

INVESTMENTS TO SHAPE FOOD PUBLIC PROCUREMENT IN MILAN

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The FOOD TRAILS project
has been funded by Horizon 2020
Grant Agreement n. 101000812



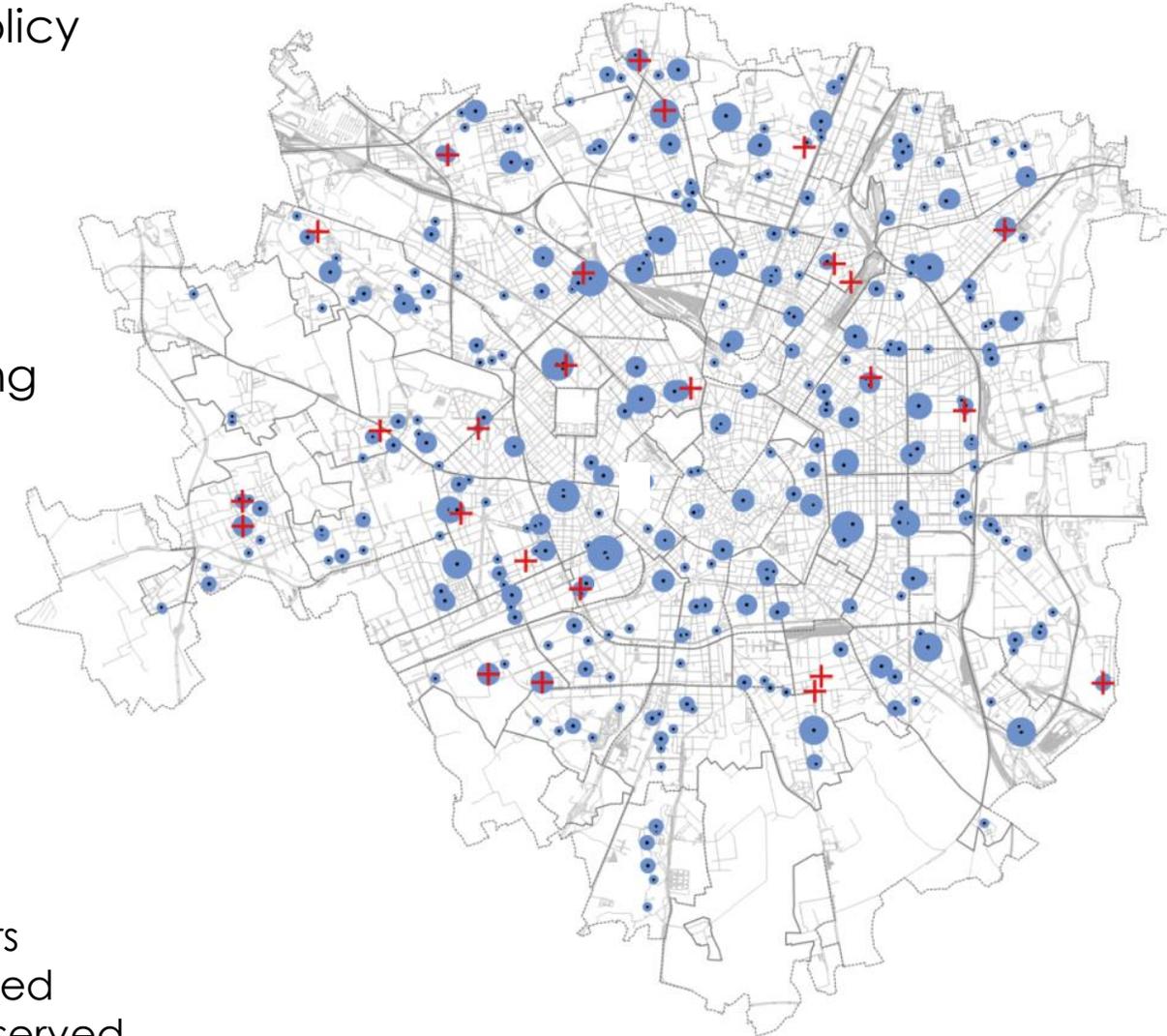
SCHOOL CANTEENS IN MILAN



In 2015 the City of Milan define its food policy for a more sustainable and inclusive food system.

The school canteen service is the **main driver** for achieving the goals of the **Milan Food Policy**.

In Milan, the service is managed according to the **in-house providing model**, entrusted to a **public company Milano Ristorazione** (municipal agency) totally controlled by the Municipality of Milan.



INFRASTRUCTURES

15,000,000 meals per year
77,000 meals per day

1 logistic center
23 cooking centers
420 canteens served
182 kindergatens served



EXPLOIT THE POWER OF PUBLIC PROCUREMENT

Through its **public procurement system** Milano Ristorazione is a driving force for the **investments of the local food system**.

The involvement of the private sector takes place through procurement developed according to public tenders, from this point of view the **procurement criteria** are fundamental to **inform and guide the market** towards more sustainable and inclusive goals.

By acting strategically, canteen procurement can become drivers for **mobilizing investments** in local food systems, **achieving co-benefits** on the environment, economy and society.



