

Sustainable Procurement

Booklet 2

Food and Drink Sustainability Requirements

London Borough of Haringey

Sustainability Guidance – Food and Drink Tender Requirements

A ‘How To’ Booklet

Introduction

Procurement has been traditionally regarded by organisations essentially as a clerical function concerned with transactional and tactical order placement, fulfilment, and inventory control and invoice reconciliation. It was not regarded as of a central importance to the delivery of organisational objectives.

Not only has this perception changed in the last 20 years to afford procurement a more integral role in the workings of organisations, but has even charged procurement with the job of delivering efficiency and sustainability where other organisational functions are unable to make significant inroads.

Haringey Council takes sustainability very seriously. We spend millions of pound externally every year and hold significant influence with our suppliers. We are constantly striving to use this influence to bring environmental and community interests to the fore of our suppliers’ business practices

This document sets out the criteria by which Council Officers should evaluate bidders and the practical steps suppliers should take to meet the Council’s requirements.

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Invitation to Tender

Once through to the Invitation to Tender (ITT) stage, the Council will look more specifically at what sustainability benefits realisation (or risk management) we can achieve through the delivery of the contract. The need to ensure sustainable contract delivery is becoming more and more important to Local Authorities with the introduction of outcome based reporting such as National Indicator 185 (CO2 reduction from LA Operations) and the Comprehensive Area Assessment. We also have specific sustainability targets in our Local Area Agreement and Council Plan.

Whilst each individual contract will require bespoke sustainability criteria (see the Sustainable Procurement Action Plan), there are two requirements which can be included in all ITTs which are outlined as follows:

1. Certification in Produce Sourcing

The second step in building the evidence base for the provision of sustainably sourced produce is identifying certification schemes. There are four key certification themes that Local Authorities would identify as having an effect on the quality of produce provided.

1.1 What are the common issues faced?

Local Authorities often request standards of food without understanding the logistical implications of their choices or what certification schemes entail. For example, on computers the Energy Star certificate indicates energy efficient technology. The Blue Angel Mark also covers energy efficiency of computers but this is only a small part of the requirements of the certification scheme. Other criteria include recycled/recyclable content, hazardous materials and manufacturing processes. Local Authorities and suppliers alike need to understand the implications of what they are buying. Moreover, suppliers wishing to adhere to the sustainability requirements of Local Authorities run the risk of prosecution if they fail to correctly evidence their claims. From 2006 to 2008, the Advertising Standards Agency saw complaints against businesses – based on misleading environmental claims – double.








1.2 What should suppliers be providing?

Local Authorities will often require suppliers to provide produce that has achieved certification in one of three areas:

1.3 Organic – The main components of organic farming are avoiding the use of artificial fertilisers and pesticides, and the use of crop husbandry to maintain soil fertility and control weeds, pests and diseases. There are maximum residue levels set for treated produce that ensure consumers ingest safe levels of pesticides. However, the main impacts of pesticides are the health impacts for agricultural workers subjected to pesticides and the damage to biodiversity through systematic poisoning of weeds, insects and rodents.

The Advisory Committee on Organic Standards (ACOS) is a non-executive non departmental public body which advises government on organic standards, approval of organic certifying bodies and R&D. It has quality assessed UK organic certification schemes and deemed the following to comply with EU and UK minimum standards:

