KEINO Competence Centre for Sustainable and Innovative Public Procurement

MEDIUM REDUCTION POTENTIAL

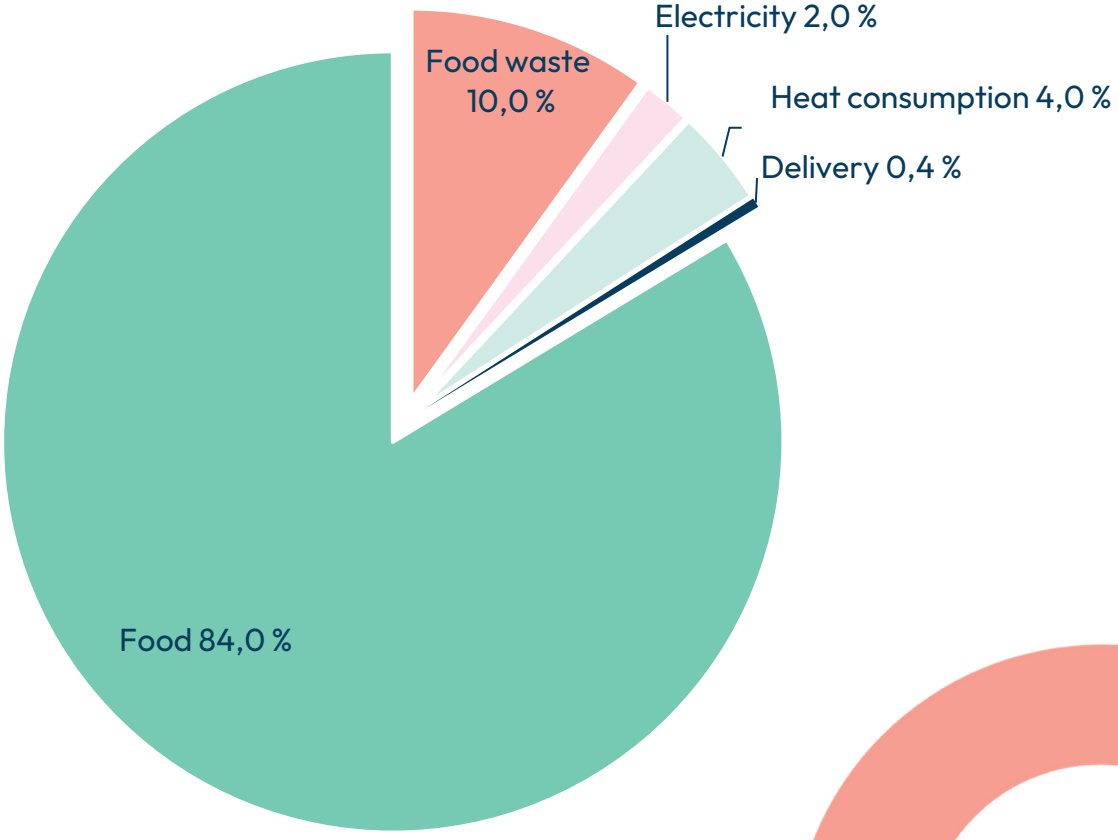
Food services and products

The realisation of emission reductions in procurements is affected by

- Changes in the way food services are used, the content of the plate and food waste as well as food and service procurement models
- Low-carbon procurement alternatives and low-carbon solutions on the market
- Existing criteria, tools and means to determine and verify low-carbon solutions
- The know-how of the procurer as well as other existing objectives and boundary conditions of the procurement

Every year, more than 380 million meals are consumed in Finnish kindergartens, schools and educational institutions. Food, nutrition and accommodation services account for approximately 7% of the emissions generated as a result of public procurement. Most of the emissions from food production are already generated by processes during primary production, which cannot be influenced by procurement other than in terms of changes in use. The main factors influencing the carbon footprint are the content of the food and the reduction of food waste.

Breakdown of the food plate's carbon footprint



Picture: Lounasheimo & Helonheimo, 2019.

Emission reduction measures in procurement and their emission reduction potential*

A large part of the assessments of low-carbon nutrition services focus on the benefits of dietary changes. The common line of the assessments is that nutrition services have a low-carbon potential, which can be achieved, for example, by increasing the share of vegetarian and fish foods in the selection of foods. The provision of food services can influence diets, as long as the nutrition recommendations are met. The low-carbon potential of increasing vegetarian food is not realised if the food is not eaten. Therefore, students must be consulted and involved in the planning of menus and the development of recipes. In this way, it is also part of the food education provided in schools and kindergartens.

Changes in food habits in food services

- 1 vegetarian day 14%
- 2 vegetarian days 29%
- 50% less meat 13%
- Plenty of fish 30%

Food products

- Organic milk 10–20%
- Swapping animal products for vegetarian products 10–20%

Food waste

- Minimisation of food waste 10%

*) The estimation of the emission reduction potential is based on individual case studies in which emission reductions indicated by percentages have been achieved for the measure in question. The percentages describe the difference to the alternative solution presented for the applicable life cycle stage(s), depending on the case. However, the amount of emission reductions depends on the entity, circumstances and starting data, so the percentages are only indicative and cannot be directly generalised or compared with each other. Source: Siiskonen et al. 2022.

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KEINO is a consortium whose various areas are implemented and jointly developed by Motiva Oy, VTT Technical Research Centre of Finland, Business Finland, Finnish Environment Institute SYKE and Hansel Oy.

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KEINO-osaamiskeskus 01/2023