventory management the food products will be shipped off to the next supply chain level as soon as possible i.e. high turnover rate). Therefore this stage has low levels of resource use and food wastage.
Food preparation	*How the food is prepared.* Equipment (energy use, water use), food waste, type of packaging used (to preserve food until it reaches the end consumer).
Food service	*Where the food is prepared.* On site, in central kitchens (cooked and chilled/frozen for use at a later time or shipped off instantly), or prepared for assembly at a later stage. For meals prepared offsite it is more than likely that an additional transportation stage is required to deliver the meals to the point of consumption.
End user/consumer	*Who the food is prepared for.* Children, adults, hospital patients, soldiers etc. Portion sizes and nutritional composition are different, as is how it is served (e.g. in bulk served on plates or in single pre-prepared portions).

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PRODUCT GROUP SCOPE AND DEFINITIONS

Sectors and segments (GIRA Foodservice, 2010) within the scope

Business & Industry (B&I)	Education	Health-care	Homes for elderly	Other welfare homes	Social leisure	Captive sector
Private companies Government employment Employees' restaurants Vocational training centres Workers' homes	Central kitchens School canteens Leisure centres for children State secondary schools Private schools Student canteens at universities Other kinds of high school	State hospitals Private clinics	State homes Private homes	Homes for disabled adults Home for adults in difficulty Workers' centres Homes for disabled children Homes for children in difficulty Nursing homes & day centres for young children	Holiday camps Social tourism establish-ments Youth hostels Houses of youth and culture (MJC)	Armed forces CRS barracks Fire stations Prisons Detention centres Homes for monitored education Religious communities

➤ **No distinction is made between public and private bodies by the contract catering companies**

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Catering services in CPV codes (OJEU, 2007) inside the scope

Common Procurement Vocabulary (CPV) Codes

CPV Codes Restaurant and food-serving services
55310000-6 Restaurant waiter services
55311000-3 Restricted-clientele restaurant waiter services
55312000-0 Unrestricted-clientele restaurant waiter services
55320000-9 Meal-serving services
55321000-6 Meal-preparation services
55322000-3 Meal-cooking services
55330000-2 Cafeteria services
55400000-4 Beverage-serving services
55410000-7 Bar management services
55500000-5 Canteen and catering services
55510000-8 Canteen services
55511000-5 Canteen and other restricted-clientele cafeteria services
55512000-2 Canteen management services
55520000-1 Catering services
55521000-8 Catering services for private households
55521100-9 Meals-on-wheels services
55521200-0 Meal delivery service
55522000-5 Catering services for transport enterprises
55523000-2 Catering services for other enterprises or other institutions
55523100-3 School-meal services
55524000-9 School catering services
55900000-9 Retail trade services

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PRODUCT GROUP SCOPE AND DEFINITIONS

Proposed food categories converted to Classification of Individual Consumption According to Purpose (COICOP) standard, part of the scope

Food categories	COICOP
Fruit and vegetables	01.1.6 Fruit 01.1.7 Vegetables
Aquaculture	01.1.3 Fish and seafood
Marine	01.1.3 Fish and seafood
Meat and dairy	01.1.2 Meat 01.1.4 Milk, cheese and eggs
Hot drinks Cold beverages	01.2.1 Coffee, tea and cocoa 01.2.2 Mineral waters, soft drinks, fruit and vegetable juices
New proposed categories	**COICOP**
Eggs (stakeholder survey/literature review)	01.1.4 Milk, cheese and eggs
Cereals (stakeholder survey/literature review)	01.1.1 Bread and cereals
Bread (literature review)	01.1.1 Bread and cereals
sugar and confectionary (literature review)	01.1.8 Sugar, jam, honey, chocolate and confectionery
Oils and fat (stakeholder survey and COICOP)	01.1.5 Oils and fats

PRODUCT GROUP SCOPE AND DEFINITIONS (1/2)

Catering service: The preparation, storage and, where appropriate, delivery of food and drinks for consumption by the consumer/client/patient at the place of preparation, at a satellite unit or at the premises/venue of the client.

Contract catering firm: A business engaged in (amongst other activities or services) providing a meals service (for example by running a staff restaurant or providing school meals) or providing drinks, snacks or vending.

Conventional kitchen: A kitchen (at the place of consumption) where all, or a significant part of, food is prepared from raw ingredients.

Centralised production unit: Central kitchens or central food factories that send out completed dishes or pre-processed ingredients/meals to satellites. Can include both ready-prepared services and assembly-serve services.

- *Definitions take into account stakeholders consultation feedback received in the questionnaire and Comments to the Task 1 report - Proposal of Product Group Definition and Scope*

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PRODUCT GROUP SCOPE AND DEFINITIONS (2/2)

Ready-prepared: Preparation on site or at a central facility of large batches of items for consumption that are then adequately stored frozen or chilled until required.

Assembly-serve: The food is delivered pre-processed and cooked. Then the food is reheated (if necessary) and assembled on site.

Vending and hot drink machines: Machines that are available at all times with snacks, fruit, drinks and/or sandwiches etc. that are ready to eat/drink or that can be reheated.

Water dispensers: A device specifically for dispensing drinking water, which might have the possibility of heating and/or cooling the drinking water.

- *Definitions take into account stakeholders consultation feedback received in the questionnaire and Comments to the Task 1 report - Proposal of Product Group Definition and Scope*

Discussion and consultation questions

➔ Your views on the following topics are very welcome:

- Scope and definitions proposed

- Food categories proposed

- Adequacy of the overall criteria set proposed to the foodservice sectors listed (B&I, Education, Health care, Homes for elderly, other welfare homes, social leisure, captive sector)

➔ Do you consider all the food categories (COICOP) relevant for the foodservice sectors/segments considered within this project?