Table 1 – ACOS Approved Organic Certification Schemes

| Name | Email |
|---|---|
| <p>Organic Farmers and Growers Ltd</p>  | <p>Email: info@organicfarmers.org.uk</p> <p>Website: www.organicfarmers.org.uk</p> |
| <p>Scottish Organic Producers Association</p>  | <p>Email: sopa@sfqc.co.uk</p> <p>Website: www.sopa.org.uk</p> |
| <p>Organic Food Federation</p>  | <p>Email: info@orgfoodfed.com</p> <p>Website: www.orgfoodfed.com</p> |
| <p>Soil Association Certification Ltd</p>  | <p>Email: proc.cert@soilassociation.org</p> <p>Website: www.soilassociation.org/certification</p> |
| <p>Bio-Dynamic Agricultural Association</p>  | <p>Email: demeter@biodynamic.org.uk</p> <p>Website: www.biodynamic.org.uk</p> |
| <p>Irish Organic Farmers and Growers Association</p>  | <p>Email: iofga@eircom.net</p> |
| <p>Organic Trust Limited</p>  | <p>Email: organic@iol.ie</p> <p>Website: www.organic-trust.org</p> |
| <p>Quality Welsh Food Certification Ltd</p> | <p>Email: mossj@wfsagri.net</p> |
| <p>Ascisco Ltd</p> | <p>Email: DPeace@soilassociation.org</p> |

1.3.1 Organic Tender Requirements – Local Authorities are likely to ask for these standards as they are backed by EC Regulations. Specifications can look something like this:

Use of Organic Produce

As a local authority, the client strives to improve the health of the UK population and maintain the parameters in which historic and rare eco-systems flourish. As a result, we are unable to condone the use of pesticides and intensive farming methods which may cause irrevocable damage the environment (In compliance with national indicator 197 – improving biodiversity <http://www.defra.gov.uk/environment/localgovindicators/ni197.htm>).

Whilst we cannot condone unsustainable farming practices, we recognise that fluctuating market conditions restrict suppliers' ability to conform to these requirements.

As a result, the client asks that a percentage of the produce suppliers provide is organic, in accordance with the criteria stipulated by EC regulations 2092/91 (fruit and vegetables) and 1804/1999 (livestock).

Verification

Suppliers must provide credible proof that these criteria are met. Products carrying organic certification, as approved by Government's Advisory Committee on Organic Standards, are deemed to comply. If suppliers will provide produce not carrying a UK approved organic standard but are able to evidence the farming practices used in the cultivation of the produce conform to EU and UK legislation, the client will deem these equivalent to UK approved standards and evaluate accordingly.

(<http://www.defra.gov.uk/farm/organic/standards/certbodies/approved.htm>)

Evaluation/Award Criteria

Suppliers who are able to demonstrate organic products will receive points – awarded for the net percentage of compliant produce.

10 (out of 100) points will be awarded to the bid with the highest percentage, for other bids every 1% decrease in the offer reduces the number of points by 0.5. For example, if the highest percentage of organic produce offered by any supplier is from Supplier A with 30%, and Supplier B offers 25%, the Supplier A will be awarded 10 points whilst Supplier B will receive 7.5 points (5% reduction = -2.5 points at -0.5 points per 1%).

1.3.2 Organic Bid Submission – A good bid will look something like this:

Use of Organic Produce

The supplier has identified existing and new sources of organic produce that will be used in all menus in the provision of the contract. The produce is sourced from *1st Tier Supplier One* who is organically certified under the Soil Association and *1st Tier Supplier Two* who is organically certified under the Organic Food Federation, both in line with ACOS approval.

Proof of their certification can be found here (copies of certificates available on request):

http://www.whyorganic.org/involved_organicDirectory.asp

<http://www.orgfoodfed.com/Links.htm>

Owing to the weight of produce required in the recipes designated for this contract (*include sample*), we estimate up to 30 to 40% of produce could be organically certified.


This estimate can be validated through the provision of delivery notes from suppliers, available on request (plus 24 hours notice). To ensure there is no contamination of organic produce, we will ensure all organic produce is clearly labelled and, wherever possible, stored separately. *Photographic evidence is supplied, evidencing the separate storage facilities.*

Local Authorities and Suppliers alike should be wary – there is a typical price premium attached to organic produce. This is because organic farming measures are less intensive than standard farming practices and hence yield less produce for a similar investment. Suppliers will look to recoup this cost through the retail price of their stock. However, price can always be positively or negatively affected by factors such as the quantity bought, the type of produce (see seasonal produce below) or ancillary logistical overheads such as transport costs.

