



## ARPA Piemonte

### Market sounding prospectus

#### Introduction

ARPA Piemonte is interested to renew its contract for the supply of catering services, which expires in 2016, evaluating the possibility of introducing in the new contract innovative solutions that lead to better service both from the point of view of environmental performance (with particular reference to the consumption and production of waste) that the costs associated with that service.

These needs arise from implementing environmental policies of ARPA Piemonte with solutions that are both functional, efficient and environmentally friendly in their entire life cycle. ARPA Piemonte is in fact long been engaged in the promotion at local level of good sustainability practices, through the application of CAM (Minimum Environmental Criteria) national and through the development of voluntary guidelines for the introduction of new environmental criteria in purchasing procedures.

This document presents and specify the main aspects of buyer interest.

#### INNOCAT PROJECT AND THE CONTEXT

The project aims to encourage INNOCAT the definition of a set of guidelines for the purchase of products, services and solutions in the field of eco-innovative services for the catering business. The goal of the initiative is to facilitate the creation of a market for offering advanced solutions, stimulating eco-innovation in the sector.

In the frame of INNOCAT project ([www.sustainable-catering.eu](http://www.sustainable-catering.eu)), ARPA Piemonte, with the support of Environment Park, has initiated a process of defining their needs for improved environmental performance and simultaneous reduction of costs associated with their food service company.

**A wider group of potential buyers will benefit of the process. ARPA Piemonte is in fact a member of the Protocol for Ecological Public Procurement of the Metropolitan City of Turin, which includes today 42 public and private entities (including Environment Park) pledged to introduce environmental criteria into their purchasing processes of goods and services.**<sup>1</sup>

---

<sup>1</sup> The purchase of services and products for catering by members of the APE protocol in 2014 was approximately EUR 50 million, for a total of over 11 million meals.

## CATERING NEEDS GENERATING DEMAND FOR INNOVATION

Service canteen is aimed at:

- Dispensing with the conveyed mixed system the catering service at the registered office of the agency located in Turin, via Pio VII, 9;
- The preparation of space qualified for the catering service in the room made available by ARPA Piemonte

The meals provided are today about 90 / day, for a total estimated at about 20,000 / year.



The analysis and customer satisfaction surveys conducted by ARPA Piemonte on the current food service highlighted a number of aspects of improving the environmental performance of the service, associated with different factors, on which ARPA Piemonte intends to introduce new criteria for supply.

They relate mainly to the following categories:

### Technological issues

- The rooms used to serve meals are not served natural gas pipes and all the equipment is electrically powered. Equipment for professional use currently do not refer to recognized standards and / or good practice in energy consumption

### Contractual issues

- Electrical consumers are currently headed to ARPA Piedmont, as well as the costs of waste management, and there are no commitments or obligations direct dependent on the contractor on these aspects. ARPA Piemonte is therefore interested to assess solutions able to reduce the energy cost of the service.

### Management and organizational issues

- ARPA Piemonte would like to implement effective procedures of systematic monitoring of the environmental performance of the service, which has not been yet provided.

With regard to environmental aspects, the aspects most critical on which ARPA Piemonte intends to request a contribution of innovation to potential suppliers, are those of **energy consumption** and **waste management**.

### Electricity consumption

The professional electrical equipment currently in use have no declared requirements on energy efficiency relating to recognized standards, or specifications or design avowedly aimed at reducing the energy consumption associated with the life cycle of the equipment.

Type of equipment	Average use	Property
Electric pasta cooking equipment	2h/day	Contractor
Electric plates	2h/day	Contractor
Electric ribbed plate frytop	3h/day	Contractor
Refrigerated base	2h/day	Contractor
Refrigerated cabinet with showcase	24h/day	Contractor
Front dishwasher	2h/day	Contractor
Self service counter (hot element)	3h/day	Contractor
Convection oven	n.d.	Contractor
Fridge	24h/day	ARPA Piemonte

*List od professional equipment actually used for the catering service*

The total consumption of listed equipment is estimated is about 18.000 kWh/year.

### Production and management of waste

The waste is currently monitored and waste is collected in special containers by the staff of the contractor. The reduction of waste benefits significantly from using washable and reusable dishes, and the destination of the food given to non-profit social organizations.

