

Doing research on Public Food Procurement

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SAPIENS Network Early-Stage Researcher

My journey



UNIVERSITÀ
DEGLI STUDI
DI MILANO



SAPIENS
NETWORK



UNIVERSITÀ
DI TORINO



EATING CITY
INTERNATIONAL PLATFORM
2010 - 2030

This project has received
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No 101036763.



The SAPIENS Network

SAPIENS is the **first training network and academic research project** integrating Sustainable Public Procurement (SPP) as a sub-discipline within the scientific field of public procurement studies.

SAPIENS stands for
**Sustainability and Procurement in
International, European, and National
Systems.**

Objectives:

To increase the **European knowledge base and research capacity on the law, the economics and the business sciences** of Sustainable Public Procurement (SPP), contributing to addressing social and environmental challenges.

To **provide buyers in the public sector with tools to procure sustainably**, in compliance with the applicable international and EU rules.



**Horizon2020
Innovative Training Network**
Start date: 1 March 2021
End date: 28 February 2025



The network

Intersectoral network of Beneficiaries and Partner Organisations spanning across disciplines and countries.

What we do: Research, training, and providing open access to SPP materials and tools for wider use.

10

Beneficiaries

14

PhD Research Projects

19

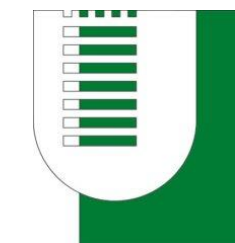
Partner Organisations



Beneficiaries & Lead Researchers



Lodz University of Technology



TOR VERGATA
UNIVERSITY OF ROME



Partner organisations

The Partner Organisations are public procurement and sustainable public procurement **leaders acting as regulators, lobbyists, buyers, researchers, trainers and experts.**



When academia engages with practice



Early-Stage Researchers (ESRs)

14 ESRs distributed between the 21 supervisors and co-supervisors covering 6 different disciplines.



Environmental
Economics



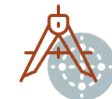
Law



Business Science



Economics



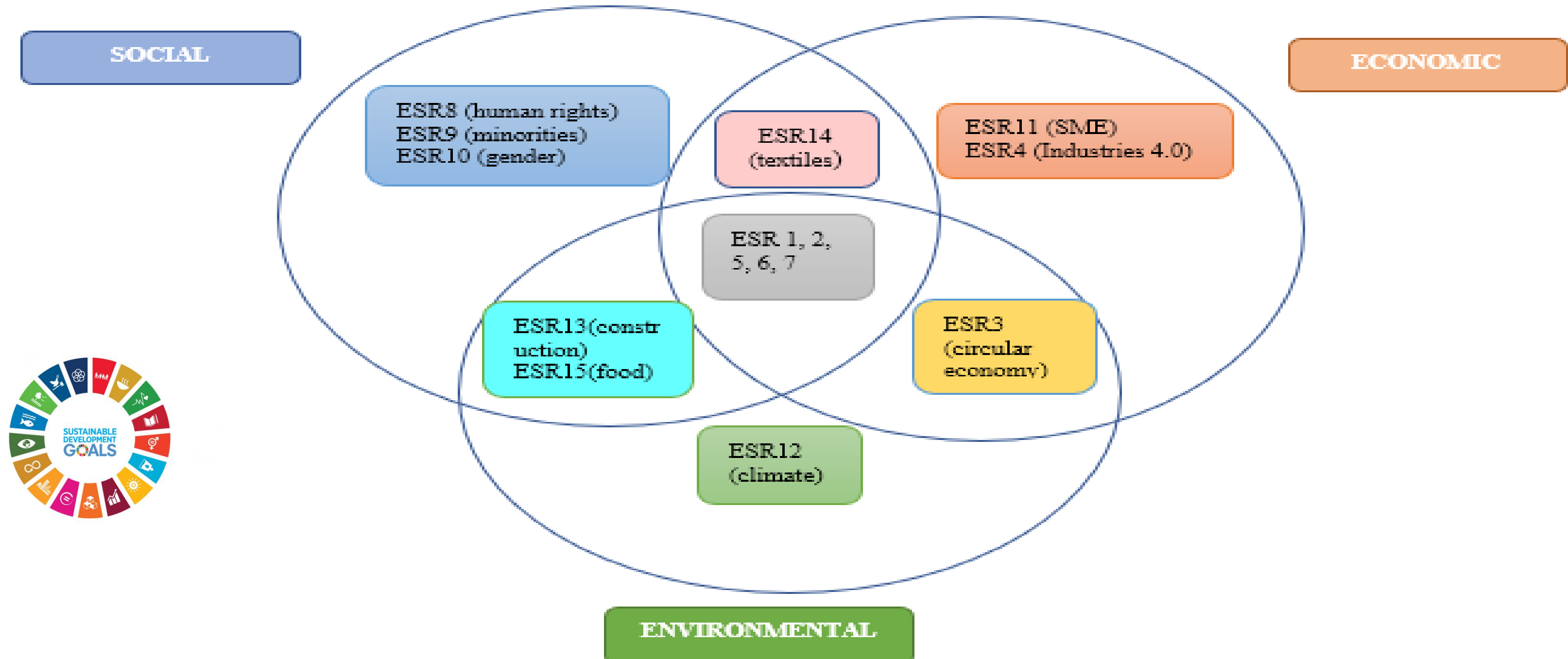
Archaeology/Textile
Research



Human Rights Law



Early-Stage Researchers (ESRs)



Training Programme

SAPIENS trained a group of SPP specialists addressing the three dimensions of the SDGs.

The project provides ESRs with the **scientific, technical and transferable skills** necessary to improve their career perspective and employability through local and network-wide training.

All the ATCs material is available online!



SAPIENS Events and Trainings

- Advance Training Course 1: **Turin**, 28-29/09/2021
- Inaugural Meeting: **Turin**, 30/09-1/10/2021
- Advance Training Course 2: **Hasselt**, 13-14/12/2021
- Advance Training Course 3: **Frascati (Roma)**, 7-8/04/2022
- Advance Training Course 4: **Gaevele**, 15-17/06/2022
- Summer School: **Cluj Napoca**, 17-23/07/2022
- Advance Training Course 5: **Lodz**, November 2022
- Advance Training Course 6: **Copenhagen**, April 2023
- Network Conference: **Birmingham**, June 2024



Training Programme

**SAPIENS Network
Summer School, Cluj
Napoca, Romania**



Training Programme

Through the secondments (international, interdisciplinary and intersectoral mobility) ESRs gain **first-hand experience on SPP applied research**, regulatory work and design of guidance documents, actual contracting activity etc.