1.4 Fair Trade – defined as a trading partnership, based on dialogue, transparency and respect, that seeks greater equity in international trade. It contributes to sustainable development by offering better trading conditions to, and securing the rights of, marginalized producers and workers – especially in the South. Fair Trade organisations, backed by consumers, are engaged actively in supporting producers, awareness raising and in campaigning for changes in the rules and practice of conventional international trade.

There are four widely recognisable Fair Trade standards that have come together to develop the definition above. Collectively there are known as FINE.

Table 2 – Fair Trade Certification Schemes

| Name | Email |
|---|---|
| <p>Fairtrade Labelling Organisation</p>  | <p>Email: mail@fairtrade.org.uk</p> <p>Website: http://www.fairtrade.org.uk/</p> |
| <p>World Fair Trade Organisation (Previously IFAT)</p>  | <p>Email: info@ifat.org</p> <p>Website: http://www.ifat.org/</p> |
| <p>British Association of Fair Trade Shops (Supported by the Network of European Worldshops)</p>  | <p>Email: info@bafts.org.uk</p> <p>Website: http://www.bafts.org.uk/</p> |
| <p>European Fair Trade Association</p>  | <p>Email: efta@antenna.nl</p> <p>Website: http://www.european-fair-trade-association.org/</p> <p>NB: EFTA supports a series of smaller fair trade initiatives. The most commonly seen in the UK is the Traidcraft standard.</p> |

1.4.1 Fair Trade Tender Requirements – Again, Local Authorities are likely to ask for these standards as they are backed by EC Regulations. Specifications can look something like this:

Use of Fair Trade Produce

The client recognises that investing in Fair Trade options or equivalent produce will transform trading structures and practices in favour of the poor and disadvantaged. By facilitating trading partnerships based on equity and transparency, this movement contributes to the sustainable development of marginalised producers, workers and their communities.

In our environmental improvement strategy, we have committed ourselves to being in the top quartile of public sector organisations for sustainability by 2011. To achieve this, we must look beyond our internal carbon and efficiency targets. This is because we believe value for money is derived not solely from price and quality, but also the positive contribution strategic purchasing can make to suppliers and communities.

To this end, the client requires all hot beverages (tea, coffee and hot chocolate) must be produced in compliance with the parameters of the European Parliament Resolution on Fair Trade and Development (A6-0207/2006)

Verification

Suppliers must provide credible proof that these criteria are met. Products carrying a Fair Trade (or equivalent) label, or imported and distributed by Fair Trade Organisations, will be deemed to comply. If suppliers will provide produce not carrying a Fair Trade standard but are able to evidence the farming practices used in the cultivation of the produce conform to EU resolution A6-0207/2006, the client will deem these equivalent to Fair Trade standards and evaluate accordingly.

Evaluation/Award Criteria

Suppliers unable to evidence provision of Fair Trade (or equivalent) hot beverages will have 10 points deducted from their bid score.

Suppliers who are able to demonstrate Fair Trade or equivalent products in addition to those already stated will receive points – awarded for the net percentage of compliant products.

10 (out of 100) points will be awarded to the bid with the highest percentage, for other bids every 1% decrease in the offer reduces the number of points by 0.5. For example, if the highest percentage of fair trade produce offered by any supplier is from Supplier A with 30%, and Supplier B offers 25%, the Supplier A will be awarded 10 points whilst Supplier B will receive 7.5 points (5% reduction = -2.5 points at -0.5 points per 1%).

