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⌚ 23 secondes

1.1. Can you answer this questionnaire in English ?

Yes

No

2.2. Organisation Name

European Public Health Alliance

2.3. Your email

alba.gil@epha.org

2.4. Your position

Policy officer

2.5. Your scope of intervention

- International (EU + outside EU)
- EU
- National
- Infranational (regional or local)

2.8. Which dimension(s) of sustainability are you interested in ?

- Environment
- Social (including nutrition, health and animal welfare)
- Economic (eg. producer income)
- All

2.9. In which area(s) of sustainable development are you active ?

- Animal welfare
- Not applicable
- All
- Environment
- Social (including nutrition and health)
- Economic (e.g. producer income)

3.2. How well do you know the EU Directive on Public Procurement ?

1

2

3

4

5

3.3. Have you ever been involved in a National or EU work regarding sustainable food procurement such as defining criteria in green public procurement ?

Yes
 No

3.4. Please indicate which one(s)

At EPHA -together with our members- we are currently working on public procurement within the Framework for Sustainable Food Systems (FSFS). We have developed policy recommendations on public procurement, especially bearing in mind its transformative power towards more healthy and sustainable food systems. We're also working on minimum sustainable criteria.

3.5. Have you been involved in the establishment of nation/local provision/guidelines and tools regarding food sustainability ?

Yes
 No

3.6. Please indicate which one(s)

Manifesto for establishing minimum standard criteria for school canteens across the EU
https://foodpolicycoalition.eu/wp-content/uploads/2023/05/EN_Manifesto-for-establishing-Minimum-Standards-for-Public-Canteens-across-the-EU.pdf

3.7. What provisions/requirements are provided with regard to sustainable purchases of food? (national or local)

Legal provisions
 Guidelines
 Information desks
 Reporting requirements
 None
 Others

3.8. What aspects of sustainability are covered with the current provisions/requirements ?

- Increase animal welfare standards
- Reduce food waste
- Reduce packaging
- Food education and communication on food served
- Preservation of water resources
- Reduction of pesticide use and risk for agricultural production
- Products not derived from deforestation (including for inputs)
- Fair trade
- Fair pricing for producers
- Increase organic products
- Develop plant-based menus
- More seasonal products
- Increase nutritional quality
- A wider variety of products
- Buying at short chains
- Others

3.10. To which sector(s) are the provisions addressed ?

- All public buyers
- Education
- Health and welfare
- Staff canteens of public institutes
- Other

3.11. Please provide legal references and documents

Revision of the EU Green Public Procurement Criteria for Food and Catering Services -
<https://www.oneplanetnetwork.org/sites/default/files/from-crm/9.%2520Revision%2520of%2520the%2520EU%2520Green%2520Public%2520Procurement%2520Criteria%2520for%2520Food%2520and%2520Catering%2520Services.pdf>

3.12. Please provide legal references and documents

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3.13. In your opinion, what are the main barriers for sustainable food public procurement ?

1. Lack of will from policy makers
2. Lack of knowledge
3. Regulatory constraint(s)

3.14. Tell us in the space below, what are the main barriers to sustainable public procurement ?

Member States are not obliged to buy sustainable nor healthy with public money. Voluntary approaches have proven to be insufficient. Guidelines shifting towards healthy and sustainable purchases should be implemented. Public resources should be spent in making people healthy - or at least not ill - and to contribute to the wellbeing of the planet. Tax payers should benefit from the positive externalities of their money. The barriers are the lack of will, the lack of a comprehensive, harmonised and compulsory EU law (either Directive or Regulation). Targets should also be realistic to each member states' reality: while in France organic foods are already a reality, in Poland it would already be an achievement to get 5% of the total purchase as organic foods.

3.15. Do you have any success story(ies) related to sustainability regarding public procurement you would like us to be aware of ?

Yes
 No

3.16. If yes, please describe it/them

Denmark (organic foods) Ghent (small and local producers are encouraged to apply for tenders)

3.17. If yes, what was the main reason(s) for success ?

Strong sense of responsibility towards public money and how its expenditure should contribute to a healthier population and a more sustainable planet. Long term plans - beyond the political mandate-, as well as political and financial will.

4.3. According to you, which product categories have the most harmful impact on the environment ?

- Fish and sea food
- Meat and poultry
- Fruits and vegetables
- Bread and cereals
- Oils and fats
- Hot drinks
- Cold drinks
- Dairy products
- Eggs
- Frozen foods and ready meals
- Legume and legume products

4.5. Meat, dairy products, eggs

1. Higher level of animal welfare
2. More organic products
3. Fewer meat products are served

4.6. Would you add any important issue for this product group missing in this list?

Without any doubt, the processing of the food. Environmentally, it will make a difference if the product is non-processed (a chicken breast), to a highly processed foods (chicken sausage), even to ultraprocessed foods (lasagna with chicken bolognese). Level of processing usually also correlates with health sustainability (in general, the higher the level of processing is, the more unhealthy a product is).

4.7. Marine and aquaculture food products

1. Products are coming from a sustainable fish stock
2. The products originate from fishing techniques that achieve a minimum sustainability score regarding impact on the seabed
3. More sustainable labelled products

4.8. Would you add any important issue for this stage missing in this list?

This question and the previous are quite vague. More or less fish/meat served based on what? We don't know if we are talking of 2 servings a week, of 0, or of 10. More servings than how many?

4.9. Fruit and vegetables

1. More seasonal products
2. More organic products
3. More plant based diets

4.10. Would you add any important issue for this product group missing in this list?

Again, the level of processing. We can have an organic apple, or an organic apple candy/jam.