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4. EU GPP CRITERIA SET PROPOSAL FOR **FOOD**

CRITERION TS1/AC1 – ORGANIC FOOD PRODUCTS

TS1: Organic food products
The organic produce used per year shall be at least **25% (core)** / **50% (comprehensive)** of the *total procurement cost of food and drink products*.

AC1: Additional organic food products
Points shall be awarded proportionally to tenders in which the amount of organic produce, per year, is above **25% (core)**/ **50% (comprehensive)** of the *total procurement cost of food and drink products*.

Verification: The tenderer shall provide data (name, amount in mass and cost) of food and drink products, planned to be supplied in the execution of the contract <u>indicating specifically the products that comply with organic requirements</u>. Organic products shall comply with Regulation (EC) No 834/2007. Products carrying an EU label for organic products, or national organic labels third party verified, will be deemed to comply.

CRITERION TS1/AC1 – ORGANIC FOOD PRODUCTS

Rationale (1/2)

➔ **General findings from the LCA studies reviewed on organic products**:

- Lower impact for eco-toxicity (lower pesticide use) and larger impacts for eutrophication and acidification.
- Need more resources (e.g. more land to grow crops - lower yields - and more feed for animals -live longer-)

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<u>CRITERION TS1/AC1 – ORGANIC FOOD PRODUCTS</u>

Rationale (2/2)

→ **Limitations of the LCA method in assessing organic products:**

- <u>Fails to assess the positive impacts of organic farming</u> such as biodiversity protection, higher standards for animal welfare, enhanced soil quality and less odours

- <u>Organic-to-conventional yield ratio</u> is being estimated as an <u>average over many disparate systems and crop types</u>. The over-representation of specific species or crops may influence the estimated yield gap

- <u>Assumptions made for organic systems are based on the conventional agriculture</u> (e.g. for nitrogen values) differences of the farming systems not accounted

- If carbon sequestration was included in LCA, <u>CF for organic animal products could be similar to conventional.</u>

16 entities out of 31 use organic in public tenders. % required varies a lot. National organic farming systems are available in almost EU members states.

CRITERION TS1/AC1 – ORGANIC FOOD PRODUCTS

Discussion and consultation questions

> ➔ Do you agree with the ambition levels set (% for the criteria) for the technical specifications and award criteria?
>
> ➔ Do you agree to express the criteria in terms of the *total procurement cost of food and drink products* within the contract?
>
> ➔ 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?

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CRITERION TS2/AC3 – MARINE AND AQUACULTURE FOOD PRODUCTS (1/2)

TS2 (core and compr.): Marine and aquaculture food products

1. All fish products must not contain species and stocks identified in the Marine Conservation Society ´fish to avoid´ list.

TS2 (compr.): Marine and aquaculture food products

2. At least 10 % of the amount (in mass) of <u>marine food products</u> shall be compliant with the following principles:

- respects all applicable (local, national and international) laws and standards;
- is kept at a level which ensures it can continue indefinitely;
- is conducted in a manner that does not significantly alters the age, genetic structure or sex composition of the captured stock;
- allows for the maintenance of the structure, productivity, function and diversity of the ecosystem on which the fishery depends;
- uses resources in an efficient and environmentally responsible manner.

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CRITERION TS2/AC3 – MARINE AND AQUACULTURE FOOD PRODUCTS (2/2)

TS2(compr.): Marine and aquaculture food products

3. At least 10% of the amount (in mass) of <u>aquaculture food products</u> shall be compliant with the following principles:
- respects all applicable laws and regulations where farming operation is located;
- avoids, remedies or mitigates significant adverse effects on habitats and biodiversity;
- avoids and mitigates detrimental effects to the health and genetic diversity of wild populations;
- manages diseases and pests in an environmentally responsible manner;
- uses resources in an efficient and environmentally responsible manner.

AC3: Additional marine and aquaculture food products

Points shall be awarded to tenders where at least 10 % (core) / at least 20% (compr.) of the amount (in mass) of marine/aquaculture food products compliant with principles (*see points 2 and 3 above*)

Verification: The tenderer shall provide data (name and the amount in mass) of marine and aquaculture food products planned to be supplied in the execution of the contract indicating specifically the products that comply with the requirements. Products that have been third party certified by widely accepted and recognised international organisations will be deemed to comply.

CRITERION TS2/AC3 – MARINE AND AQUACULTURE FOOD PRODUCTS

Rationale

➜ Main environmental hotspots are due to fuel use in wild catches and soy feed use in fish farming systems. Biodiversity is also an hotspot (*not addressed by LCA method*).

➜ Responsible procurement is aimed. This is done by not purchasing threatened or endangered species and fish from damaging fisheries or farming systems (listed in the Marine Conservation Society <u>red list</u>)

➜ Purchase fish and seafood from responsible sourcing schemes (ecolabelling schemes) as the Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) (e.g. tuna or cod (wild fish), salmon (aquaculture))

  ➜MSC label: no specific restrictions in place for fuel use, but does encourage fishing methods which use less fuel. Over 20000 MSC labelled products are on sale around the world

  ➜ASC label: certifies the sourcing of responsible produced feed. For example (salmon) the ASC certifies that the majority of soya is certified according to Round Table on Responsible Soy. Label for 12 types of fish and selfish and available across 44 countries

CRITERION TS2/AC3 – MARINE AND AQUACULTURE FOOD PRODUCTS

Discussion and consultation questions

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

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

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

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

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

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CRITERION TS3 – SEASONAL PRODUCE

This criterion applies whenever the procurer can choose to buy seasonal produce by using season calendars

TS3 (core and compr.): Seasonal produce

Non-refrigerated natural environments seasonal produce [a] (e.g. vegetables, fruit) shall be provided according to the seasonal produce calendars accompanying the tender

Verification:

The tenderer shall provide data (name and amount) on the fresh food products planned to be supplied in the execution of the contract indicating explicitly which products are natural environments seasonal produce and identification of the producer

a) Natural environments seasonal produce include food products that are produced according to the local seasons, are not refrigerated and not grown in heated greenhouses

CRITERION TS3 – SEASONAL PRODUCE

Rationale

➔ Seasonal produce have lower environmental impact than food products cultivated in artificial environments. These last ones are strongly dependent on fossil fuels (e.g. heating greenhouses)

➔ Imported in-season produce has a lower environmental impact than out-of-season produce sourced locally (e.g. tomatoes grown in fields when compared to tomatoes grown in fossil fuelled greenhouses)

➔ A number of factors may dictate which is the most environmentally beneficial option: *out-of-season produce in country of procurement or import of in-season products.* This associated complexity unease's the setting of a threshold for seasonal produce.