1.4.2 Fair Trade Bid Submission – A good bid will look something like this:

Use of Fair Trade Produce

The supplier has identified the following hot beverage options for this contract:

| | |
|---------------|--|
| Tea | English Breakfast, Herbal, Earl Grey, Green, Non-Caffeinated. All tea will be Clipper which carries the Fairtrade mark. |
| Coffee | Caffeinated, Non-Caffeinated All coffee will be Café Direct which carries the Fairtrade mark. |
| Hot Chocolate | All hot chocolate will be Green and Blacks which carries the Fairtrade mark. |

We can confirm therefore that 100% of our hot beverages will be compliant with this requirement. This estimate can be validated through the provision of delivery notes from suppliers, available on request (plus 24 hours notice). To ensure there is no contamination of fair trade produce, we will ensure all fair trade produce is clearly labelled and, wherever possible, stored separately. *Photographic evidence is supplied, evidencing the separate storage facilities.*

1.5 Animal Welfare – In most instances contractors are unlikely to rear livestock themselves, instead relying on their supply chain to provide meat, eggs, dairy and fish. However, as contractors have control over their choice of suppliers, they should be able to source produce that was subject to high welfare standards, much in the same way they can source fair-trade and organic foods if required.

Animal welfare has become increasingly political over the last few years with prominent chefs fronting television exposés of the conditions that livestock is subject to. There are several accreditation schemes that promote animal welfare listed below:

Table 3 – Animal Welfare Assurance Schemes

| Name | Email |
|--|--|
| <p>Red Tractor</p>  <p>Covers chicken, pork, lamb, beef, turkey, and dairy products.</p> | <p>Email: enquiries@redtractor.org.uk</p> <p>Website: http://www.redtractor.org.uk/</p> |
| <p>RSPCA Freedom Foods</p>  <p>Covers dairy, beef, lamb, pork, duck, salmon, chicken, eggs and turkeys.</p> | <p>Email: info@freedomfood.co.uk</p> <p>Website: http://www.rspca.org.uk/sciencegroup/faranimals/standards</p> |
| <p>Marine Stewardship Council Chain of Custody Certification</p>  <p>Covers fish, shellfish and other seafood.</p> | <p>Email: info@msc.org</p> <p>Website: http://www.msc.org/</p> |

1.4.2 Animal Welfare Tender Requirements – The specification should look something like this:

Use of Welfare Assured Produce

The client recognises that investing in welfare assured options or equivalent produce will transform the breeding and rearing environments of livestock to afford them greater quality of life. By advocating minimum standards for conditions in which livestock is kept, organisations improve the nutritional value and flavour of the products they receive.

In our environmental improvement strategy, we have committed ourselves to being in the top quartile of public sector organisations for sustainability by 2011. To achieve this, we must look beyond our internal carbon and efficiency targets. This is because we believe value for money is derived not solely from price and quality, but also the positive contribution strategic purchasing can make to suppliers and communities.

To this end, the client requires all dairy, beef, lamb, pork, duck, salmon, chicken, eggs and turkeys products must exceed the minimum requirements of the Welfare of Farmed Animals (England) Regulations 2007.

Verification

Suppliers must provide credible proof that these criteria are met. Products carrying an RSPCA Freedom Food (or equivalent welfare assurance) label, or imported and distributed by Freedom Food Accredited (or equivalent) Organisations, will be deemed to comply. If suppliers will provide produce not carrying the Freedom Food logo but are able to evidence the farming practices used in the cultivation of the produce conform to comparable standards, the client will deem these equivalent and evaluate accordingly.

Evaluation/Award Criteria

Suppliers who are able to demonstrate welfare assured products will receive points – awarded for the net percentage of compliant produce.

10 (out of 100) points will be awarded to the bid with the highest percentage, for other bids every 1% decrease in the offer reduces the number of points by 0.5. For example, if the highest percentage of welfare assured produce offered by any supplier is from Supplier A with 30%, and Supplier B offers 25%, the Supplier A will be awarded 10 points whilst Supplier B will receive 7.5 points (5% reduction = -2.5 points at -0.5 points per 1%).

