

MILAN FOOD POLICY

The public catering in Milan:
How public procurement can
promote healthier and more
sustainable diets



Comune di
Milano



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City of Milan

www.foodpolicymilano.org



HEALTHY FOOD IN THE MILAN FOOD POLICY



The City of Milan developed in 2015 the Milan Food Policy that acts on the **urban food system** with a multidimensional approach around 5 key priorities, 16 guidelines, 48 actions: **healthy and sustainable diets** being one of the most important, engaging several local actors such as **municipal agency, research centers, food businesses, non profit organizations, foundations.**



ADULT OBESITY

17% Europe
10,4% Italy
10,3% Lombardy (Region)
6,6% Milan



CHILD OBESITY

5% Europe
10,6% Italy
6% Lombardy (Region)
5% Milan

SELECTION OF IMPLEMENTATIVE ACTIONS ON HEALTHY AND SUSTAINABLE DIETS

1. Promote sustainable diets in school canteens with some vegetable and ethical options.
2. Promote virtuous diets and healthy habits in children
3. Promote urban horticulture as elderies production



Milano Ristorazione - numbers



13381814

Meals prepared and served in 2021



9468

Tons of processed food



24

Kitchen centers



440

Refectories served
160 primary schools, 207 kindergarden, 59 secondary schools...



175

Infant-nursery centers (81 with internal kitchen)



3

Infant-nursery private centers



68

Private schools



5

Holiday houses



3

Healthcare assistance residences for the elderly



16

Day Centers for Disabled



9

Booking points for meals at home



1

Night hospitality center



127

Vans for the transport of meals



24

refrigerated vehicles



805

Employees (Cooks, canteen workers, technical and administrative)



85000

Meals per day



2115

Health diets (Menu without gluten, eggs, hypolipidic menu)



9097

Ethic-religious diets (vegetarian or other confessions)



2915

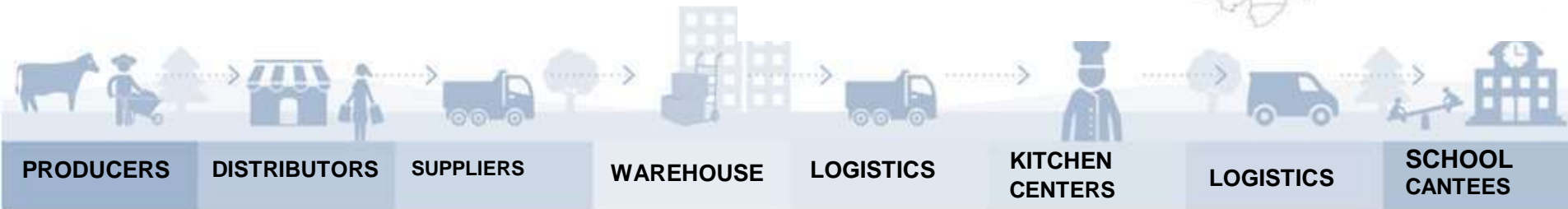
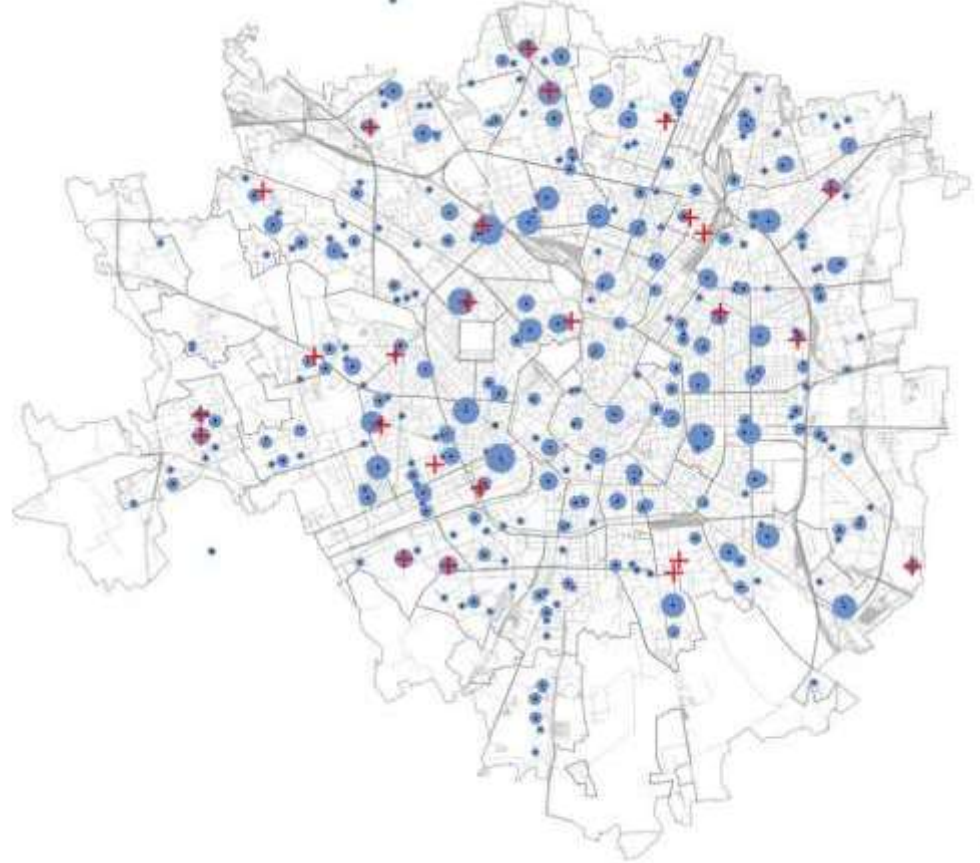
Employees in the distribution of meals, housekeeping