Food Procurement Assistant at the Education Division of the Department of Dordogne, Périgueux, France

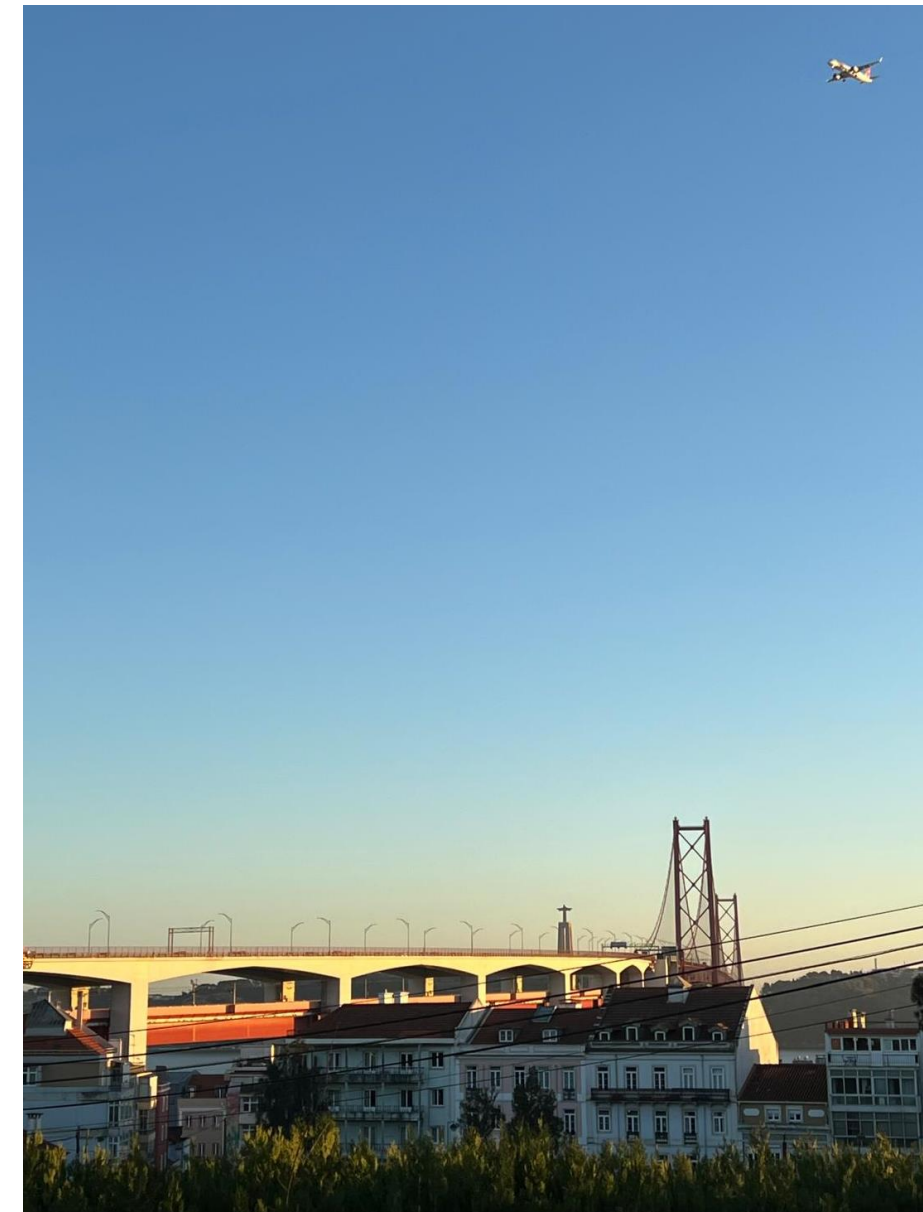
EATING CITY
INTERNATIONAL PLATFORM
2020 - 2030

Dordogne
PÉRIGORD
LE DÉPARTEMENT dordogne.fr



Research visits

School of Agriculture, University of Lisbon, Portugal



Research visits

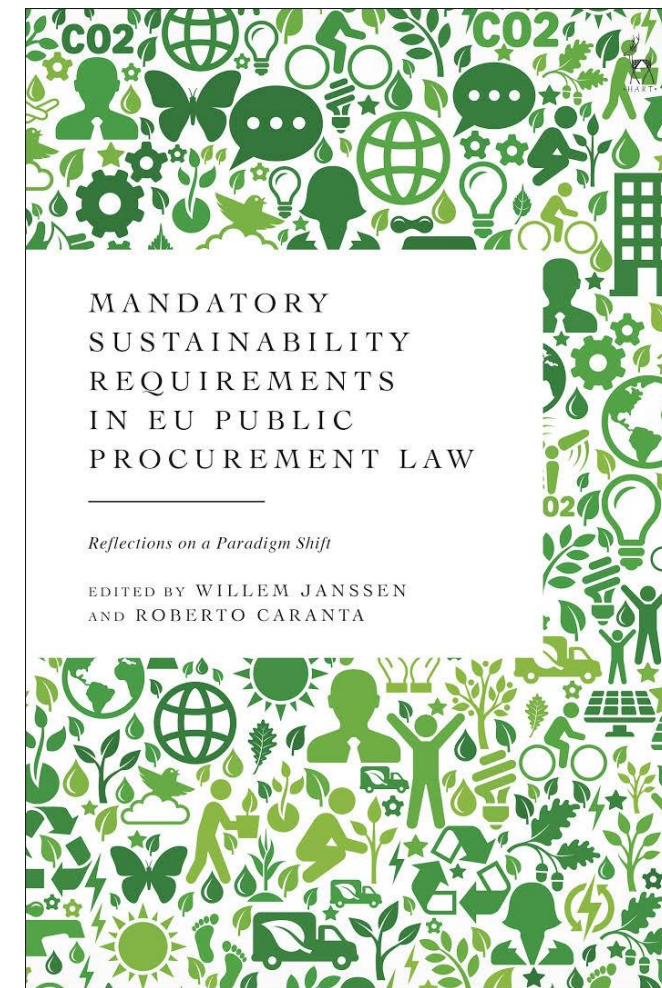
**Food and Resource Economics,
University of Copenhagen,
Denmark**



Our Impact

The **SAPIENS Network** plays a key role in strengthening the science behind the further uptake of SPP.