1.4.3 Animal Welfare Bid Submission – A good bid will look something like this:

Use of Welfare Assured Products

The supplier has identified existing and new sources of welfare assured produce that will be used in all menus in the provision of the contract. The produce is sourced from *1st Tier Supplier One* who is accredited under the RSPCA Freedom Foods scheme for the rearing of meat chickens and lamb and *1st Tier Supplier Two* who holds MSC Chain of Custody certification for the provision of Sea Bass, Mackerel and Whiting.

Proof of their certification can be found here (copies of certificates available on request):

http://www.whysorganic.org/involved_organicDirectory.asp

<http://www.msc.org/where-to-buy/find-a-supplier>

<http://www.bigbarn.co.uk/freedomfood/>

Owing to the weight of produce required in the recipes designated for this contract (*include sample*), we estimate up to 30 to 40% of produce could be welfare assured.

This estimate can be validated through the provision of delivery notes from suppliers, available on request (plus 24 hours notice). To ensure there is no contamination of welfare assured produce, we will ensure all welfare assured produce is clearly labelled and, wherever possible, stored separately. *Photographic evidence is supplied, evidencing the separate storage facilities.*

2. Myth Busting! – Buying Local Produce

Buying local produce is a tricky thing to specify in contracts. Firstly, the EC procurement directives say that restricting the competition to a locality is anti-competitive, as suppliers in foreign countries are unable to comply. Furthermore, as there is no universally accepted definition on what it means to be 'local'. This means that UK suppliers based, say, 100 miles away from the contracting organisation may feel they are being discriminated against.

The issue is further convoluted by local authorities attempting to bend the rules. The argument for this action is reasonable – that local authorities wish to promote economic growth in their borough and often have targets to meet regarding worklessness and SME engagement. There are several methods used to promote local trade although the methods do not always provide the desired outcomes!

2.1 Seasonal Produce

Organisations are able to request that suppliers only supply produce that would naturally grow at the time of year it is provided. The benefits of this are clear – by providing seasonal produce, organisations ensure the supply chain uses less energy intensive cultivation techniques. For example, produce naturally grown during the summer months will require artificial light and heat sources if grown in the winter, resulting in higher energy consumption and hence carbon emissions.

However! This does not stop suppliers sourcing their produce globally; it only restricts the type of produce they can source. For example, mangoes are seasonal during the British springtime but will be imported from countries such as Indonesia. To counter this, organisations may wish to specify the types of foodstuff they want to receive in each season, but this specificity will place severe restrictions on supply chains, increasing risk to the supplier and hence increasing costs for the client.

Below is a chart of seasonal produce.

Table 4 – Example Seasonal Produce List

| Winter | Spring | Summer | Fall | Year Round |
|------------------|-----------------|-----------------|------------------|--------------|
| Apples | Apricots | Apricots | Apples | Avocados |
| Bok Choy | Artichokes | Blackberries | Bok Choy | Bananas |
| Brussels Sprouts | Asparagus | Blueberries | Broccoli | Cabbage |
| Chestnuts | Broccoli | Cherries | Brussels Sprouts | Carrots |
| Coconuts | Chives | Cucumbers | Butternut Squash | Celery |
| Dates | English Peas | Figs | Cauliflower | Lemons |
| Grapefruit | Fennel | Garlic | Celery Root | Lettuce |
| Kale | Green Beans | Grapefruit | Coconuts | Onions |
| Leeks | Mango | Grapes | Cranberries | Bell Peppers |
| Mushrooms | Morel Mushrooms | Green Beans | Garlic | Potatoes |
| Oranges | Oranges | Green Peas | Ginger | |
| Parsnips | Limes | Honeydew Melons | Grapes | |
| Pear | Pineapple | Kiwifruit | Mushrooms | |
| Red Currants | Rhubarb | Limes | Parsnips | |
| Sweet Potatoes | Sorrel | Nectarines | Pear | |
| Tangerines | Spinach | Peaches | Pineapple | |
| Turnips | Spring Baby | Plums | Pomegranate | |
| Winter Squash | Lettuce | Radishes | Pumpkin | |
| Yams | Strawberries | Raspberries | Sweet Potatoes | |
| | Sweet Corn | Strawberries | Swiss Chard | |
| | Sugar Snap Peas | Sweet Corn | Turnips | |
| | Swiss Chard | Tomatoes | Winter Squash | |
| | Watercress | Watermelon | Yams | |