➔ Requirement is being used within public tenders (15 out of 31 entities use it)

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CRITERION TS3 – SEASONAL PRODUCE

Discussion and consultation questions

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

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

CRITERION TS4/AC2 – INTEGRATED PRODUCTION

TS4 (compr.): Integrated production

At least 10 % of the procurement cost of all food products, used per year, are produced according to integrated production standards

AC2 (core and compr.): Integrated production

Points shall be awarded to tenders in which at least 10 % (core)/ more than 10% (compr.) of the procurement cost of all food products, used per year, are produced according to integrated production standards.

Verification:

The tenderer shall provide data (name, amount and cost) of all food products planned to be supplied in the execution of the contract indicating specifically the ones compliant with integrated production standards.

Food products carrying a national or regional label third party certified for integrated production, or equivalent, will be deemed to comply.

Food products that are certified as organic (and fulfil criterion TS1, AC1) are out of the scope of this requirement.

CRITERION TS4/AC2 – INTEGRATED PRODUCTION

Rationale

➔ Integrated production provides environmental benefits when compared to conventional agriculture due to the restricted use of pesticides and synthetic fertilisers

➔ Integrated production could be a way to achieve lower environmental impacts from agriculture at no or little additional cost, as it represents a compromise between organic and conventional production methods

➔ No EU wide certification system exist that sets out minimum requirements to verify compliance. National labels are available but only for a limited number of Member States

➔ Integrated production takes place at national or regional level and the uptake of the available integrated production schemes is uneven

➔ The proposal for the use of certified integrated products is complementary to the requirement set for organic products

CRITERION TS4/AC2 – INTEGRATED PRODUCTION

Discussion and consultation questions

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

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

CRITERION AC4 – ANIMAL WELFARE

AC4 (core and compr.): Animal welfare

1. Points shall be awarded to tenders where all non-organic eggs in shell to be delivered have been produced respecting animal welfare standards on outdoor access.

AC4 (compr.): Animal welfare

2. Points shall be awarded to tenders where more than 5 % of the procurement cost, include underline non-organic products that are designated as 'free-range' animal products (e.g. chicken meat and pig meat)

Verification:

(Point 1 and 2): The tenderer shall provide data (amount and labels) of all eggs planned to be supplied in the execution of the contract indicating specifically the ones compliant with free range standards.

Free-range eggs in shell that have been third party certified according to high animal welfare standards, or equivalent, will be deemed to comply. Free range eggs labelled as 1 for producer code, as specified in the Commission Regulation No 589/2008 (annex I part A), can be used as a means of proof for this criterion.

(only for Point 2): Free-range animal products that have been third party certified according to high animal welfare standards will be deemed to comply.

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CRITERION AC4 – ANIMAL WELFARE

Rationale

➜ Reviewed LCA studies disregards the ethical aspects for livestock production. However, animal welfare is important to consider due to the considerations of animal health and well-being

➜ Voluntary welfare labelling schemes exist, and animal welfare standards as an ethical criterion forms part of a number of the national GPP schemes that mainly focus on eggs, pigs and poultry

➜ Higher animal welfare can be achieved by free-range products, which have a number of standard requirements that can be considered higher than average standards (e.g. free movement outdoors and lower stock densities). The label "free range" denotes a production method similar to conventional production but in which the animals are guaranteed outdoor access

➜ The scope of the criterion excludes organic food products

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CRITERION AC4 – ANIMAL WELFARE

Discussion and consultation questions

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

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

CRITERION AC5 – FAIR TRADE PRODUCTS

AC5 (core / compr.): Fair trade products

Points shall be awarded to tenders where at least 20% (core) / at least 50% (compr.) of the procurement cost for all coffee, tea, chocolate (cocoa), sugar or bananas have been produced having sustainable/ethical considerations in regard.

Verification:

The tenderer shall provide data (amount and costs) of all coffee, tea, chocolate (cocoa), sugar or bananas planned to be supplied in the execution of the contract indicating specifically the ones compliant with the criterion.

Products that have been third party certified by widely accepted and recognised international organisations will be deemed to comply.

Food products that are certified as organic (and fulfil criterion TS1, AC1) are out of the scope of this requirement

CRITERION AC5 – FAIR TRADE PRODUCTS

Rationale

➜ Products originating from developing countries can have lower social/labour standards than the EU minimum accepted level

➜ From an ethical perspective it is therefore proposed that products that are derived from developing countries should have a social/sustainable label to ensure at least a minimum social standard is achieved.

➜ Fair trade labels usually capture minimum environmental considerations, such as avoiding unsustainable deforestation and/or to restrict the use of hazardous pesticides. Good farming practices (and lower environmental impacts) are also envisaged by these labels (e.g. rationale use of water sources, management of waste water and solid waste, conservation of biodiversity)

➜ The most common products imported to the EU from developing countries (covered by sustainable/ ethical labels) include coffee, tea, sugar, chocolate (cocoa) and bananas

➜ Requirement is being used within public tenders (11 out of 31 entities use it)

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CRITERION AC5 – FAIR TRADE PRODUCTS

Discussion and consultation questions

➔ This is proposed as a new criterion. Which is your experience in the market availability for products fair trade certified?