The ESRs investigate the most relevant aspects of SPP and focus on the lines of actions chosen by the European Commission under the **EU Green Deal**.



Towards Deforestation-Free Public Procurement?

Reflections on the Interplay between the Deforestation Regulation (EUDR) and Public Procurement in the EU

Chiara Falvo and Federica Muscaritoli*

Deforestation and forest degradation are significant environmental and socio-economic challenges, primarily driven by the global demand for certain agricultural commodities and products. To respond to increasing pressures from EU stakeholders and curb consumption-driven deforestation, the EU recently adopted Regulation 2023/1115, the EU Deforestation Regulation (EUDR). The EUDR applies to a list of goods strongly linked to deforestation and forest degradation and often part of global and complex supply chains. Under the EUDR, relevant commodities and products can be placed on or exported from the EU market only if they are deforestation free and legally produced. To this end, the Regulation foresees targeted due diligence obligations for market actors to ensure the traceability of their supply chains, collect information, and assess and mitigate risks. The EUDR also includes a procurement-specific provision establishing the temporary exclusion from public procurement processes as a minimum penalty for breaching its provisions. This article provides an overview of this new legal instrument and analyses the interplay between its rules and EU public procurement law. It also aims to characterise the new 'deforestation exclusion' in light of the regime on exclusion provided by Directive 2014/24/EU.

Keywords: Deforestation Regulation (EUDR); Due Diligence; Sustainable Public Procurement; Exclusion Grounds

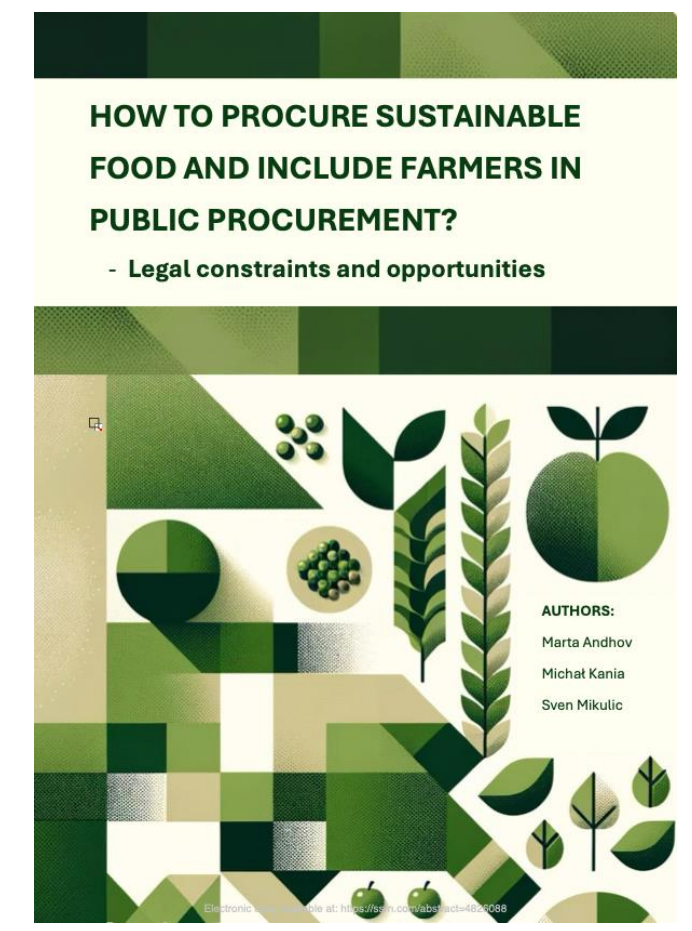
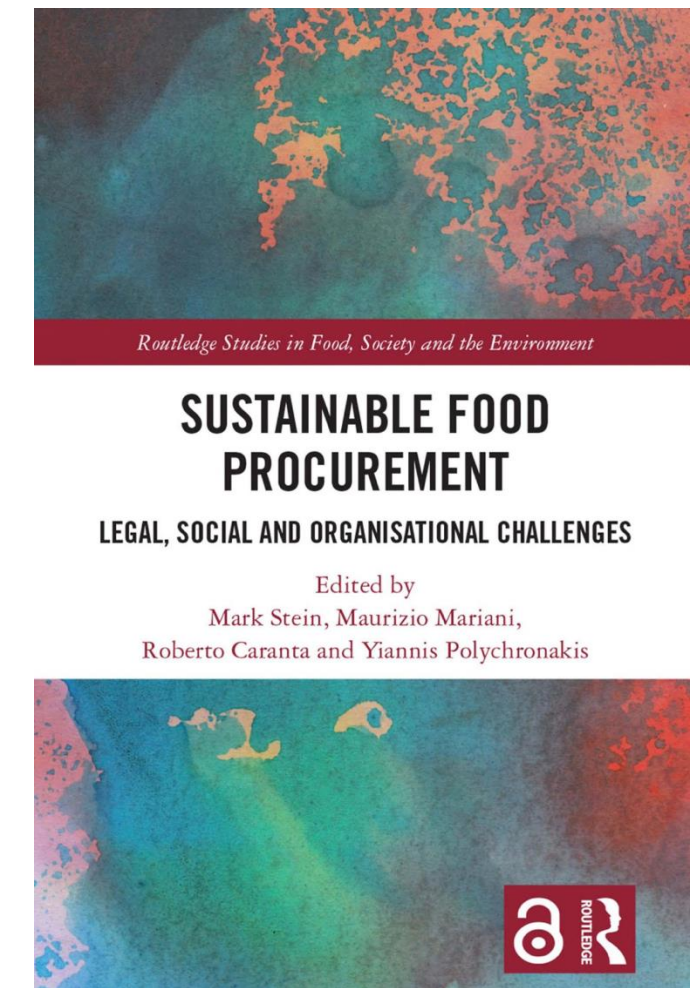
I. Introduction