2.1.1 Seasonal Produce Tender Requirements – A seasonal produce specification will look something like this:

Use of Seasonal Produce

In accordance with National Indication 185, the Local Authority is required to reduce the carbon emissions of our operations, which include those undertaken by our supply chain on our behalf. The Authority recognises that ensuring suppliers provide seasonal produce reduces the energy intensity, and hence carbon emissions of production. This is because seasonal produce does not require artificial light and heat sources or excess irrigation as they are naturally suited to the climate conditions in which they are grown.

<http://www.defra.gov.uk/corporate/about/what/localgovindicators/ni185.htm>

Verification

Suppliers must provide credible proof that this criterion is met. Four menus should be devised, one for each season, and the fruit and vegetable ingredients for each menu should be taken from the corresponding season on this table:

| Winter (Dec – Feb) | Spring (Mar – May) | Summer (Jun – Aug) | Autumn (Sep – Nov) | Year Round |
|-----------------------|-----------------------|-----------------------|-----------------------|---------------|
| Apples | Apricots | Apricots | Apples | Avocados |
| Kale | Asparagus | Blackberries | Broccoli | Bananas |
| Leeks | Broccoli | Blueberries | Butternut Squash | Cabbage |
| Mushrooms | Chives | Cherries | Coconuts | Carrots |
| Oranges | English Peas | Cucumbers | Cranberries | Celery |
| Parsnips | Fennel | Grapes | Ginger | Lemons |
| Pear | Green Beans | Green Beans | Grapes | Lettuce |
| Red Currents | Mango | Green Peas | Mushrooms | Onions |
| Sweet Potatoes | Oranges | Honeydew Melons | Parsnips | Bell Peppers |
| Tangerines | Pineapple | Kiwifruit | Pear | Potatoes |
| Turnips | Rhubarb | Nectarines | Pineapple | |
| Winter Squash | Spinach | Peaches | Pomegranate | |
| | Spring Baby | Plums | Pumpkin | |
| | Lettuce | Raspberries | Sweet Potatoes | |
| | Strawberries | Strawberries | Swiss Chard | |
| | Sugar Snap | Tomatoes | Turnips | |
| | Peas | Watermelon | Winter Squash | |
| | Swiss Chard | | | |

If suppliers will provide produce not on the above list but are able to evidence the seasonality of said produce, the client will deem it equivalent and evaluate accordingly.

Evaluation/Award Criteria

Suppliers who are able to demonstrate seasonality of proposed produce will receive points – awarded for the net percentage of compliant produce.

10 (out of 100) points will be awarded to the bid with the highest percentage, for other bids every 1% decrease in the offer reduces the number of points by 0.5. For example, if the highest percentage of seasonal produce offered by any supplier is from Supplier A with 30%, and Supplier B offers 25%, the Supplier A will be awarded 10 points whilst Supplier B will receive 7.5 points (5% reduction = -2.5 points at -0.5 points per 1%).

2.1.2 Seasonal Produce Bid Submission – A good bid will look something like this:

Use of Seasonal Produce

The supplier has identified existing and new sources of seasonal produce that will be used in all menus in the provision of the contract. The menus we propose are as follows:

Winter

On a 5 working day rotating basis:

