

Country	Denmark					
Population	638,790					
Title of policy or practice	The Power of Public Food Procurement					
Subtitle (optional)	Together We Can Make the World's Most Sustainable Public Food Procurement					
URL video	https://www.maaltider.kk.dk/english https://www.youtube.com/watch?v=1liTjsWgCFY https://drive.google.com/drive/u/3/folders/1DatUk5siMr4P3rQeYLYrSXWqPSPq9y0r					
Category	02 – SDN		SDGs		2 – 12 – 13	
Year of start	2020		Year of end		2025	
Actors' involvement	Municipal departments	Public institutions	NGOs CSOs	Research centers	Private sectors	International bodies
	5	800		2	2	1
Budget	€30,000,000					
Brief description	<p>Denmark is extremely interested in healthy food. As an example of this, there are obligatory classes in primary school where kids learn about food, how to cook and eat more nutritious and climate friendly meals.</p> <p>Denmark's new Official Dietary Guidelines, from January 2021, guide the community on how to eat healthier and more climate friendly. It was developed in collaboration with a broad range of stakeholders including the Technical University of Denmark (DTU).</p> <p>Public meals in Copenhagen are mainly cooked on-site, in almost 1100 kitchens owned by the municipality with its own kitchen staff. Since 2002, the Municipality's Food Strategy has worked towards achieving 90% of organic ingredients implemented across the city's public food system. As of 2021, an average of 88% organic ingredients has been achieved in the 750 tons of food we buy per month.</p> <p>Recently new targets have been added to the Food Strategy, including the reduction of CO2 emissions by 25% per kg of food procured by 2025. No additional budget has been given to meet these goals. However, investments into educating the kitchen staff have been made. To reach the Food Strategy's CO2 emissions reduction goal, the Municipality and DTU have developed a set of guidelines based on the EAT Lancet reference diet. These guidelines are being implemented into public kitchens across the city. They also indicate how public meals can live up to the latest Danish Official Dietary Guidelines as well as the Municipality's Food Strategy goals of enabling the transition towards a healthier and more climate friendly diet. To support this transition, Copenhagen made a recipe database with 700 climate friendly meals. We also actively use tendering for food as a key tool. Tendering for food is an important leverage point because the smallest of changes written into tender documents can make the largest of transformations across the entire food chain, including noticeable changes in primary production across distant countries. This is the practice we would like to submit.</p>					
Innovation	<p>The tender material in 2020 included sustainable targets to achieve the political goals of CPH including: the acquisition of 100% organic food, a diversity of fruit and vegetables harvested in season, the requirement for products with palm oil to be third party certified, a no flight policy, the promotion of green transport and fair-trade certified goods as well as preventing food waste at the site of the supplier. To support the new dietary guidelines, the tender implemented a climate weight to reflect the recommendations on what climate friendly food should be bought more in the future.</p>					

	<p>This was evaluated using the calculation: climate weight x tonnage x price per kg. In this way, healthier food receives a higher weight in procurement. Thereby it gets more attention from the market in terms of having a fair price, but also helps kitchen staff to know what food should be prioritized.</p> <p>In the Horizon project, Food Trails, one of our pilots calculated the economic outcomes of shifting from a meat- to plant-based diet. This project is still on-going; however, the first results show that money can be saved through menus and that we should invest in more hands in the kitchen.</p> <p>To share knowledge on tendering, we have built a Danish Food Procurement Officer Network which are the first of its kind, and after 4 years it is already showing promising results in more innovative sustainable public food procurement. Currently, we are also underway with building a European Network with Best ReMaP.</p>
Impact	<p>The tender is evaluated 40% on price and 60% on sustainable criteria. By incorporating political goals into procurement, the effect is implemented and measured. Some of the political goals, are mainly linked to MUFPP indicator 14, and the impact of including them in the tender are:</p> <p>110 different fruit and vegetable varieties were offered in season, including 27 different apple varieties, 17 different plum varieties and five different pear varieties.</p> <p>The supplier must register, report, and prevent food waste in its business. If an item is generating food waste, a supplier can change the status from stock item to order item within the contract period. In line with Copenhagen's work on the SDGs, the Municipality prioritizes fair-trade certified goods, offering 66 products out of 125.</p> <p>Fresh food packaged in plastic should be made from minimum 90% post-consumer recycled plastic. Prior to this goal and tender, there were 0 products following this. There are now 319 out of 554 products.</p> <p>The most innovative solution has been the climate weight, where the goods asked for were ranked with a positive weight in the evaluation of the tender. Hazelnuts, which we usually eat as a snack, have been recommended to be used more in cooking, leading to the prices being lowered by 25%.</p> <p>The total value of the tender was lower than the recent tender with a reduction of 6%. According to the winning supplier, this was due to the sustainable criteria as they could also see the economic benefits.</p>
Inclusion	<p>In the Horizon project, Food Trails, one of the pilots calculated the economic effect of shifting from an animal- to a more plant-based diet using data from the new tender material with the climate weight. This requires a great deal of engagement across sectors. The initial results are promising, and we look forward to sharing them with everyone.</p> <p>In the tender document, all requirements, and criteria we ask for in the tender are linked to the SDGs so that the impact over the lifetime of the contract can be easily monitored. The supplier can describe actions and point out all the SDGs they are addressing and that they would like to become part of our cooperation. However, as a minimum, there are also requirements mentioned in the tender material. The SDGs are our united language and help us share knowledge across borders on how to achieve real and needed change. The market is always engaged in a market dialogue prior to tendering.</p> <p>The National Procurement Officer Network is hosted by the Danish Ministry of Environment and is chaired by the Municipality of Copenhagen. The group shares knowledge, encourages and inspires each other, which has led to impressive results. An Inspiration Catalogue of green initiatives has been written with the intention to provide in depth knowledge on different topics and inspiration on how this can be incorporated into tenders. This catalogue is constantly updated. The Joint Action Project, Best ReMaP, is also starting up a European Network in mid-2022.</p>
Challenges and learning needs	<p>We hope to reach the budget calculations and make it easier to share with everybody, but it is a hard task.</p> <p>In creation of the EU procurement officer network, it has been hard to find the right persons to engage in the network - not all countries have a hired procurement officer in the Municipality.</p>