Sustainable food procurement in the city of Malmö

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Public catering in Malmö

- Malmö school restaurants
- Pre-schools and kindergartens
- Homes for disabled and elderly
- Cafeterias
Public catering in Malmö, volumes

- 6 100 tonnes of food per year
- 700 delivery points
- 18 million EUR
- Cost of raw ingredients per school lunch 9 SEK (0.9 EUR)
- Cost per served meal 22 SEK (2.2 EUR)
Malmö’s policy for sustainable development and food

October 2010
Purpose of Policy

- Sustainable Malmö
- Healthy eating
- Strengthen the importance of food
- Make public schools etc more attractive
- Food procurement being more sustainable
- Malmö leads by example
Policy for sustainable development and food

Aims

- All organic by 2020
- Decreased emissions of GHG by 40 % from 2002 to 2020
Amount of purchased food

Mängder inköpta livsmedel (ton)

- Frukt & grönt
- Mejeri
- Kott, drikte och ägg
- Fisk och skaljur
- Cerealprodukter
- Fletter och oljor
- Övriga livsmedel
GHG from purchased food

Klimatpåverkan från livsmedelsråvaror i Malmö stad

- Frukt & grönt
- Mejeri
- Kött, chark och ägg
- Fisk och skaldjur
- Cerealprodukter
- Fettor och oljor
- Övriga livsmedel

in ton CO2-ekvivalenter
Good quality, healthy food

- Healthy, safe food
- Prepared from fresh ingredients,
- Prepared near the customer
- Low on additives
Knowledge and competence

- High standard of competency
- Access to professional advice
- Training
Sustainable procurement

- Malmö = Sweden’s first Fairtrade city in 2006
  - Fairtrade should be first choice

- SMART
  - Procurement should follow S.M.A.R.T.
Think SMART!

S – smaller amount of meat
M – minimise intake of junk food / empty calories
A – an increase in organic
R – right sort of meat and vegetables
T – transport efficient
Sustainable economy

- Procurement fidelity
- Reduce waste
- Food value
Events and official dinners

- Setting a good example
- By 2020 climate friendly, organic, fair trade
Sustainable business

- Farming
- Shops, markets and restaurants
Success factors

- Clear aims
- Dedicated leadership
- Slowly but steadily towards the aims
- Education for commitment
- Tasty food that the children like
- Close dialogue with the suppliers
Challenges for the future

- To move from pilot to mainstream
- Find local organic supply
- Enough supply of organic products
- Commitment from head-masters
- Gain acceptance from the student for menu changes
- To stick to the budget, the last percentage organic, the most expensive
Thank You!