- Starters:** *Wild mushroom soup (v)*
Leek and potato soup (v)
Roasted half bell pepper stuffed with herby ricotta cheese (v)
- Mains:** *Pork escalopes (Freedom Food Accredited) with Cox's apples sauce; served with a side of roast winter vegetables (parsnips, carrots, potatoes) and buttered kale.*
Beef (Organic – SOPA registered) and vegetable (turnips, celery, onions, carrot, swede) stew with fresh baked bread (with fair trade flour and sugar)
Battered Fish (Whiting – MSC CoC certified), Chips and Beans
Winter Squash Tart with a side of red onion chutney and buttered kale (v)
- Dessert:** *Spiced pear strudel (v, fair trade flour and sugar)*
Lemon Meringue Pie (v, Freedom Food eggs, fair trade flour and sugar)
Cinnamon Apple Crumble (v, organic Cox's apples)
Fresh Fruit - Tangerines, Fair trade Bananas, Organic Apples, Pears
- Buffet:**
- Sandwiches:** *Beef and horseradish with lettuce (organic Beef)*
Turkey, brie and redcurrant jelly (Freedom Food turkey)
Cheddar and Red Onion Chutney (v)
Egg Mayonnaise (v)
- Miniature Tarts:** *Winter squash (v)*
Bacon, stilton and kale
- Sweets:** *Apple and walnut loaf (organic apples, fair trade flour and sugar)*
Pear cake (fair trade flour and sugar)
Fresh Fruit - Tangerines, Fair trade Bananas, Organic Apples, Pears

Spring

Etc., etc.

2.2 Fresh Produce

The Council is able to request that suppliers only provide fresh produce. The argument being that food integrity diminishes over time, meaning fresh food contains greater nutritional benefit. It is believed that requesting fresh food reduces the opportunities for suppliers to provide food that has spent a significant amount of time in transit.

However, the issue is that there is no universally agreed definition of 'fresh' and the many definitions vary according to the foodstuff to which they relate. For example, you may claim that 'fresh' means 'not canned or otherwise preserved' which is fine for bread, but what about fish or meat or even vegetables? Even with short lead in times, most people would prefer their fish to be kept on ice to avoid it going off! Even refrigeration is a form of preserving foodstuffs.

Furthermore, the requirement for fresh produce may actually increase the energy intensity of storage and transit. For example, vacuum packed produce retains its nutritional value greater than non-vacuum packed produce over longer periods. The same can be said when comparing frozen and non-frozen goods.

The Office of Government Commerce have issued a Food Standards guide which references relevant 'freshness' standards for different products. The guide can be found here:

http://www.ogc.gov.uk/documents/FoodStandards_aw8_Main.pdf

2.2.1 Quality Produce Tender Requirements – The standards can be used as minimum requirements in specifications.

Direct food purchases – Nutrition, Safety and Quality

The Council is committed to ensuring it provides foodstuff for its employees, clients and the wider public with food that is in no way detrimental to health. Assuring the quality of food we provide reduces both short and long term illness, whilst improving productivity, thus enabling the Council to provide greater value for money to the taxpayer beyond the immediate benefits of providing high quality meals.

Specifications

To ensure the Council is providing safe and nutritious food, it shall require the successful bidder to comply fully with the minimum food standards as determined by the Office of Government Commerce. The full list can be found here:

http://www.ogc.gov.uk/documents/FoodStandards_aw8_Main.pdf

Verification

Suppliers must provide a statement of intent demonstrating commitment to achieving these standards.

Bids that fail to comply with these specifications do not make it to evaluation stage.

2.2.2 Quality Produce Bid Submission – A good bid will look something like this:

Direct food purchases – Nutrition, Safety and Quality

The supplier is committed to providing all identified produce in accordance with the minimum standards set by the OGC.

In order to validate this, the Local Authority is welcome to attend site, giving 48 hours notice to inspect our storage and packaging procedures, as well as any primary produce that would otherwise be a component of a larger dish. All produce packaging contains nutritional information, a best before date and declarations in accordance with relevant regulations.

Our organisation operates out of the following building:

1, Two Street

Threetown

Fourborough

AA56 7AA

Please call 01234 567890 to arrange a site visit.

3. Energy Efficiency

The Council is able to ensure that any electrical equipment purchased to enable delivery of a contract, or directly as a product as it impacts upon the Council's carbon footprint under the NI 185 reporting requirements.