4.11. Bread and cereals

4.12. Would you add any important issue for this product group missing in this list?

The amount. While Europeans struggle to meet the minimum recommendations of fruits and vegetables daily intake, we exceed in bread and cereals - specially taking into account the lack of physical activity and movement in general.

4.13. Drinks (hot and cold beverages)

4.14. Would you add any important issue for this product group missing in this list?

The nutritional quality of the drinks. Are we talking about water, orange juice? or are we talking about Coca-Cola? organic Coca-Cola won't be better - health wise- than normal Coca-Cola. High-sugar drinks, energy drinks should not be part of public expenditure.

4.15. Transportation

4.16. Would you add any important issue for this product group missing in this list?

Depends what we are transporting? fruits, beverages or alive animals? This survey is extremely vague and offers no context on the questions.

4.17. Are there any state or local environmental regulations that you think we should be aware of?

4.18. Do you think public procurement can support the transition towards a sustainable food system and lead as an example ?

Yes

No

No opinion

5.3. According to you, what are the main health and nutrition issues to consider when defining the possible future minimum mandatory criteria for public food procurement ?

Food poverty: understood as a chance to support those kids/adults with low income who cannot afford a proper/nutritious meal. Malnutrition: to ensure that everyone has access to nutritious and adequate food Normalisation: to normalise and educate citizens on the importance and relevance of foods, especially those which are under-consumed: fruits, vegetables, pulses and nuts. If kids get used to eating these at school, it's likely that they will ask for it at home too. This should also include the "denormalisation" of certain group of foods, mainly those high in fat, sugar and salt (HFSS), those with empty calories (caloric dense and none nutritional interest whatsoever, such as candies), and ultra-processed foods.

5.4. In terms of health and nutrition, what would be the top 3 priorities to improve public procurement ?

1. Increase the amount of fruits and vegetables
2. Educate consumers about balanced diets
3. Diversify the list of products served / menus

5.6. Would you add any important issue missing in this list?

Again, increase and reduce in comparison to what? if the servings are 3 times a week for wholegrains, then we would not say "increase". If it's 0, then yes. This survey is vague and the questions are not properly explained. On respect the recommended nutritional daily intake: what does this mean at all? getting to the minimum or not overreaching the maximum? if we are talking about fruits and vegetables, from a public health perspective it makes little sense to communicate to the population "don't eat too much fruits and vegetables", because it is very unlikely that this is the case. On the sugars, we don't recommend any minimum sugar intake, but 0.

6.3. According to you, what are the three main animal welfare issues to consider when defining the possible future minimum mandatory criteria for public food procurement ?

1. Improve the animals' living conditions
2. Reduce suffering associated with certain practices (castration of pigs, elimination of male chicks, slaughtering etc.)
3. Ban cages

6.4. Would you add any important issue missing in this list?

8.3. What are the main aspects for the three dimensions of sustainability that should be considered in future sustainable public procurement criteria?

	1	2	3	4	5	No opinion
Increase animal welfare standards	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Reduce food waste	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Reduce packaging	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food education and communication on food served	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Preservation of water resources	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Products not derived from deforestation (including for inputs)	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Reduction of pesticide use and risk for agricultural production	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fair trade	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fair pricing for producers	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Increase organic products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Develop plant-based menus	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
More seasonal products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Increase nutritional quality	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
A wider variety of products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Short circuit purchases	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

8.4. Please detail your expectations regarding possible future Minimum Mandatory Criteria

Our expectations are detailed here: https://foodpolicycoalition.eu/wp-content/uploads/2023/05/EN_Manifesto-for-establishing-Minimum-Standards-for-Public-Canteens-across-the-EU.pdf

8.5. In your opinion, what would be the obstacles to set sustainable MMC (Minimum Mandatory Criteria) in public tenders?

1. Lack of will from policy makers
2. Lack of knowledge
3. Regulatory constraint(s)

8.6. Free comments

8.7. Do you have any suggestions for possible minimum mandatory criteria that you feel would be appropriate?

From the Manifesto quoted above: Healthy food: 100% of all public meals are based on dietary guidelines that ensure sustainable, healthy nutrition for all relevant age groups and social contexts. Organic and other agro-ecological products: At least 20% of procured food is certified as organic, and marks are awarded for agro-ecological practices beyond the minimum organic requirement. Small-scale farmers support: At least 10% of food originates from small-scale farmers, defined by turnover, agricultural area and number of employees. Climate action: 25% GHG emissions reduction through more plant-based food and a low-carbon food chain from farm to fork. Decent working conditions: 100% compliance with decent working conditions in conformity with applicable collective bargaining agreements as well as relevant national, EU legislation and international standards, and encouraging the employment of vulnerable workers in the farm to fork food chain. Fair Trade: At least 25% of the products typically originating from countries outside Europe, such as bananas, coffee and tea, shall be fairly traded. Animal Welfare: A higher animal welfare standard in combination with higher plant-based food content (100% of shell eggs and at least 50% of liquid eggs should be certified organic; Points will be awarded based on the percentage (by mass/volume/value - to be defined by contracting authority) of food products with high animal welfare standards, including no cages, no mutilation, slow-growing breeds, access to pasture, reduced use of antibiotics, and no transport to slaughter exceeding eight hours, or four hours for poultry and rabbits.)

8.8. What indicators could be measured regarding the sustainability of food in Public Procurements ?

8.9. What implementation tools could be used to help Public Buyers with the future minimum mandatory criteria ?

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9.2. Would you be willing to be contacted again for an interview to clarify and expand on certain answers?

- Yes
- No
- Maybe

9.3. If you would like to share one or more documents with us (studies, purchasing results, etc.), you can attach them here in the questionnaire.

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