Over the past 30 years, deforestation has led to the loss of around 420 million ha of forests globally.¹ Deforestation and forest degradation increase global warming,² cause biodiversity loss,³ and pose significant

risks to human health.⁴ Additionally, they threaten the livelihoods of smallholder farmers, indigenous people and local communities.⁵ Approximately 90% of global deforestation results from agricultural expansion, a trend expected to intensify due to population growth and climate change impacts on food production.⁶

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1 FAO, *Global Forest Resources Assessment 2020: Main report* (FAO Rome 2020) 18.
2 Prasadharshi Shukla, Jim Shea, Eduardo Cabro Barrantes, Valérie Masson-Delmotte, Hans-Otto Pörtner, Dalen C Roberts, Panman Zhai and others, 'Summary for Policymakers' in *Climate Change and Land: an IPCC special report on climate change, desertifica-*

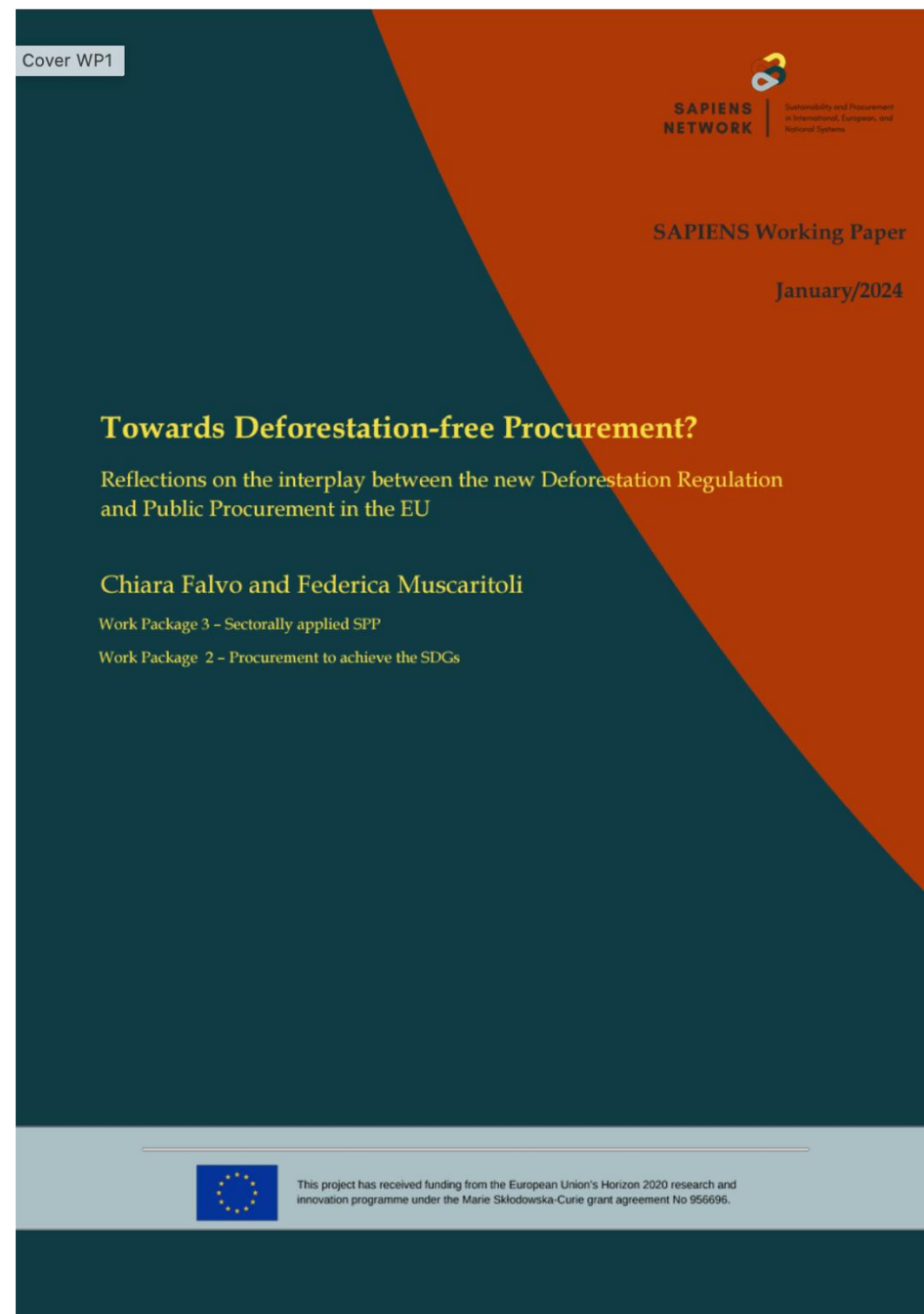
tion, land degradation, sustainable land management, food security and greenhouse gas fluxes in terrestrial ecosystems (IPCC 2019).
3 Eduardo Brondizio, José Setälä and others, *Global assessment report on biodiversity and ecosystem services of the Intergovernmental Science-Policy Platform on Biodiversity and Ecosystem Services* (eds IPBES Secretariat Bonn Germany 2019).
4 Commission, 'Impact assessment "Minimising the risk of deforestation and forest degradation associated with products placed on the EU market"' (SWD(2021) 126 final, part 1, 15; FAO and UNEP, *The State of the World's Forests 2020. Forests, biodiversity and people* (FAO and UNEP Rome 2020).
5 *Ibid.*
6 FAO, *The State of the World's Forests 2022. Forest pathways for green recovery and building inclusive, resilient and sustainable economies* (FAO Rome 2022) XV.