HOW DEVELOP THIS APPROACH?

Gather all internal and external stakeholders to **share procurement goals** (% organic, innovative criteria, co-benefits).

Give the time to the **technicians to do their job**, the process of building a tender is complex and requires patience and independence.

Analyze and report the results achieved to plan new improvement actions.

Use data analysis tools to estimate co-benefits, even using external partners.



THE POWER OF THE GOOD CRITERIA

Most Economically Advantageous Tender

Milan has adopted a supplier selection system in which the offers are selected not only from an economic point of view (which is given a less relevant weight than 30%), but above all from a technical-qualitative point of view (with a greater weight by 70%).

From this point of view, the criteria proposed by the **Procurement Dpt.** of Milano Ristorazione are helping to inform the market.

Technical offer criteria

- Environmental sustainability
*Low emission transport **NO_x (g/Km)***
*Low packaging **EN 13432***
*Environmental Management **ISO 14001***
*Greenhouse gases **ISO 14067 SDG#13***
- Short supply chains **Law61/2022**
- Zero Km **<70km**
- Animal welfare
CRenBA and antibiotic free statements
- Educational activities
- Gender parity certification **Law162/2021**
- Social accountability **SA8000 Standard**
- Sustainable fishing
MSC Certification
Friend of the Sea Certification
Dolphin Safe Certification

THE POWER OF THE GOOD CRITERIA

Conventional Milk January 2023	Organic Milk January 2023	Organic Yogurt March 2023
<p>20 points Environmental sustainability</p> <ul style="list-style-type: none"> - 10 pt. transport with low emissions van - 5 pt. low packaging - 5 pt. Environmental Management <p>15 points improvement offer with organic product</p> <p>10 points Short supply chain</p> <p>10 points Traceability of products</p> <p>5 points Animal Welfare</p> <p>5 points Zero Km</p> <p>5 points Sampling and analytical</p>	<p>25 points Environmental sustainability</p> <ul style="list-style-type: none"> - 15 pt. transport with low emissions van - 5 pt. low packaging - 5 pt. Environmental Management <p>15 points Short supply chain</p> <p>15 points Traceability of products</p> <p>5 points Zero Km</p> <p>10 points Sampling and analytical</p>	<p>30 points Environmental sustainability</p> <ul style="list-style-type: none"> - 15 pt. low packaging - 3 pt. low secondary packaging - 7 pt. transport with low emissions van - 5 pt. Environmental Management <p>10 points Short supply chain</p> <p>15 points Traceability of products</p> <p>10 points Zero Km</p> <p>10 points Sampling and analytical</p> <p>5 points Educational activities</p>

PROCUREMENT PLANNING STATEMENT

Every year the **Procurement Department** of the Municipal Agency for school canteens publishes online the **Procurement Planning** for the next two years.

This statement could become a tool to inform the market.

Over the next 2 years (2023-24) Milano Ristorazione has published a list of **30 future public tenders** for a total value of

34,188,000€

N	Product	Total Value	2023	2024	Years
1	Organic Milk	280.000 €	x		1
2	Spices	223.000 €	x		1
3	Fish	2.210.000 €	x		1
4	Organic Yogurt	285.000 €	x		1
5	Vegetables	650.000 €	x		1
6	Fruit juice	200.000 €	x		1
7	Oil	1.400.000 €	x		1
8	Gluten-free diets products	90.000 €	x		1
9	Pasta	1.100.000 €	x		1
10	Potatoes	270.000 €	x		1
11	Tomato pulp	360.000 €	x		1
12	Vegetables - frozen	1.385.000 €	x		1
13	Early Childhood	100.000 €	x		1
14	Food mix	1.450.000 €	x		2
15	Organic Soy	120.000 €	x		1
16	Water	500.000 €	x		1
17	Butter	200.000 €		x	1
18	Polenta	60.000 €		x	1
19	Meat - Pig	380.000 €		x	1
20	Salami	370.000 €		x	1
21	Bread	5.700.000 €		x	2
22	Pasta - frozen	680.000 €		x	1
23	Rice	460.000 €		x	1
24	Pizza base	3.000.000 €		x	2
25	Beef	550.000 €		x	1
26	Sugar-free gluten-free diets products	100.000 €		x	1
27	Dessert	1.655.000 €		x	2
28	Fruit and vegetables	5.300.000 €		x	1
29	Fish - frozen	510.000 €		x	1
30	Meat - egg and poultry	4.600.000 €		x	1

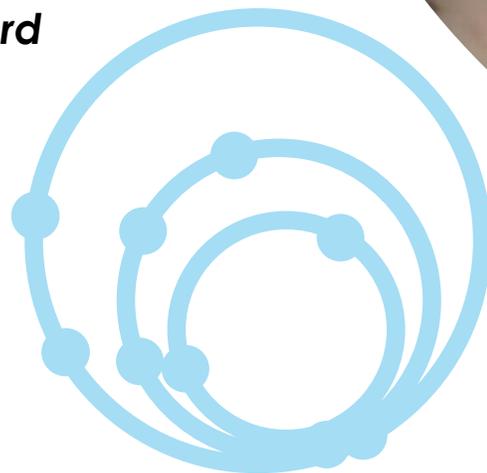
SOCIAL CO-BENEFIT

In October 2021, Milano Ristorazione was awarded the **Buygreen 2021 Award**, in the Social Procurement section, dedicated to Public Administrations that include social criteria in their tenders to protect the dignity of work and social and trade union human rights:

- **Fair trade** products
- Gender parity certification **Law 162/2021**
- Social accountability **SA8000 Standard**



820 cooks
2.515 workers
183 logistics

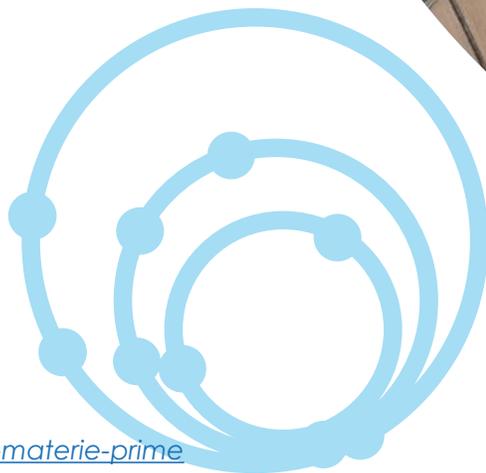


ECONOMIC CO-BENEFIT

For **2023** MiRi is aiming to purchase **22,3 M€** of food procurement, the 20,7% of its cost of production. This could be a **driver** for **local farmers** and for **local wholesalers**.

26 food products are provided by local actors under the label **zero km** in a range of 70km from Milan, on the total of 109 food products.

By applying this approach, Milano Ristorazione has managed to develop a **rice short supply chain** that has involved local agriculture in the City of Milan boundary for the supply of 240,000kg of rice for a tender value of **€ 300,000/year**.



ENVIRONMENTAL CO-BENEFIT

Public Procurement is a **source of data** generation, which can be used to **estimate the environmental impact** of the procurement decision made.

In Milan, the percentage of **organic food is 54%**.

Since 2015 we have joined the **Cool Food Pledge** initiative of the World Resources Institute to monitor the CO2 impact of food purchases with a **GHG Emission Calculator**.

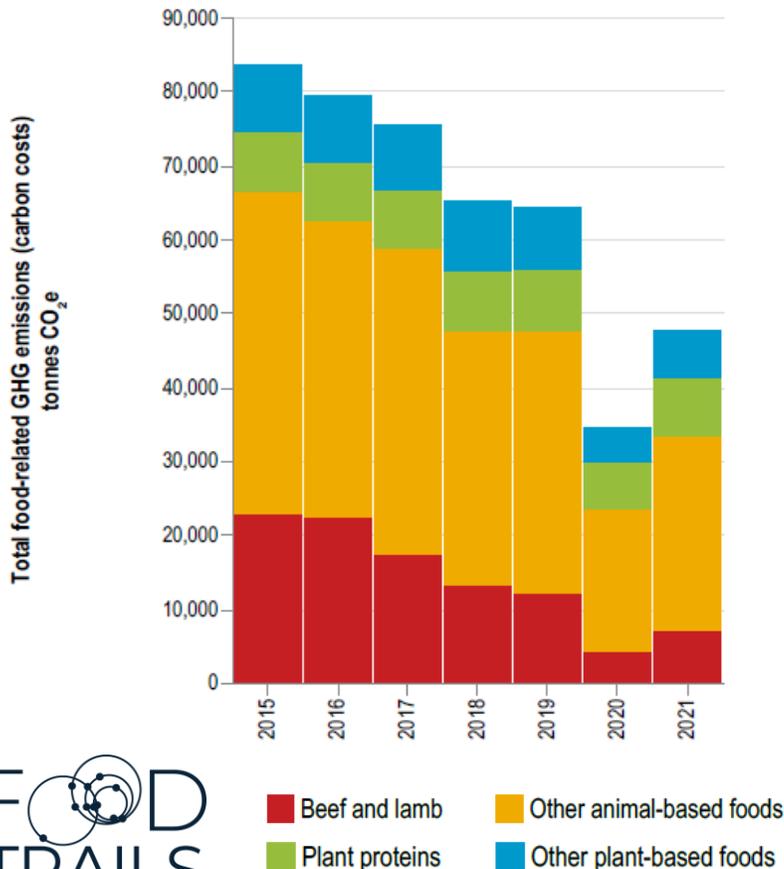
FOOD
TRAILS

COOL FOOD 



GHG EMISSION REDUCTION OF SCHOOL CANTEENS PUBLIC PROCUREMENT

Total food-related GHG emissions -42.89%
 Emissions per 1,000 kcal -28.38%



Since 2015, the impact of the Public Procurement of Milano Ristorazione has been analyzed by WRI Cool Food Pledge through a **GHG Emissions calculator**, in 2021 a **-42,89 % reduction** was achieved on the total procurement and for **-38% every 1,000 kcal cooked**.