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

➔ Is this criterion particularly relevant for vending machines?

CRITERION AC6 – PACKAGING (1/2)

AC6 (core/compr.): Packaging

Points shall be awarded to tenders <u>where some of</u> (core) / <u>at least three of</u> (compr.) the following (either from primary, secondary or both) requirements are met:

<u>Primary packaging</u> (**core + comprehensive**):

1. Reusable packaging systems are provided by the tenderer (e.g. returnable bottles)
2. No single unit packaging shall be provided. When a food product is supplied in a single unit packaging the supplier must explain why this is more adequate than bulk.
3. Food products are supplied in packages produced from sustainably sourced fibres.
4. Food products are supplied in packages certified compostable/biodegradable according to EN 13432, or equivalent and 90% biodegradability in 6 months has been demonstrated in a single or combined composting and/or anaerobic digestion process.

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CRITERION AC6 – PACKAGING (2/2)

AC6 (core/compr.): Packaging

Secondary packaging (**core + comprehensive**):

5. Returnable packaging systems are provided by the tenderer (e.g. returnable crates)
6. Food and drinks are supplied with packaging with <u>X %</u> recycled content.
7. Food products are supplied in packages produced from sustainably sourced fibres.
8. Food products are supplied in packages certified compostable/biodegradable according to EN 13432, or equivalent and 90% biodegradability in 6 months has been demonstrated in a single or combined composting and/or anaerobic digestion process.

Verification:
The tenderer must provide a declaration of compliance indicating which of these criteria is able to be met and how. The contract authority will verify compliance during the contract period.
Packaging carrying Forest Stewardship Council (FSC) or equivalent standards will verify compliance for the requirements 3 and 7.

CRITERION AC6 – PACKAGING

Rationale

➔ Food packaging was highlighted as a contributing factor to environmental impacts

➔ The environmental impacts of packaging are connected to: 1) the embedded impacts in materials from their manufacture, 2) unnecessary transport emissions from too heavy or bulky packaging, and 3) the environmental impacts associated with the end of life waste management (tackled in the criterion on waste sorting and disposal - TS6).

➔ Improvement potentials for primary and secondary packaging:

- Switch from single-use to re-use/returnable packaging systems (when possible)

- Avoid single unit packaging (when possible)

- Use materials produced from sustainable sources

- Compostable/Biodegradable/ bio-based packaging

- Recycled content on packaging (*only for secondary packaging*)

CRITERION AC6 – PACKAGING

Discussion and consultation questions

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

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

➔ Are you aware of any legal constraints within FSCs?

➔ 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?

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CRITERION AC7 – SUSTAINABLE PALM OIL

AC (core / compr.): Sustainable palm oil
Points shall be awarded to tenders that prove that 20% (core) / 50% (compr.) of the units of food products containing palm oil from sustainable sources.

Verification:
The tenderer shall provide data (name and amount) of all palm oil containing food products planned to be supplied in the execution of the contract indicating specifically the ones compliant with the criterion.
Products that have been third party certified by widely accepted and recognised international organisations [1] will be deemed to comply.

1) Such as e.g. RSPO (Roundtable on Sustainable Palm Oil) or RSPO NEXT

CRITERION AC7 – SUSTAINABLE PALM OIL

Rationale

➔ Palm oil is extensively used in food manufacture and preparation in the EU.

➔ LCA review show palm oil to have a large environmental impact in its production and extraction.

➔ When compared the conventional palm oil and RSPO (Roundtable on Sustainable Palm Oil) certified palm oil in Malaysia, it was found that the latter had lower environmental impact due to such factors as better management systems (farmers' education in the use of fertilisers and good management systems in place in the oil mills)

➔ RSPOs website shows that a few certified palm oil products are available and 20% of all palm oil produced, for the global market, is RSPO certified. No breakdown of the data on how much RSPO certified palm oil is used in Europe in food products is available.

➔ RSPO NEXT (stricter voluntary addendum to the existing requirements): "No Deforestation, No Fire, No Planting on Peat, Reduction of GHGs, Respect for Human Rights and Transparency". The market availability is likely to be low. 72

CRITERION AC7   – SUSTAINABLE PALM OIL

Discussion and consultation questions

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

➔ Is this criterion particular relevant for vending machines?

OTHER SCHEMES OF SUSTAINABLE PRODUCTION

Rationale

A number of eco-labels available in the EU-28 that has a strong emphasis on sustainable and ethical aspects and that have minimum environmental standards:

➔ Round Table on Responsible Soy: generic set of principles and specific criteria for genetically modified, conventional and organic production systems. The initiative operates business to business. RTRS units are evaluated for certification each year, by means of third party audits and, accredited auditors.

➔ ProTerra Foundation: applicable to any food or agricultural product, although it is currently used mainly for soy production and soy-derived consumer products.

➔ Bonsucro: multistakeholder initiative operating in the sugar cane which was founded in 2008. The initiative operates business to consumer, and it comprises standards and a marketing label to ensure sustainable sugar cane practices.

OTHER SCHEMES OF SUSTAINABLE PRODUCTION

Discussion and consultation questions

➔ Do you think that this criteria area is suitable to be considered in addition to the other proposed criteria?

➔ Are you aware of other schemes that should be covered by this criteria area?

➔ Is this criteria area (together with the criterion on sustainable palm oil) particular relevant for vending machines?