3.1 White Goods – If the Council requires an on-site catering service, considerations should be taken into account over the environmental impacts of the equipment used to supply the service. This is also important as the Council is likely to absorb the associated energy costs.

Central Government holds a list of 'Quick Wins', which are specifically designed for procurers. They are a set of sustainable specifications for a range of commonly-purchased products, such as IT equipment, white goods, paper (including tissue), etc. The products assessed were chosen for their environmental / financial impact, scope for environmental improvement and political or example-setting function.

Defra's 'Buy Sustainable - Quick Wins' page holds requirements for both mandatory minimum standards at the market average level and best practice specifications. These best practice specifications are more stretching than the mandatory minimum. They are voluntary for those procurers that wish to purchase the "best in class" products in certain areas. These are likely to become the minimum over different time periods depending on the product or product group.

All central government departments and their executive agencies are mandated to purchase at have sustainable operations targets to meet, covering areas such as energy efficiency, water consumption, waste, etc. Local Authorities are encouraged to use the criteria.

The Quick Wins list is available at:

<http://www.defra.gov.uk/sustainable/government/what/priority/consumption-production/quickWins/index.htm>

Table 5 – Quick Wins Catering White Goods

| No. | Product |
|-----|---|
| 18 | Fridges and Freezers (including combined Fridge-Freezers) |
| 20 | Dishwashers 10 Place Setting |
| 23 | Electric Ovens |

Using Buying Solutions framework agreements for individual items ensures that the buyer reduces resource and transactional costs.

To search for Quick Win compliant products click here:

<http://www.buyingsolutions.gov.uk/aboutus/sustainability/sustainable-solutions/quickwins>

3.1.1 White Goods Tender Requirements – Alternatively, if equipment is to be written into service provision tenders, you can drop the information in as follows:

MARKET TRANSFORMATION PROGRAMME
Supporting UK Government policy on sustainable products

| | Product type | The 2003 'Quick Win' specification | 2007 Minimum Procurement Specifications | Justification for 2007 specification |
|-----|-------------------------------|---|--|---|
| 20. | Dishwashers 10 place settings | Energy consumption in use: EU Energy Label class A | <ul style="list-style-type: none"> • EU Energy Label class A • Drying performance class A or B • Water consumption <15L / cycle • Noise <60dBA • Cleaning performance class C or better | MTP's Evidence Base recommends EU Energy Label Class A, as there are not enough A+ or A++ rated machines yet and recommends class B or better for drying performance. For litres water used per cycle, class leader is 13L, maximum is 18L, set QW to 15L. (Policy Brief Washing) |

Dishwashers 10 Place Settings

In accordance with central government energy efficiency policy, the Council requires the successful supplier to provide dishwashers with the following minimum specifications:

- EU Energy Label class A
- Drying performance class A or B
- Water consumption to not exceed 15 litres per cycle
- Noise to not exceed 60 decibels
- Cleaning performance class C or better

Verification

Suppliers must provide credible proof that this criterion is met. Dishwashers carrying the required standards as expressed on an EU Energy Label class A are deemed to comply. If suppliers will provide produce not carrying an EU Energy Label, but are able to evidence the energy and water performance used in washing cycle of the product conform to the required standards, the client will deem these equivalent and evaluate accordingly.

(<http://www.defra.gov.uk/sustainable/government/what/priority/consumption-production/quickWins/index.htm>)

Bids that fail to comply with these specifications do not make it to evaluation stage.

3.1.2 White Goods Bid Submission – A good bid will look something like this:

Use of Quick Win Compliant Dishwashers

The supplier has identified Quick Wins compliant products that will be used in Council kitchens in the provision of the contract. The proposed product carries the EU Energy Class A label, which details compliance with all minimum standards required.

Proof of their certification can be found here:
<http://www.buyingsolutions.gov.uk/aboutus/sustainability/sustainable-solutions/quickwins>

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