

Low-carbon and sustainable food procurement in Helsinki

14th March 2023

Criteria and practical experience of sustainable public procurement in the field of the organization of food in educational institutions

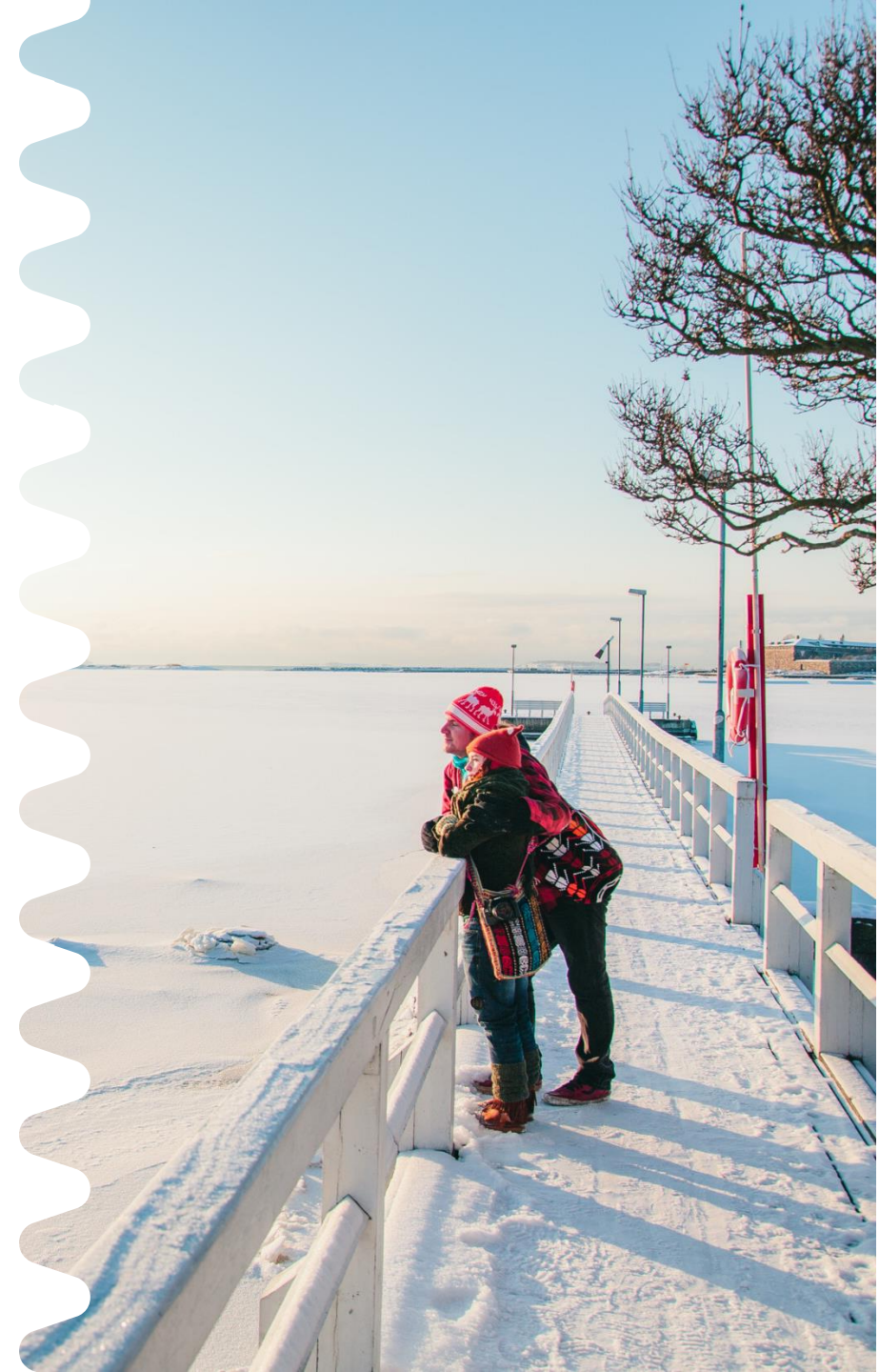
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Helsinki



Agenda

- The city of Helsinki's procurement in numbers
- Critical policies supporting sustainable procurements
- School meals in Finland
- Examples of sustainability work
 - Recipe development and weekly vegetarian days
 - The Baltic Sea protection and sustainable seafood
 - More organic food in daycares



The city of Helsinki's procurement in numbers

Total value of procurements

4 billion euros

Value of external purchases

2.3 billion euros

Purchases from companies

57%

Purchases made from small and medium-sized enterprises

45%

Purchases made from enterprises in the Metropolitan Area

80%

Total number of suppliers and service providers about

13,000

Helsinki-based consumption-related emissions are up to three times higher than in the urban area

Large volumes, large potential market impact

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The Carbon-neutral Helsinki 2035 Action Plan



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The City of Roadmap and Sharing



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A place of growth

Helsinki City
Strategy
2021–2025



Helsinki

Carbon Neutral Helsinki

Action Plan



[Follow our progress here](#)

Supporting
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School meals aim to promote pupils' learning ability and health

- Free school meal provided daily since 1948 – in Helsinki since 1943
- Balanced meal prepared based on the national nutrition recommendations as well as sustainable development goals
- Two main dish options every day in six-week rotating menu
- Lunch includes a main course, a side dish (cooked potatoes/rice/pasta etc.), fresh vegetables, a drink (milk, buttermilk or water), soft or crisp bread and spread/margarine.