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Agenda

	AGENDA	SCHEDULE
	Lunch break	**13:30 – 14:30**
5.	**EU GPP Criteria proposal for <u>Catering Services</u> - Criteria set presentation and discussion** - Food procurement (*overview of the abovementioned criteria set proposals for Food*) - Menu planning - Staff training - Consumable goods	
	Coffee break	**16:00 – 16:15**
6.	**EU GPP Criteria proposal for <u>Catering Services</u> - Criteria set presentation and discussion (cont.):** - Equipment - Vehicle fleet and planning of food delivery - Environmental management measures and practices - Waste sorting and disposal	
7.	**Conclusions, next steps and meeting closure**	
	Close of the AHWG	**18:00**

5. EU GPP CRITERIA SET PROPOSAL FOR **CATERING SERVICES**

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CRITERION ON FOOD PROCUREMENT

Food procurement
(overview of the abovementioned criteria set proposals for Food)

TS1/AC1 – ORGANIC FOOD PRODUCTS

TS2/AC3 – MARINE AND AQUACULTURE FOOD PRODUCTS

TS3 – SEASONAL PRODUCE

TS4/AC2 – INTEGRATED PRODUCTION

AC4 – ANIMAL WELFARE

AC5 – FAIR TRADE PRODUCTS

AC6 – PACKAGING

AC7 – SUSTAINABLE PALM OIL

OTHER SCHEMES OF SUSTAINABLE PRODUCTION

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CRITERION TS5 – MENU PLANNING (1/2)

TS 5: Menu planning

Tenderers should have in place a Standard Operating Procedure (SOP) for menu planning and it should at least contain the following elements:

Aspects related to meat production

- The meat content (in particular red meat) in the overall meal composition shall be limited whilst maintaining the correct nutritional balance (**core + comprehensive**)
- A weekly vegetarian offer shall be available (**comprehensive**)

Seasonality:

- The menu shall be planned according to season (in the country of procurement) (**core + comprehensive**)
- Perishable raw ingredients shall be included in more than one dish, (e.g. carrots, onions, potatoes) (**comprehensive**)

CRITERION TS5 – MENU PLANNING (2/2)

TS 5: Menu planning

Food waste: (**core + comprehensive**)

The tenderer shall provide a food waste minimisation plan. As minimum the plan shall cover the following:

- The menu shall be planned based on past performance, i.e. what meals do customers like best.
- The preparation losses from one meal shall be used as ingredient in other dishes
- Dishes in more than one size shall be provided by providing the option for a lighter meal.

Information to consumer: (**core + comprehensive**)

Nutritional values of menus and information on menus shall be provided (e.g. allergens)

Verification:

The tenderer shall provide the Standard Operating Procedure (SOP) for menu planning.

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CRITERION TS5 – MENU PLANNING

Rationale

➔ Considered to be a criterion with large environmental improvement (focus on food products used and practices)

➔ Aspects as meat consumption, menu planning according to season, food waste and information on nutritional values are in focus.

➔ Red meat was found to have the largest impact on the environment in the current production systems when compared to chicken and pork meals. Offer an alternative non-meat menu in a weekly basis is identified as an appropriate alternative to impact reduction.

➔ Menu planning according to season and a better planning on the use of perishable ingredients constitute a way forward to a reduction of the impacts

➔ About 89 million tonnes of food waste is generated in Member States each year with 14% (12.5 million tonnes) attributable to the foodservice sector. Evidence gathered show that actions such as offer flexible portion sizes,; assortment to match customer preferences and potential use of leftovers are good drivers for food waste reduction.

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CRITERION TS5 – MENU PLANNING

Discussion and consultation questions

➔ Your views on the aspects and details proposed for this criterion are very welcome

➔ Any further aspects to be captured?

➔ Any views on the establishment for a maximum % meat content for the core and comprehensive criteria?

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CRITERION SC1 – STAFF TRAINING (1/4)

Selection Criterion 1 (core and compr.): Staff training

Tenderers shall have in place a staff training program, including formal written procedures, ensuring that relevant staff are sufficiently trained to deliver catering services in an efficient and environmentally responsible manner.

Procurement staff: (**core and comprehensive**)
- Staff shall be trained in the <u>ordering of products and consumables</u>, i.e. what to buy (quality and format), when to buy it and how much to buy. This will include replenishment protocols, the batch sizing of pre-prepared meals, the use of catering sized packs (where volumes permit) and the order and delivery frequency.
- Staff shall be trained how to <u>procure according to the current criteria on food</u> […] (see Food criteria – TS1-TS4, AC1-AC7)
- Staff shall be trained how to <u>procure according to the current criteria on catering</u> […] (see Catering service criteria – TS7, AC8-AC9)
- Staff shall be trained to minimise the <u>procurement of single use crockery and cutlery</u> and, where possible, to use returnable / refillable packaging
- Staff shall be trained in the use <u>seasonality charts </u>when ordering food products and menu planning.
- Staff shall be trained on <u>procuring Class 2 produce</u> (including food products that are good enough to eat, but that have some sort of esthetical defect).

CRITERION SC1 – STAFF TRAINING (2/4)

SC1 (core and compr.): Staff training

Catering staff : (**core and comprehensive**) (1/2)

Menu planning:
- Staff shall be **trained in menu planning** to meet the requirements of (Menu planning (TS5)). The training will take into consideration, for e.g., seasonality, the environmental impacts associated with specific ingredients, preparation methods (in line with the catering unit capabilities) and customer preference / dietary requirements.
- Staff shall be trained in **food portion sizing** to minimise plate food waste.

Stock management:
- Staff shall be trained in **stock rotation principles**, i.e. first in first out (FIFO), and stock management systems such as the optimum storage systems for each product category and the utilisation of products approaching their shelf life expiration dates.

CRITERION SC1 – STAFF TRAINING (3/4)

SC1 (core and compr.): Staff training

Catering staff : (**core and comprehensive**) (2/2)

<u>Energy saving:</u>
- Staff shall be trained in **switch on and switch off policies for all equipment**. This is particularly important for cooking equipment (e.g. calculation of the warm up times and setting the switch on times accordingly), heating, ventilation and air conditioning (HVAC) equipment, lighting (particularly in the dining areas), dishwashers (only switch on when full).
- Staff shall be trained to **use the appropriate equipment** taking into consideration the variation in demand during peak and off peak periods.

