

PUBLIC PROCUREMENT FOR THE ORGANIC SECTOR



By Gillian Westbrook
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SUMMARY

- What is Public Procurement
- What is Green Public Procurement
- Overview of the Marine Institute Pilot scheme
- Barriers and Opportunities

WHAT IS PUBLIC PROCUREMENT ?

- Public sector purchasing of goods & services.
- Criteria for various aspects of contract & tendering & selection process.

Green Public Procurement

- EU 2020 Strategy covering the 'sustainability' component for *green growth*.
- Policies that favour 'eco-innovation and energy efficient products'.
- ROI National Action Plan adopts EU target of 50% of GPP
- 7 Product Groups: incl. **food & catering**

FOOD & CATERING

Chapter 8: Food & Catering Services

- Reducing pesticides & fertilisers
- Reducing soil erosion and bio-diversity loss
- Reconnecting consumers and producers – better understanding of food and farming
- Enhancing demand for fresh seasonal food
- Reducing preservatives & additives
- Reducing packaging and food waste

ICSA ORGANIC FOOD PILOT STUDY AT THE MARINE INSTITUTE 2009



Organic Ingredients

Cheese

Beef

Lamb

Salmon and Trout

Veg & Salads

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ICSA: CRITERIA REQUIREMENTS

- Producer/supplier capable of achieving requirements for caterers approved suppliers list.
- Ingredients suitable for use: IS340 Catering Standard.
- Producer known via other outlets eg farmers markets.
- Potential for producers/suppliers to couple distribution



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ICSA PILOT STUDY

- Per unit/meal = same cost as catering food
- Dramatic reduction in food waste
- Survey showed the following ratings:
 - 1st Improved taste
 - 2nd Cooking Style
 - 3rd Presentation
 - 4th 6 out of 74 people said '*no notable change*'



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BARRIERS AND SOLUTIONS

- Indemnity Insurance
- FSMS / HACCP
- No History / Reference
- Distribution methods
- Tender Process



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- Via catering distributors
 - Producer groups
 - Training / FSMS & Tenders
 - Recognised Awards



OPPORTUNITIES

- Find best route that suits your business
- Be prepared to make some changes
- Have some technical data about product
- Look at www.etenders.gov.ie



PUBLIC PROCUREMENT FOOD COSTS

- Irish public sector procures food and catering services to the value of €125 to €150 million per year.
- Schools €35m 2010 (inc service = 4025 schools).
- Hospitals €57.5m 2008 – food only, of which €21m worth of food is binned.
- EPA (2008) indicate hospital food accounts for 2% national organic waste.
- Target set: 50% of each of the four food groups:
 - 1.Meat 2.Poultry 3.Eggs 4.Seafood
- Sustainability aspect **and/or** organic.