



Market place: What's on your plate?

New procedures and criteria in implementing sustainable catering – examples from Finland

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CONTENT

- Professional kitchen
- City of Sodankylä's new strategy for catering and food
- Helsinki metropolitan area – common ambition level on catering services
- New product: Seasonal Fish paste

Questions and discussion are more than welcome during presentation, please!



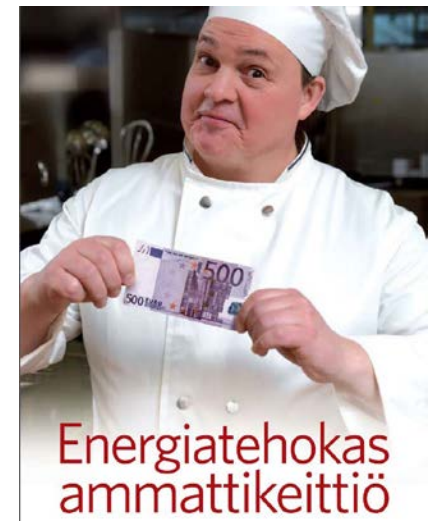
Guidance on energy efficient kitchen equipment

- Professional kitchen procurement guide provides information on how to choose energy efficient and environmental friendly professional kitchen equipment
 - Dishwashers
 - Refrigeration device types
- Dishwashing is responsible about 80% of the water used in the kitchen and about 40% of electricity consumption
- Refrigeration has great saving potential both in operational use and in total energy consumption of the kitchen space
- Energy efficient kitchen has a significant impact on the water and carbon footprint of food preparation.



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Case Dishwasher criteria

Things to be taken into account:

- Monitoring of water consumption and temperature
- Heat recovery
- Cleaning automation
- Service ja spare parts
- Noise level of the washer <70 dB \rightarrow less noise means thicker insulating material
- Life Cycle Costs



Pohitulli school diswasher procurement

- Goal was to procure an energy efficient and environmental friendly washer
- Market engagment process was started well before the procurement to ensure what kind of information can be provided
- Specs and points:
 - Price 50 p
 - Technical properties 20 p
 - LCC 30 p – determining factor
 - Common ambition level in the kitchen



Municipality of Sodankylä's new strategy for catering and food

- A new model in which local food can be produced as cost-effectively as food cooked with preprepared foods.
 - New central production kitchen
 - Around 1,500 servings of lunch each day
 - No need to buy preprepared products
 - Ensures market for small producers
 - Transportation costs have decreased
 - Own procurements
 - Won local food price 2016 in Finland



More information: Kirsi Viljanen, Ministry of Agriculture and Forestry
<http://www.ekocentria.fi/resources/public/Aineistot/LahiruokaopasENG.pdf>



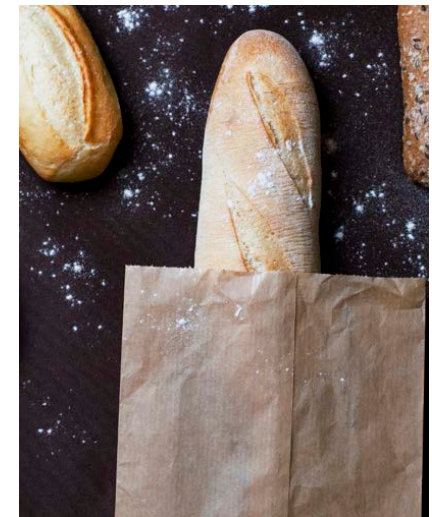
Helsinki metropolitan area – common ambition level on catering services

- Metropolitan area includes three big cities
- Around 865 000 meals served daily
- Market volume is huge –potential for great market impact and decrease env. impact of catering services



Cooperation

- Need for a common ambition level
- Need to discuss and network with other cities
- Need to recognise environmental factors that matter





New product: Seasonal Fish paste

❖ Fish loaf from different kind of fish

- A local project to raise the use of local fish and fish products.
- Manufacturer arranged several workshops for buyers and products end users: what kind of products should be in the market
- Eco-innovation profile: Utilisation of wild small fish, which cannot be fillet and often seen as “waste fish”.
- State of market readiness:
 - The products are tested in the local public restaurants of City of Naantali, Finland.





Eco-innovation at your work?

- What kind of experiences do you have?
- How could you develop and enhance your own actions?
- Possibilities for cooperation in your area?





More information

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