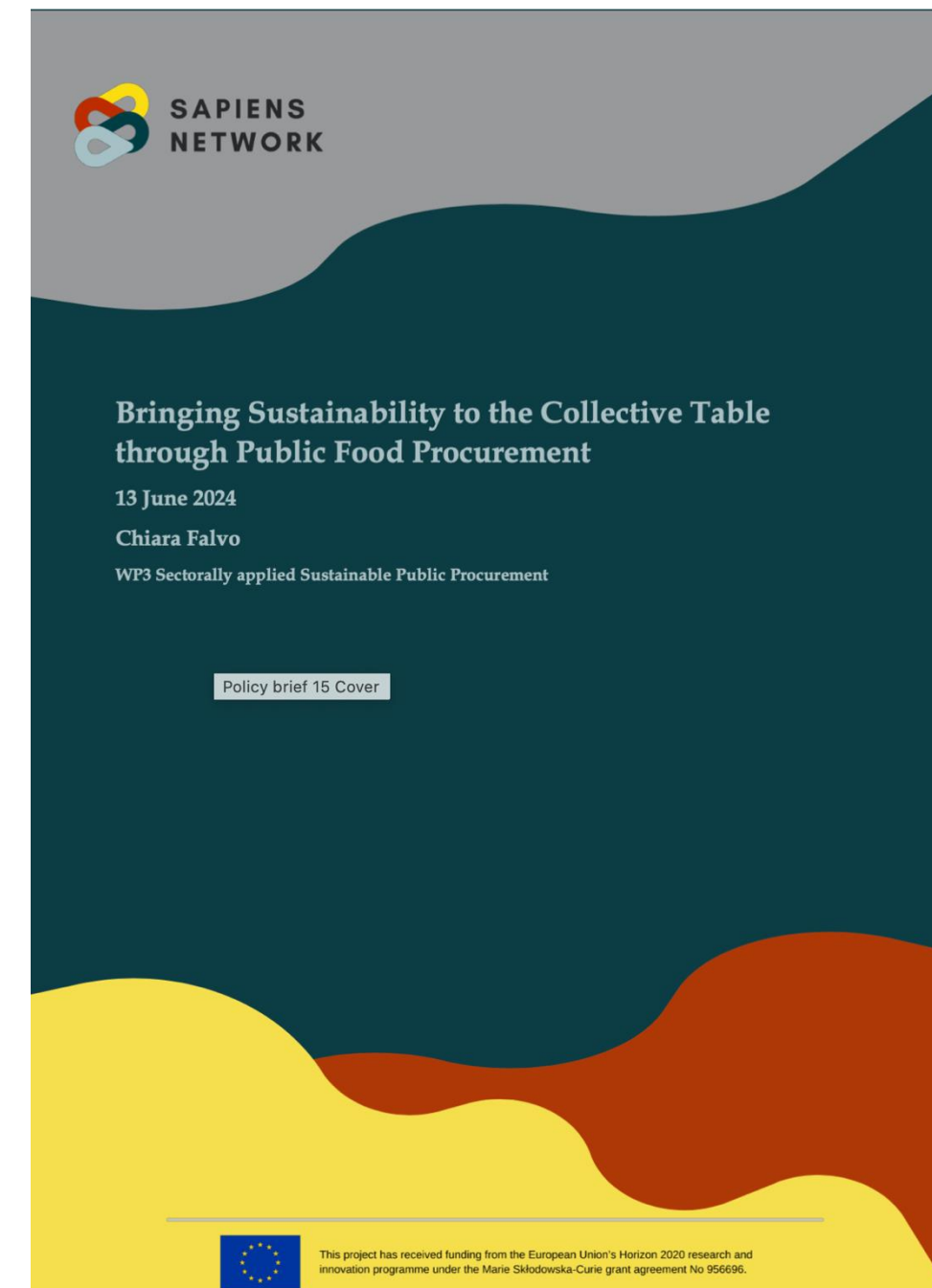
Our Impact

This project has received funding from the European Union's Horizon 2020 research and innovation programme under the Marie Skłodowska-Curie grant agreement No 956696.

Working Papers



Policy briefs



Sustainable Public Procurement Law Course

Open source course on sustainability and EU Public Procurement law., including various types of learning materials (14 videos, podcasts, and reading materials)



Visit our website to access a lot of material on SPP
sapiensnetwork.eu

ESR PROJECT 15 - BRINGING SUSTAINABILITY TO THE COLLECTIVE TABLE

The Law of Sustainable Public Food Procurement for Schools (SPFPS) in the EU, Italy and France

An overview of school catering in France

- Division of responsibilities among Regions, Departements and Municipalities
- The relevant local authority owns the school premises, assigns public employees to them, sets the operating terms of the catering service, its objectives and allocates the necessary resources
- The school principal is the direct interlocutor of the local authority and manages the catering service according to the terms of the agreement between the school and the local authority
- This agreement also aims to meet the objectives set out by the Law for public meals