<u>Water saving:</u>
- Staff shall be trained to **minimise the use of water**. For example, only using dishwashers when full and hand washing during off peak and not using running water to defrost products (instead using formal defrosting protocols).

<u>Waste:</u>
- Staff shall be trained to **monitor the quantities of waste being generated** with a particular emphasis on spoilage, unserved meals and plate waste.
- Staff shall be trained to **segregate waste into categories** that can be handled separately by the local or national waste management facilities as defined by Criterion Waste sorting and disposal (TS6)

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CRITERION SC1 – STAFF TRAINING (4/4)

SC1 (core and compr.): Staff training

Adequate training, with a minimum duration of 16 hours, shall be provided to all new staff within four weeks of starting employment and an update on the above points, with a minimum duration of 8 hours, for all other staff at least once a year.

Verification:
A record of these training measures (induction/vocational training) shall be made available for consultation by the contracting authority.

CRITERION C1 – STAFF TRAINING

Contract Performance Clause 1 (core and compr.): Staff training

The service provider shall document and report yearly the amount (hours) and subject of training provided to each member of staff to the contracting authority.

Verification:

The yearly staff training report shall be made available to the contracting authority for verification purposes. The contracting authority shall foresee rules for penalties for non-compliance.

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CRITERION SC1 /C1- STAFF TRAINING

Rationale

➔ Staff training shows to be a very efficient way of reducing environmental impacts in kitchens

➔ Criterion proposed to be broaden to more aspects than only waste issues and which staff training should entail continuous improvement

➔ Criterion proposal worded to be flexible but clear for the purpose of criterion verification, designed to be a checklist of minimum requirements for Procurement and Catering staff.

➔ Proposed to complement the other criteria and to be included as a selection criteria, instead of contract performance clause.

➔ Uptake of EU GPP criteria by public procurers showed that 4 out of 7 respondents use staff training. The review of 31 GPPs in Europe showed that 6 of 31 schemes include staff training for environmental purposes

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CRITERION SC1 /C1- STAFF TRAINING

Discussion and consultation questions

➔ (SC1/C1) Your views on the aspects proposed to be covered by these criteria are very welcome

➔ (SC1) Do you consider relevant to add new requirements to this proposal?

➔ (SC1) Is the 16 hours minimum duration of training for all new staff adequate?

CRITERION AC8 – CONSUMABLE GOODS (1/3)

AC8 (core/ compr.): Consumable goods

1. Paper products
Points shall be awarded to tenders that prove that at least 30% (core) / 50% (compr.) by number of paper tissue articles (e.g. pieces of toilet paper, napkins, paper mats) supplied per year to perform the contract shall be compliant with the requirements on Emissions to water and air, Energy use (only compr.), Fibres — Sustainable forest management, Hazardous Chemical substances, Product Safety and Waste Management of the EU Ecolabel for Tissue Paper.

2. Reusable and disposable tableware
Reusable tableware should be used in all situations where it is feasible to do so
Where it is deemed necessary to use <u>disposable tableware</u>:
• Points shall be awarded to tenders that prove that <u>a minimum of 70% (core) / of 90% (compr.)</u> of the material of which the disposable is composed of (by weight) must be produced from sustainably sourced fibres.
• Points will be awarded to tenders that prove 50% (core) / all the cutlery units are certified according to EN 13432, EN 14995 or equivalent and 90% biodegradability in 6 months has been demonstrated in a single or combined composting and/or anaerobic digestion process.

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CRITERION AC8 – CONSUMABLE GOODS (2/3)

AC8 (core/ compr.): Consumable goods

3. Cleaning products

- Points shall be awarded to tenders that prove that at least 20% (core) / 30% (compr.) by volume of <u>hand soaps</u> supplied per year to perform the contract shall be compliant with the requirements on toxicity to aquatic organisms and excluded or limited substances and mixtures criteria of the EU Ecolabel for Rinse-off Cosmetics.

- Points shall be awarded to tenders that prove that at least 30% (core) / 50% (compr.) by volume at purchase of all <u>cleaning products</u> used per year to perform the contract shall be compliant with the criteria on toxicity to aquatic organisms and excluded or restricted substances of the EU Ecolabel for Hard Surface Cleaning Products.

- Points shall be awarded to tenders that prove that at least 30% (core) / 50% (compr.) by volume at purchase of all <u>dishwasher detergents</u> used per year to perform the contract shall be compliant with the criteria on toxicity to aquatic organisms and excluded or restricted substances of the EU Ecolabel for Dishwasher Detergents or the EU Ecolabel for Industrial and Institutional Dishwasher Detergents.

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CRITERION AC8 – CONSUMABLE GOODS (3/3)

Verification:

- The tenderer shall supply a <u>list of the consumable goods that will be used in the execution of the contract</u>, indicating specifically the ones which comply with the criterion. Products awarded with the EU Ecolabel for Rinse-off Cosmetic Products, or equivalent and, EU Ecolabel for Tissue Paper, or equivalent, EU Ecolabel for Hard Surface Cleaning products, or equivalent, EU Ecolabel for Detergents for Dishwashers, or equivalent, will be deemed to comply with the requirements.

- Where disposable tableware is deemed necessary the service provider will provide documentary evidence on the justification for <u>procuring disposable tableware</u> and that it meets the 90% sustainably sourced fibre. The Forest Stewardship Council (FSC) label and Programme for Endorsement of Forest Certification (PEFC), or equivalent standards, will be deemed to comply

- The tenderer shall supply a <u>list of the cutlery </u>that will be used in the execution of the contract, indicating specifically the ones which comply with the criterion. The tenderer shall provide a certificate according to the EN 13432 Standard for Compostable Plastics.

