



VIENNA AUSTRIA

Title of Practice

VIENNA: ECOLOGICAL PUBLIC PROCUREMENTS

Milan Urban Food Policy Pact Category

FOOD SUPPLY AND DISTRIBUTION

Main impacts on other MUFPP categories



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Context

Every day approximately 100 000 people are provided with warm meals in **public facilities** by the City of Vienna. These include day care centres, after-school centres, schools with full-day care, hospitals, nursing-homes, day centres for the elderly and retirement homes. To handle the demand, meals are prepared in different ways (e.g. freshly cooked, cook and chill, catering systems), while public procurement has to be in accordance with European legislation. With the binding ÖkoKauf Wien (EcoBuy Vienna) program, the City of Vienna has implemented high standards for **sustainable procurement** since 1998 and commits itself to providing a high quality and sustainable food supply by purchasing food produced in a manner which is as environmentally friendly as possible.

Overview of the food practice

Under the ÖkoKauf Wien program, a Food Workgroup has been formed to focus on providing nutritious food while taking in to account the environment and cost-related factors. The workgroup has formulated a list of quality criteria. These include procurement from organic farms, prevention of artificial ingredients and trans fats in food, free-range fresh and pasteurised eggs, and exclusion of foods using genetically modified organisms (GMO) in any stage of production.

One of the most significant achievements is that a stipulated minimum rate of 30 percent of **organic food products** (by value) has been adopted for all food procured by the City. In addition to food quality, sustainability criteria have been added over time to guarantee natural resources preservation. Food products are procured according to the following **list of criteria**:

- food has to come from organic farms;
- regionality;
- seasonality and freshness;
- no-GMO products;
- minimisation of waste;
- reduction of animal products e.g. meat used in dishes;
- animal rights (ethical handling of animals);
- high social standards in production and trade; and
- minimal food processing.

Currently the Workgroup is focusing on adapting criteria concerning the procurement of fresh eggs, egg products and also processed food containing eggs. The criteria established by ÖkoKauf Wien demand eggs and egg products from organic or free-range origin, but – and this is new – the program further asks suppliers of products containing eggs to prove that these eggs are at least from ground-kept chickens (in Austria, in contrast to European legislation, caging of chickens has not been allowed since 2015). These

innovative measures are just the beginning (similar criteria are also planned for meat and their by-products). The City of Vienna, with its high purchase volume, can make an impact on the food market in Austria, helping it become more sustainable, environmental and animal-friendly.

Another initiative is the Natürlich gut Teller (Naturally Good Dish). Natürlich gut Teller provides meals that meet specific **eco-friendly criteria**. They are offered two to three times per week in several Viennese canteens, e.g. in retirement homes or in hospitals of the city of Vienna. Natürlich gut Teller is a practical implementation of the ÖkoKauf Wien criteria for the procurement of food. The meals are therefore environmentally friendly, naturally healthy, produce less CO₂ emissions and are well accepted by patients, pensioners and employees.

Results and lessons learned

Impact analysis for ÖkoKauf Wien conducted since the program began in April 2014, shows positive results. The available data focus on implementation of criteria regarding organic food for public kindergartens and schools as well as for canteen kitchens of hospitals and retirement homes. The average share of organic food in these institutions comes close to 30 percent of the total procurement volume. In kindergartens and schools the amount is significantly higher – about 50 percent. Based on analysis of this data, an average of 11 700 tonnes of CO₂ equivalents were saved per year. In the years between 2008 and 2012 a total of approximately 58 600 tonnes of CO₂ equivalents were saved. Moreover, the Food Workgroup aims to raise **awareness** concerning these achievements. Therefore, the list of criteria was made available for citizens in easy-to-understand brochures addressing the benefits of organic, seasonal, sustainable and healthy food. The Natürlich gut Teller project combines all the listed criteria regarding environmentally friendly and healthy meals and thereby raises awareness of Vienna consumers about sustainable food.



100 000
PEOPLE PROVIDED WITH ECO WARM MEALS EVERY DAY

PUBLIC FOOD PROCUREMENT IN THE CITY OF VIENNA (ÖkoKauf Wien)



 - <https://bit.ly/2LQG0gx>
- <https://bit.ly/2J71yrj>