The legal framework for SPFP: progressive and multidimensional standards

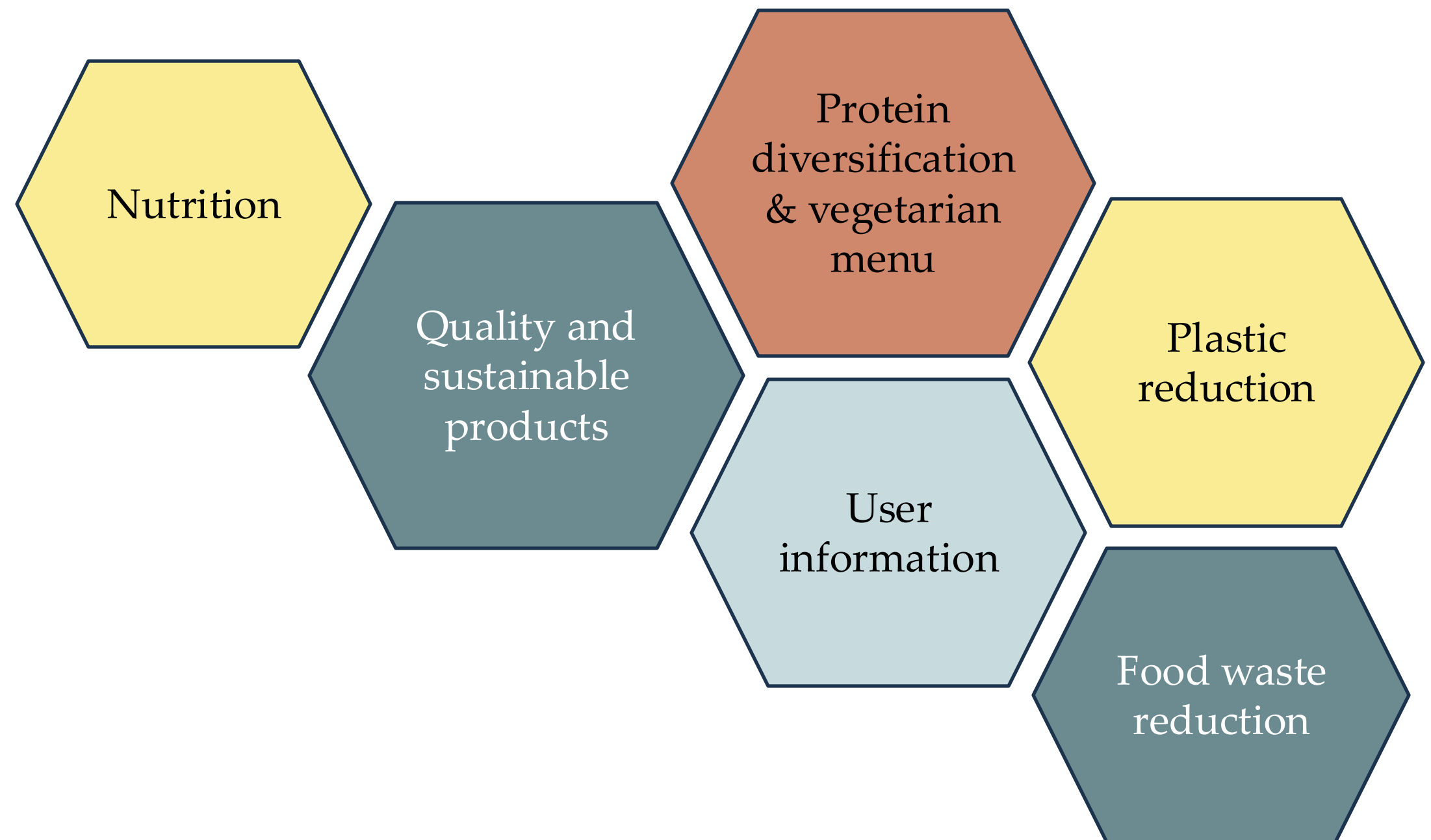
Scope

- 80 000 public canteens
- 3.7 billion meals a year
- € 7 billion in food purchases

Relevant legislation

- School meals nutrition (2011)
- Law EGAlim (2018)
- Law AGECE (2020)
- Law Climate & Resilience (2021)

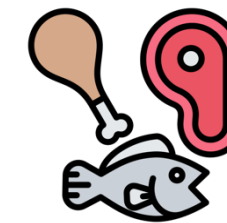
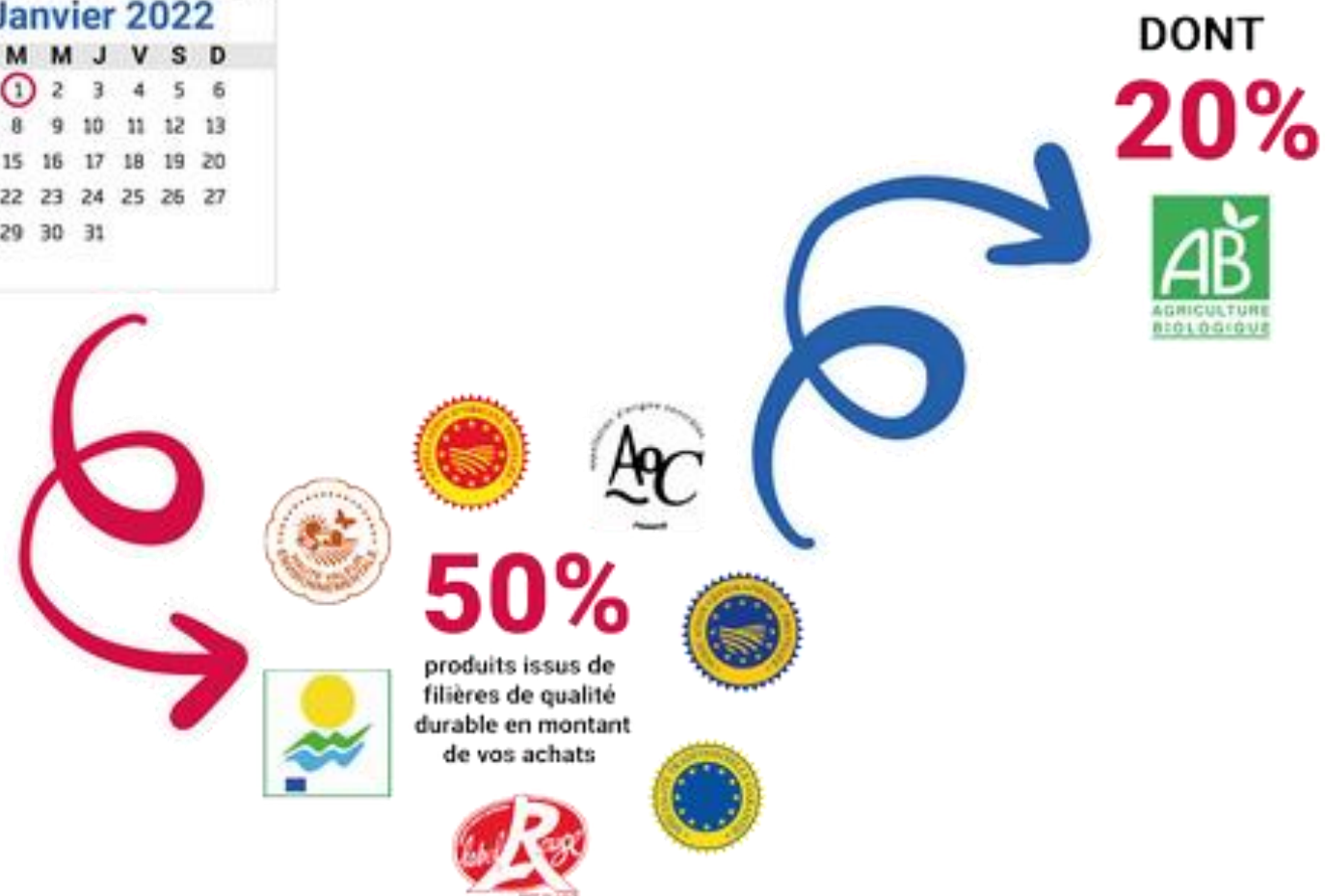
- Public Procurement Code (2019)
- Green Industry Act (2023)



