

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

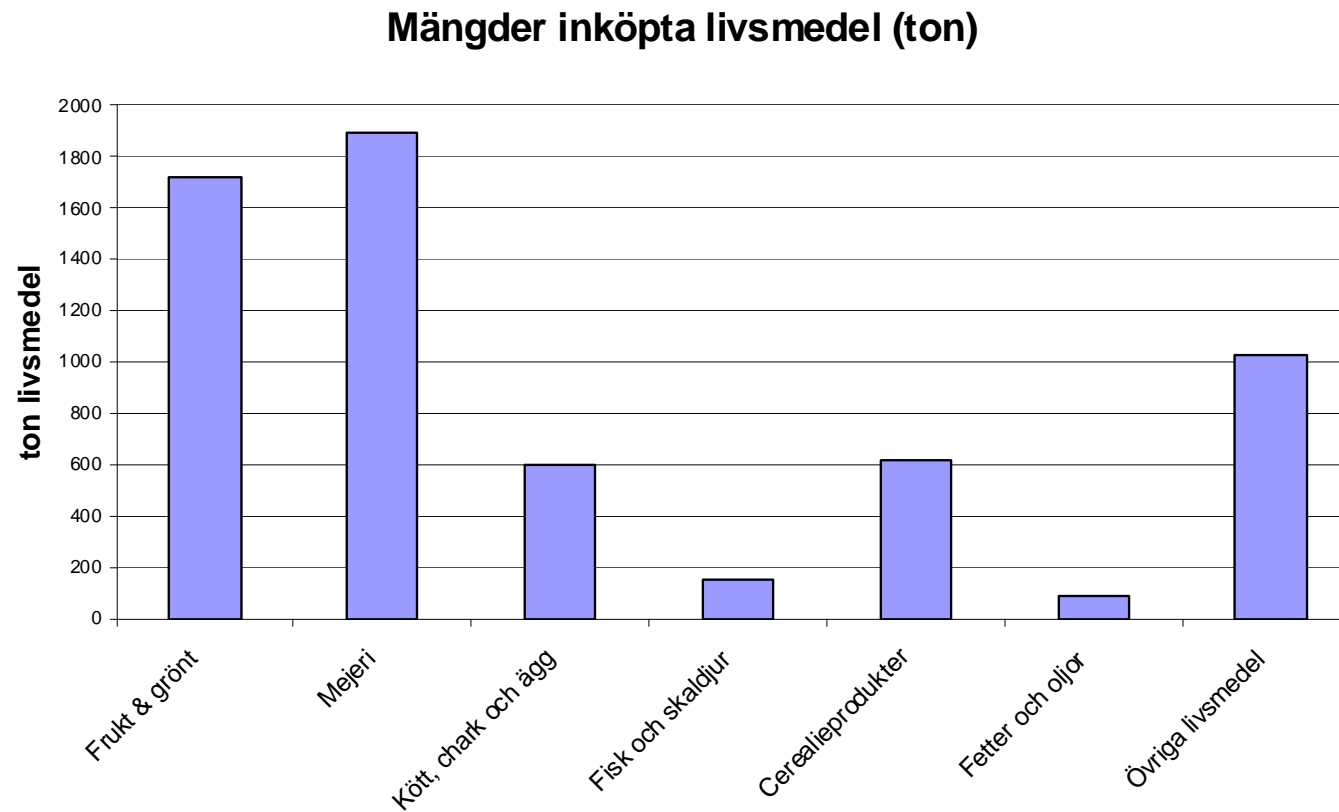
- Sustainable Malmö
- Healthy eating
- Strengthen the importance of food
- Make public schools etc more attractive
- Food procurement being more sustainable
- Malmö leads by example

Policy for sustainable development and food

Aims

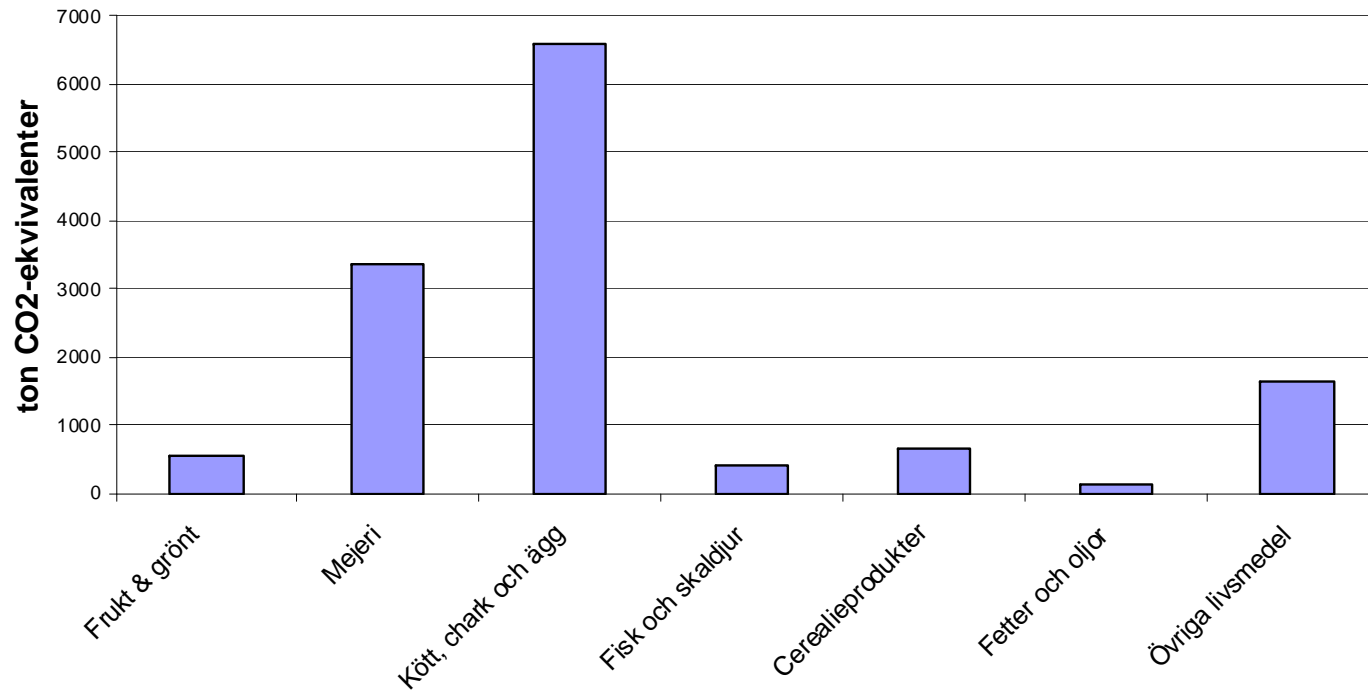
- All organic by 2020
- Decreased emissions of GHG by 40 % from 2002 to 2020

Amount of purchased food



GHG from purchased food

Klimatpåverkan från
livsmedelsråvaror i Malmö stad



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



FAIRTRADE
RÄTTVISEMÄRKT

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 !