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CRITERION AC8 – CONSUMABLE GOODS

Rationale (1/2)

The criterion proposed is relevant for catering services that procure consumables goods.

→ **Paper products:**

- To cover environmental aspects such as emissions to water and air, Energy use, Fibres — Sustainable forest management.

- It is proposed to be award criterion as to give points to tenders providing such greener products

- It is proposed the same thresholds than 'consumable goods' provided by other services within EU GPP (for indoor cleaning services).

CRITERION AC8 – CONSUMABLE GOODS

Rationale (2/2)

The criterion proposed is relevant for catering services that procure consumables goods.

➔ **Reusable and disposable tableware**:
- Reusable tableware (cutlery and crockery) were found as having environmental benefits compared to the disposables
- In some cases the use of reusable is not aimed or permitted. In this case, materials produced with sustainable sourced fibres or biodegradable/compostable materials are found to be a good environmental option.

➔ **Cleaning products**
- Minimising environmental burden of cleaning products ➔ it is proposed to be kept as an award criteria.

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CRITERION AC8 – CONSUMABLE GOODS

Discussion and consultation questions

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

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

CRITERION AC9 – EQUIPMENT (1/2)

AC 9: Equipment

This criterion is applicable only where the caterer is responsible for providing own equipment

1 Refrigeration

Points shall be awarded to plug-in cabinets (remote cabinets are not considered) and storage cabinets with Energy efficiency index (EEI) as set in the following table (core) / with Energy efficiency index (EEI) below 25 (Energy Class A)

Category	Energy index	Min. energy class
Storage counter refrigerators	<35	B
Storage refrigerators 1-door	<50	C
Storage refrigerators 2-doors	<75	D
Storage counter freezers	<35	B
Storage freezers 1-door	<75	D
Storage freezers 2-doors	<75	D
Storage refrigerator-freezers	<75	D

Note: The Energy efficiency index shall be calculated according to EU regulation 2015/1094 (energy labelling of professional refrigerated storage cabinets).

Points shall be awarded to the equipment using refrigerants with a GWP below 2500 (core) / 150 (compr.).

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CRITERION AC9 – EQUIPMENT (2/2)

AC 9 (core and compr.): Equipment

2 Cooking appliances

Points shall be awarded to the kitchen equipped with the following appliances (where appropriate)

- Induction hob or gas hob with optimised burners and controlled by pot sensors.
- Insulated food heating
- Convection oven, combi oven or pressure cooker

3 Dishwashers

Points will be awarded to the dishwashers equipped with heat recovery systems.

Verification:

Suppliers shall provide a list of the equipment to be used in carrying out the service (explicit indicating equipment compliant with this criterion), together with the test reports and the technical documentation of the appliances from their manufacturers.

CRITERION AC9 – EQUIPMENT

Rationale

➔ It plays an important part once the catering service is analysed isolated from the primary production of food

➔ 40% of the energy for cooking, 28% for refrigeration, 17% for extraction , and 5% for dishwashing .

➔ Cooking responsible of 27% of CO_2 emissions, it is less important than refrigeration at 34%. Lower carbon impact of gas which accounts for 68% of cooking energy.

➔ Professional refrigeration: Ecodesign Regulation EU No 2015/1995 and the Energy Label Regulation EU 2015/1995. Proposal based on TopTen ProCold initiative.

➔ Commercial refrigeration: ongoing discussion within Lot 12

➔ Cooking appliances and dishwashers: based on best technologies

➔ US Energy Star: some doubts about its penetration and relevance in EU market.

CRITERION AC9 – EQUIPMENT

Discussion and consultation questions

➔ Are the proposed thresholds and technologies accessible to all service providers?

➔ Would the criteria proposed entail a significant increase of the costs?

➔ Do you agree on withdrawing US Energy Star as a requirement on cooking appliances?

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CRITERION TS7 – VEHICLE FLEET AND PLANNING OF FOOD DELIVERY

TS 7 (core / compr.): Vehicle fleet and planning of food delivery

The transport of food (raw and ready prepared meals) shall comply with the following:

- The vehicle fleet own or leased by the caterer to transport the meals shall comply with the EURO V/5 standard and at least 25% (core) / 50% (compr.) of the vehicle fleet transporting the meals shall comply with the EURO VI/6 standard with the requirements in force at the time the call for tender is published
- The provider shall have a company transport plan to minimise fuel consumption and maintenance records for the own or leased vehicle fleet

Verification: Tenderers shall provide a list of the vehicles to be used in carrying out the service that are owned/ leased by the applicant and vehicles' public registration as proof of compliance with the EURO standards.
Tenderers shall provide a copy of the company transport plan, including fuel consumption evolution. Tenderers shall provide a copy of the maintenance plan for the vehicle fleet (vehicle service records can be used as proof of compliance).

CRITERION TS7 – VEHICLE FLEET AND PLANNING OF FOOD DELIVERY

Rationale

➔ GHG emission share of urban food distribution in the carbon footprint of the school catering service is relevant (24–28% of the total CF);

➔ The distribution of food is part of the catering service, and therefore, falls under the caterer responsibility. By requesting vehicles to be more fuel efficient or have lower emissions, will also minimise the impact on the other impact categories.

➔ Euro 5 standard ➔ mandatory for all new registrations in January 2012. Euro 6 ➔ stricter diesel NOx limits, PN limits for gasoline vehicles, on-board diagnosis requirements, and real drive emissions testing and requirements.

➔ Transport plan: to minimise the fuel consumptions by optimising the routs and avoiding empty loads.