Quality and sustainable products

- < 50% quality products, including 20% organic products
- Consider freshness, seasonality and level of processing
- Promoting the purchase of products within Territorial Food Projects (PATs)

VERY LOW ENFORCEMENT



1° Janvier 2024

- 60% for all public canteens
- 100% for the State, its public agencies and national public companies

Opportunities and challenges

- The **budgetary impact** of purchasing quality and sustainable products in compliance with EGalim (+25%) can be **compensated** for in the medium term by **leveraging the other cost-saving measures** provided for by law (veggy meals, food waste, family fees);
 - 2019 data: 11-15% EGalim products, 5-10% Organic;
 - From 2021/2022 obligation to collect and transmit data, showing a small increase but the data are still very limited
- Poor knowledge on legislative objectives
 - Most obligations are not covered by sanctions or controls
 - Additional costs (> crises & inflation);
 - Supply chain «as usual» and poor knowledge of the available offer;
 - Need for training and support for public procurers
 - Limited quantity and quality of data

The case of Dordogne



<https://prezi.com/view/lzkw9m6tfDbM7zfiyX4g/>



On the Department

- An area of 9,060 km², over 400,000 inhab. Great significance of the agriculture and agri-food sectors, including organic producers
- **Responsibility over 35 secondary schools**, with approx. 14.500 students (10-15 y.o.). Of 359 departmental employees, 163 are assigned to the catering service
- Every school has an internal kitchen where meals are prepared on-site. Overall, an average of 10.400 meals/ day
- Decision **not to outsource the catering service**, but to keep it public and entrust its management to each school. Public employees provide the service under the responsibility of the school principal



Project objectives (2018 – to present)



1. Improve the quality and environmental performance of school meals
2. Provide **market opportunities** to local and smaller producers
3. Ensure **compliance with public procurement rules**, including transparency and minimum targets for food
4. Enhance **the social and educational role of school canteens**: value work and connect stakeholders

  **WITH NO EXTRA BUDGET**  



Belves: France's First Certified 100% Organic School

2015-2016

President Germinal Peiro's launches a strategy for the sustainable transformation of the Department's

2018-2019

The first pilot school is implemented, becoming "France's first certified 100% Organic School (in 6 months and + 0,10€)

2019-2022

Consolidation of the methodology and scaling up of the project

September 2022

Formalisation in the framework agreement of the objectives, methodology and mutual commitments related to the project





STARTING THE PROJECT

1. All on board!

The project task force engage with the school's board and staff

2. Immersion week & diagnostics

Showing the feasibility of the approach & identifying the investments needed in collaboration with the different departmental divisions

3. Understanding the needs

- Nutrition plan & digital tool → flexible food families → estimation food needs volumes & values
- Choice of the appropriate procurement procedure
- Food waste prevention
- Matching demand and supply (cultivation, joint purchases & logistics)

4. Sourcing & market dialogue

Understanding the specificities of the local production & supply capacities

- Division of Territorial Development: farmers' engagement & technical support
- AgroBio Périgord: education & supply chain structuring
- Manger Bio Périgord: administrative & logistic platform of local organic producers



Direction Départementale
des Territoires de la **Dordogne**



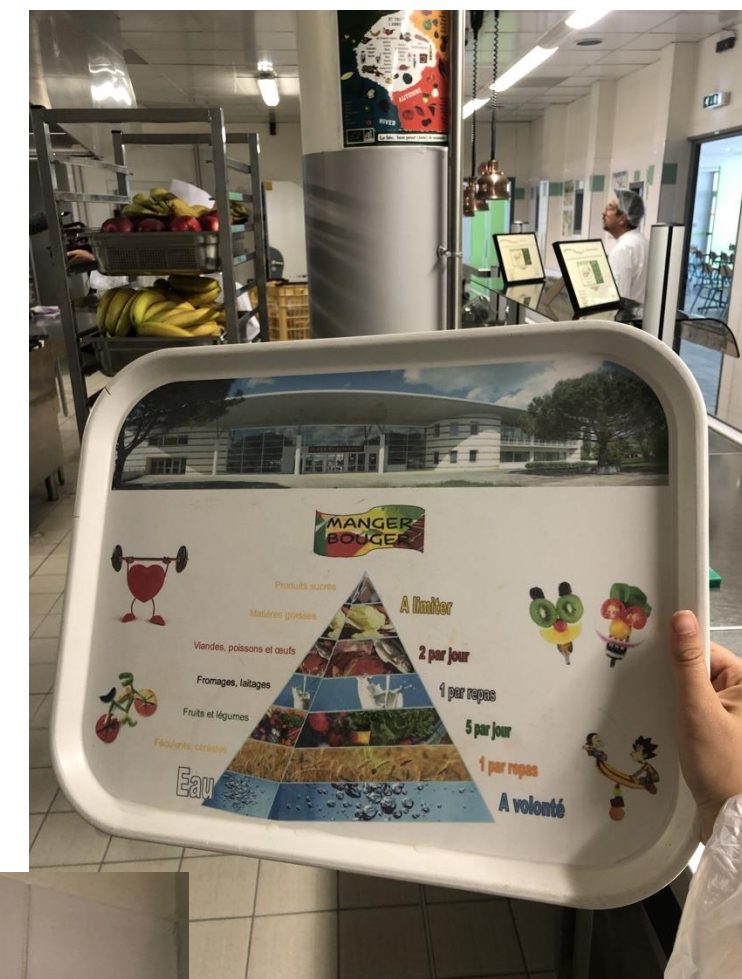
THE TRANSITION TO NEW PRACTICES

Training, capacity building, technical support in 4 key areas

- Public food procurement
- Use of digital tools
- Cooking techniques
- Food safety and waste management

Education, awareness raising, communication

- Who: school staffs, teachers, students, parents /project task-force, partner organisations
- What: nutrition & health, organic food, local agro-biodiversity, menus



PUBLIC PROCUREMENT

Tendering and awarding

- Division of procurement & lots - responding to a production logic
- Simplified procedures
- Model tender documents - methodological guidance
 - $\frac{1}{4}$ price, $\frac{3}{4}$ quality.
 - Short supply chains (0-1 inter.)
- User-friendly e-procurement platform (up to € 90.000)
 - Direct link between agri-food producers and public buyers
 - Free use, few administrative burdens
 - Transparency & monitoring