Waste category	g/meal <sup>2</sup>
PLASTIC	18
GLASS/CANS	155
HUMID	204
INDIFFERENTIATED	70
PAPER-CARDBOARD	95

Critical aspects and potential improvements:

- Actually there are no other solutions aimed at optimizing the management of the waste produced, such as to reduce the volume of waste produced and / or frequency of collection activities by the operator of the public service, in order to achieve any reduction in the cost associated with the collection service (TARSU)
- The current service uses single-dose containers for distribution of various food (Parmesan cheese, sauces, ...)
- No effective systems applied for a service programming are designed to reduce food waste and to optimize the service to the specific needs of users

### **ECO-EFFICIENCY REQUIREMENTS FOR THE SERVICE AND FOR THE SOLUTIONS PROPOSED**

The service and solutions will have to meet the following two main needs:

- Reduce electricity consumption associated with the delivery of the service and operation of catering equipment installed
- Minimize the amount of waste sent for collection through public service

### Reduction of electricity consumption

The service and solutions sought should notably meet the following requirements:

- Intelligent use of energy, by:
  - o improved efficiency of individual components of the equipment
  - o correct sizing of the power and functional characteristics in relation to demand
  - o simplicity and functionality in terms of use and maintenance by operators
- Present the characteristics of eco-efficiency and pay back periods such that:
  - o service provider catering can return of the possible higher cost of investment in an economically reasonable time
  - o ARPA Piemonte, owner of utilities, reduces its the energy cost

---

<sup>2</sup> Average monthly production, calculated on information registered by the contractor

### Minimization of waste sent for collection through public service

The service and solutions sought should notably meet one or more of the following requirements:

- Further reduce the amount of waste produced in the preparation of meals and service delivery
- Reduce the amount of biodegradable waste and packaging waste sent for collection through public service, allowing ARPA Piemonte to exploit the possibilities for cost reduction envisaged by legislation
- Manage and valorize the waste directly on the site, through innovative solutions aimed to reduce the environmental impact of their cycle
- Biodegradation / Compostability of the materials used for those phases of the catering service (conveyance, distribution and final delivery) that traditionally have not used products and reusable materials

## THE PROCESS FOR MARKET INFORMATION AND ENGAGEMENT

In the month of October 2015 ARPA Piemonte expressed, by publication of a pre-information notice (<http://ted.europa.eu/udl?uri=TED:NOTICE:345802-2015:TEXT:EN:HTML&src=0&tabId=1> ), the interest in launching a process of **market consultation** in order to verify the interest and capabilities of potential suppliers of catering services (and their upstream producers of equipment / materials / products) to offer solutions that:

- 1) Reduce the power consumption of the overall service, whose costs are currently in charge to ARPA Piemonte
- 2) Reduce and improve the management of biodegradable waste and packaging waste, both in terms of management costs optimization of the collection service and treatment

This survey is aimed at both **catering service providers** and the **producers of the solutions** used.

The solutions sought must match the criteria of functionality, ability to meet the expectations of users, cost, innovation, in relation to their use throughout the life cycle of the food service.

Suppliers can report their solutions and interest in being involved in the following activities of market consultation by the form attached to this document and available on the project website on INNOCAT (<http://www.sustainable-catering.eu/participate/upcoming-tenders/procurement-of-eco-innovative-office-catering-services/>) .

Deadline for sending the filled questionnaire: 15 December 2015

For any further information:

Luca Galeasso, Environment Park SpA  
Tel: 011/2257480  
E mail: [luca.galeasso@envipark.com](mailto:luca.galeasso@envipark.com)

## TIME PLANNED FOR THE INVOLVEMENT OF THE MARKET

The path of involving the market, preliminary to the definition of the specifications of purchase, provides in accordance with the timing of the project INNOCAT the following main steps:

- December 2015: Deadline for market information, the collection of the questionnaires and completion of the preliminary analysis of the market
- February 2016: Deadline for realization of workshops involving the market
- June 2016: deadline for drawing up guidelines for the drafting of specifications and purchasing procedures