➔ MAC Directive bans F-gases > 150 GWP in all new passenger cars and light commercial vehicles produced from 2017

CRITERION TS7 – VEHICLE FLEET AND PLANNING OF FOOD DELIVERY

Discussion and consultation questions

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

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

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CRITERION SC2 –ENVIRONMENTAL MANAGEMENT MEASURES AND PRACTICES (1/2)

SC2 (core.): Environmental management measures and practices

The service provider shall have in place an environmental management system containing at least the following elements:

- An environmental policy identifying most relevant direct and indirect environmental impacts and organisations policy toward those potential impacts.
- A precise action program ensuring the application of the environmental policy to the serviced supplied and establishing targets on environmental performance regarding the use of resources (e.g., use of energy and water within catering services, solid waste management including food waste and the use of cleaning products and consumables with lower environmental impact) and action to reduce the environmental impact. The establishment of targets and actions shall be supported by the collection of data on the use of resources and other environmental aspects (e.g. waste generation).
- An internal audit process allowing verification every year on organisation performance with regards to the targets defined in the action program.

The environmental policy and the performance of the organisation with regards to the targets shall be made available for consultation by the public on the provider premises.

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CRITERION SC2 – ENVIRONMENTAL MANAGEMENT MEASURES AND PRACTICES (2/2)

SC2 (compr.): Environmental management measures and practices

The service provider shall have in place a documented, third party verified Environmental Management System, such as EMAS or ISO 14001, for at least the sector of the company directly involved in the contract

Verification (core):
The service provider shall provide a declaration of compliance with this criterion, together with a copy of the environmental policy, the action program, the audit report and the procedures for taking into account the survey carried out to the client satisfaction. Applicants registered in EMAS or certified according to ISO 14001 are considered as complying with this criterion. The applicant must provide the ISO 14001 certificate and/or EMAS registration as a mean of compliance for this criterion.

Verification (compr.):
Applicants registered in EMAS or certified according to ISO 14001 are considered as complying with this criterion. The applicant must provide the ISO 14001 certificate and/or EMAS registration as a mean of compliance for this criterion.

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CRITERION SC2 –ENVIRONMENTAL MANAGEMENT MEASURES AND PRACTICES

Rationale

➔ An Environmental Management System (EMS) is a systematic and documented means of demonstrating an organisations commitment to managing and reducing their environmental impacts. It is included within the current EU GPP criteria as a comprehensive criterion.

➔ This criterion requires applicants to develop their own in-house environmental management system and to have a registered EMS or an ISO 14001 certification or in alternative, to have an environmental policy and work instruction and procedures for carrying out the service in an environmental friendly way.

➔ The proposed criterion splits the comprehensive requirements in the current EU GPP criteria into core and comprehensive allowing for different levels of ambition to be chosen by the procurement authority.

CRITERION SC2 –ENVIRONMENTAL MANAGEMENT MEASURES AND PRACTICES

Discussion and consultation questions

➔ Have similar criteria been set in previous tenders and, if so, what were the verification procedures?

CRITERION TS6 – WASTE SORTING AND DISPOSAL (1/2)

TS6 (core and compr.): Waste sorting and disposal

Waste generated at the sites where the catering service is provided shall be sorted into the correct waste stream categories wherever the client provides the means (e.g. waste containers for distinct solid streams) for the sorting of different solid waste.

When waste disposal is the responsibility of the tenderer, this shall be done in accordance with local or national waste management practices and facilities.

Food waste:

When facilities for the collection and recycling of bio-waste are available, the tenderer shall segregate the bio-waste from the solid waste to be diverted from landfilled and dispose it into the appropriate collection system.

Fats and oils:

When facilities for the collection and recycling of fats and oils are available, the tenderer shall separate the wasted fats and oils and dispose them into the authorised collection and recycling systems.

Verification:

The tenderer shall supply a description of the waste stream categories sorted and the disposal procedures to be followed during the execution of the contract.

CRITERION C2 – WASTE SORTING AND DISPOSAL (2/2)

Contract Performance Clause (C2) (core and compr.): Waste sorting and disposal

The service provider shall document and <u>report every 3 months to the contracting authority</u>, for the waste generated, at the sites where the catering service is provided, the categories sorted and their disposal for eventual treatment in accordance with local or national waste management practices and facilities.

Verification:

The tenderer shall submit a report to the contracting authority including a description of the solid waste stream categories sorted and the disposal procedures followed. The contracting authority shall foresee rules for penalties for non-compliance.

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CRITERION TS6/C2 – WASTE SORTING AND DISPOSAL

Rationale

➔ More adequate procedures for waste management will minimise the generation of (avoidable) food waste and/or by separating organic waste from general waste to avoid it going to landfill

➔ Categories of waste that must be collected separately are paper/cupboard, glass, plastics/cans, organic matter, used oil and general waste. *Food waste* and *fats and oils* are typically waste streams for catering services.

➔ Catering services companies are asked to separate and dispose of solid waste into the correct streams as required by the local or national waste management facilities. Sorting and disposal of waste streams depend on the solid waste practices and facilities available in that area.

➔ The scope of the requirement covers the case at the site where the catering service is provided and where solid waste sorting and disposal falls into the control of the service provider.

➔ The scope of this criterion is complementary to other critreia, namely, *Staff Training* (SC1) and *Menu Planning* (TS5) on the aspect of waste minimisation

CRITERION TS6/C2 – WASTE SORTING AND DISPOSAL

Discussion and consultation questions

➔ (TS6) Do you agree on the modifications proposed for this criterion?

➔ (TS6) Are you aware of any limitation to implement and verify this criterion?

➔ (C2) Do you agree with the frequency proposed for monitoring the waste management practices?

6. CONCLUSIONS, NEXT STEPS AND CLOSURE OF THE 1ST AHWG

Next steps?

Following on from this AHWG meeting:

-Meeting **Draft minutes** will be circulated

-Deadlines for **written comments into the html file in BATIS**:

- **5th April 2016**

Thank you for your attention

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