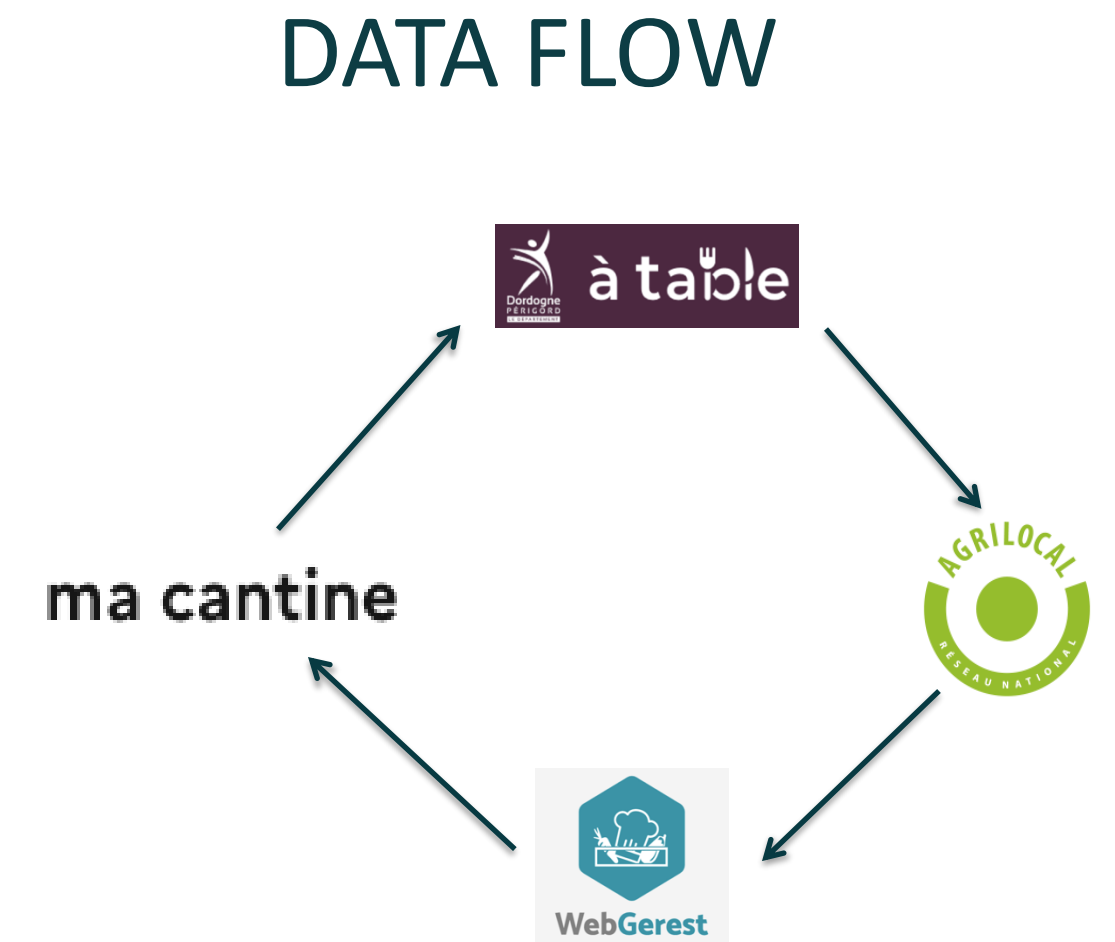


PUBLIC PROCUREMENT

Contract performance and evaluation

Mandatory use for all 35 schools of an *ad hoc* software:

- Piloted with 5 schools
- Contract management and compliance checks
- Stock management, finances
- Trasparency & monitoring
- Data collection → measuring the impacts



- ✓ Simplification of procedures
- ✓ Digital innovation
- ✓ Trasparency & monitoring

THE REVOLUTION IN KITCHENS

Kitchen staff cooking on-site is crucial for cost-efficiency:

direct relations with students: acceptability, adjustments & improvements, valuing people

From menu design and meal preparation...

- Use of fresh, raw, seasonal, locally-available products
- Cook from scratch → new recipes
- Efficient use of ingredients: durability, diversification, unconventional parts
- Aromatic gardens
- Protein diversification & weekly/daily vegetarian options (<meat)



...To serving, communicating and reducing waste

- Reduced portions with second serving option
- Nudging: bread at the bottom, little-appetite plate on request
- Acceptance: tasty and appealing dishes; taste education workshops
- Appropriate storage and reuse of leftovers (e.g. kitchen equipments)
- Importance devoted to mealtime (duration; environment; catering staff)
- Improving formats (quantities, packaging) < waste
- Waste management and composting








The importance of rewarding



Les 3 niveaux de labellisation

	Niveau 1 	Niveau 2 	Niveau 3 
+Bio	au moins 20% de bio par an	au moins 40% de bio par an	au moins 60% de bio par an
+Local	au moins 4 composantes bio et locales par mois	au moins 8 composantes bio et locales par mois + 2 ingrédients bio équitables	au moins 12 composantes bio et locales par mois + 4 ingrédients bio équitables
+Sain	Pas d'OGM Des menus clairs Protéines de qualité Des additifs et graisses hydrogénées interdits Fruits et légumes de saison	+ 50% de cuisine à partir de produits bruts ou peu transformés + Formation des cuisiniers	+ 80% de cuisine à partir de produits bruts ou peu transformés + De menus végétariens ou semi-alternatifs
+Durable	Lutte anti-gaspillage Diagnostic des polluants Education à l'alimentation durable	+ Gestion écologique : déchets, eau, énergie + Limitation des plastiques et des détergents toxiques	+ Eco-détergents + Vers le zéro plastique + Optimisation des tournées de livraison



www.labelbiocantine.com



Results



Costs:

- Cost/meal: €8.4, including staff and running costs (energy, depreciation of equipment and food costs)
- Food costs: € 1,80-2,10/ meal
- Family share: €2.74 - €2.99 + Department covers cost differential

- 20 schools certified
- 9 x 100% organic; 1 x 80% organic; 2 x 40% organic; 8 x 20% organic
- 80% local



Need for a systemic approach to SPFP projects

- Adaptation of organisational and business models
- Development of new tools and practices
- Training, education and collaboration of stakeholders