Tasty, healthy, sustainable and beautifully presented

Helsinki residents learning



early childhood education and preschool education



comprehensive education



Swedish-speaking services



upper secondary and vocational education and public education work

City of Helsinki promotes sustainable food services

Sustainability work
by Educational Division
and Service Centre Helsinki

Sustainability through the recipe development

Increasing vegetarian food and reducing red meat

- New and more attractive vegetarian options/recipes have been developed
- Cooked vegetables
- Plant-based spreads
- Nudging: Aims at giving the pupils and students a little nudge towards healthy choices and vegetarian-oriented eating habits

More climate-friendly food with local produce

- Soy has been replaced in many recipes by broad beans
- Rice has partly been replaced by oat, barley and potatoes

Sustainable fishing

- We follow WWF's Sustainable seafood guides and mainly use MSC certified or Finnish fish.
- We have developed new fish dishes that use Finnish lake fish such as bream, perch and roach as ingredients.



CASE: Weekly vegetarian day in every school

- **2003** Vegan diet is taken into consideration at school meals.
- **2007** Two daily meal alternatives for everyone (one vegetarian); Helsinki acts as a pioneer.
- **2010** The City Council of Helsinki decides on a weekly vegetarian day in all schools. On a vegetarian day, two vegetarian main dishes are offered. On other days, one vegetarian main dish is offered in schools.
- **2019** The City Council of Helsinki sets a goal to reduce the consumption of meat and dairy products by 50 percent by 2025

Recent development:

- Replacing red meat to a white meat, vegetarian or fish dish
- Developing hybrid recipes in which the proportion of meat is reduced and the amount of vegetarian protein increased
- Improving the acceptability and amenity of the vegetarian food



Picture: Service Centre Helsinki

CASE: The Baltic Sea protection and sustainable seafood

- The Service Centre Helsinki utilizes almost 30,000 kg of Baltic Sea fish annually
- The products are tendered as part of the Industrial Food Framework Agreement
- The Seafood guide of WWF has been guiding responsible choices for over 10 years
- Recipes are being developed to reduce climate emissions and the burden on the Baltic Sea

Baltic Sea Day Fish burgers:

- Up to **4,500 kg** of Baltic fish are served to about **75,000 Helsinki residents**
- Minced bream and herring used in patties are results of long-term cooperation of product development



Picture: Service Centre Helsinki

CASE: More organic food in daycare centres

- In 2012, the Service Centre Helsinki began to increase the amount of the organic raw materials and products in the daycare meals.
- Almost the same percentage of organic raw materials and products are served to the all daycares.
- The minimum amount of organic is specified in the service description between the City of Helsinki and Service Centre Helsinki
- Organic raw materials and products are tendered with a requirement of organic production certificate.

Winner of the Finnish Organic Food Championship for professional kitchens:

- Almost **60 000 meals** with organic products in **over 300 daycares**
- In 2019 24,5 % of the raw material purchases (kg) to daycares are organic – this means almost 1,170,000 €
- Organic milk is used approximately 740 000 l per year.



Other examples of our sustainability work

Promoting sustainably produced ingredients

- We apply strict, unified sustainability criteria to our food purchases
- We offer Fair Trade Products (Fair Trade City since 2013)

Reducing food waste by half by 2030

- We measure our food loss systematically
- We campaign to increase the awareness against food waste in the annual Food Waste Week

Involving pupils and students in the development of school meals

- We offer possibilities for pupils to impact e.g., via school restaurant committees, food panels and wish food campaign.

Climate and resource wise logistics

- We save thousands of driving kilometres every year by combining trips in the transport services
- We have reduced emissions from food transport e.g., through stricter vehicle requirements

Sustainability minimum requirements used for dairy and meat products:

- ✓ Third-party certified environmental management system such as ISO 14001
- ✓ If soy feed is used, soy must be authentically traceable and produced sustainably
- ✓ Description of how different health and animal welfare issues are carried in tenderer's contract farms
- ✓ Microbial medicine used only to treat sick animals
- ✓ Salmonella-free products (all salmonella serotypes)
- ✓ Before slaughter animals have to be numb and unconscious
- ✓ Pigtailed not cut to prevent biting
- ✓ Peaks of poultry not manipulated e.g. cropped
- ✓ All vehicles must be at least EURO5 emission standard
 - During contract period supplier's vehicles must meet EURO6 emission standard
- ✓ The ingredients are traceable (more detailed origins have to be informed when requested)
- ✓ Requirement to employ 2-3 persons with weak employment status

Thank you!

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