



Inspiration for the future – Green public procurement in the municipality of Copenhagen

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Ambitious goals for Denmark's Capital

- 2006:
from 45% to 90% in 9
years – no extra cost!





The road to 90% organic

We invested **5,5 mill. euro** in knowledge, education and counseling to facilitate the change...

...That's a 1,6 % mark-up of the total food procurement budget





Conversion

- 5 principles
- changing the meals:
 1. Less meat
 2. Always seasonal
 3. Fresh food – no more pre-pared products
 4. More vegetables
 5. More beans and lentils





How food procurement has changed to accommodate new kitchen needs

Market dialouge prior to tenders

- Asking what the market can deliver and writing the tenders accordingly

Diversity and seasonality

- Using seasonal diversity as a criteria in the tender and supplying an "all round" version for all year were it is necessary

Sensory evaluation

- Food quality is hard to specify – sensory evaluation is necessary. Lowest price – for the product of the right quality!

Visions for the future

- Attract SMEs to public tenders
- National controlled measurements of the organic percentage in the kitchens
- Creating relationships between end users and producers – between children and farmers
- Sustainability in a wider perspective – how do we address this in public procurement – carbon footprint? Social sustainability? Can we reduce transport? Reduce packaging? Demand the most sustainable solution in every aspect?

Sustainability in all aspects of food production as a measurable parameter in tenders

