

# Legumes in public and private food service

**Karen Hamann**

**IFAU Institute for Food Studies & Agri Industrial Development**



TRansition paths to sUstainable legume-based systems in Europe

## Objective of the case study

Food service accounts for approximately 25 % of the food consumed in the EU. Food service includes the public sector (hospitals, schools, nursing homes, army etc.) and the private sector (company canteens, restaurants, fast food chains, and other outlets). Procurement of food for the public sector is subject to government regulations and plans including the Green Public Procurement Criteria of the EU. Procurement strategies for food in private and public food service outlets can be influenced by schemes such as the Danish Organic Eating Label. This case study will investigate how government regulations and, public and private schemes can impact procurement strategies in the food service sector towards more green purchasing of food.

## The UK Plan for Public Procurement

The plan aims to improve public sector procurement. The plan includes requirements for certain standards within animal welfare, authenticity, food safety, environment and fairness.

Awarding of contracts to suppliers is according to best possible compliance with requirements and this encourages suppliers to present bids with strong focus on green procurement criteria.

Examples of schemes promoted in British public procurement: Red Tractor for fresh produce, Organic food, Leaf Mark, and Food For Life Catering Mark.

## Green public procurement and legumes

Green public procurement is an EU-level initiative that is implemented in Member States. The aim is to drive public procurement towards more eco-friendly and green products;

Public food service is subject to government regulations about purchasing of food (suppliers, prices, certification schemes etc.);

In contrast to many other product categories and specified products, legumes are not mentioned in the Criteria for Green Public Procurement. This indicates an opportunity for promoting legumes to be listed in the Green Public Procurement Dossiers;

Member State initiatives like the Danish scheme Organic Eating Logo drives procurement in public institutions towards a higher share of organic products, and this promotes the use of legumes;

## Organic Eating Label in Danish food service

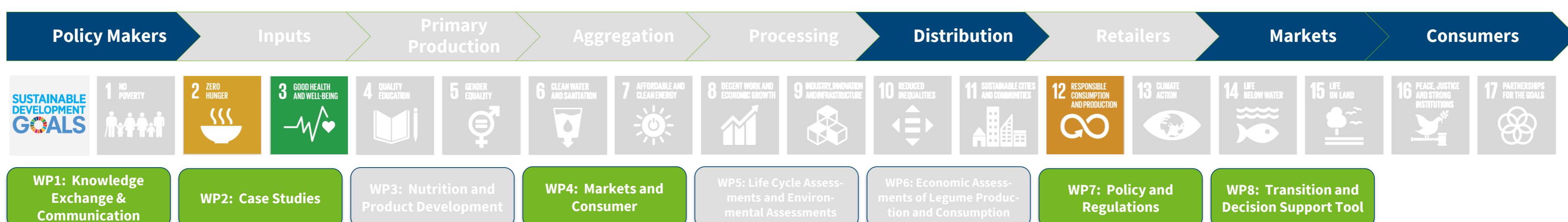
By 2018 nearly 2,500 public and private food service outlets across Denmark have this label and the number is growing;

Most certified outlets are located in larger urban areas;

The label indicates how many per cent of food purchase is organic. If 100 % you will have the gold label, and for 30 % you have the bronze label.

Changing cooking patterns have encouraged the use of fresh seasonal produce, more salads and vegetarian meals;

The label is administered by Danish government.



## Contact Information

Karen Hamann  
 IFAU Institute for Food Studies & Agri Industrial Development  
 Denmark  
 Tel +45 45 57 05 82, [www.ifau.dk](http://www.ifau.dk), [karen@ifau.dk](mailto:karen@ifau.dk)



[www.true-project.eu](http://www.true-project.eu)