A WIDESPREAD FOOD SYSTEM

In Milan, the service is managed according to the **in-house providing model**,



Milano Ristorazione (municipal agency)
totally controlled



RURAL ASSETS

RURAL



URBAN



Municipality of Milan

land and public owned farms
600ha over 2.910ha inside
The Municipality perimeter



Milan Agricultural District

1.500 ha 31 farms

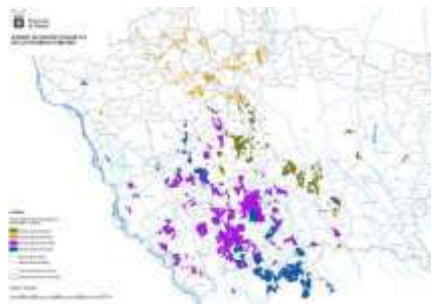


Parco Agricolo Sud Milano

47.000 ha on Agricultural Park
3.636 farms

Milan Metropolitan Authority

67.338 ha in Metropolitan Area
344 million euro of GDP / year



5 Agricultural Districts

Milan Agricultural District

30 farms, 1.150 ha
40% of Milan Municipality land

Rice and Frogs

45 farms, 4.000 ha

DINAMO, 45 farms, 3.880 ha

Olona Valley, 29 farms

Adda Martesana, 32 farms



Big land owners

public foundation

8.500 ha of property

100 farms

MILAN

AGRICULTURAL DISTRICTS



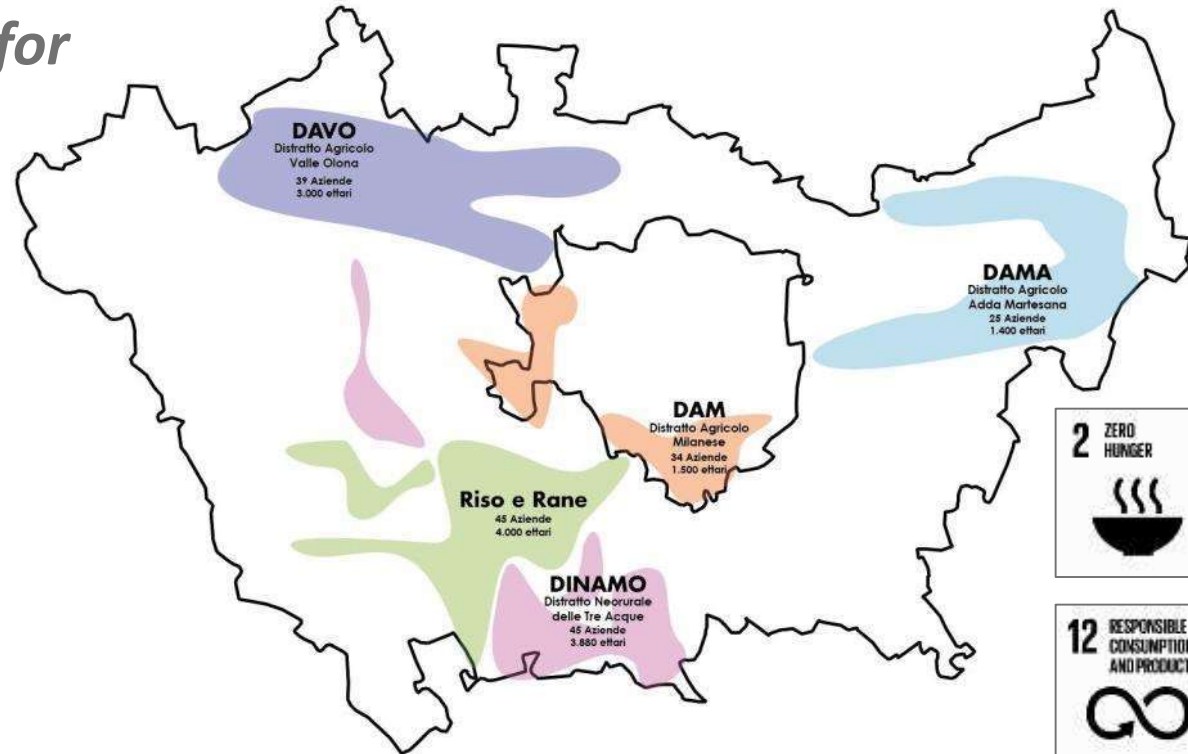
Framework agreement for local development

5 Agricultural Districts

3 Public bodies

Municipality, Metro & Regional

2 water management consortia



Comune di Milano

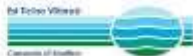


Città metropolitana di Milano



Regione Lombardia

CONSORZIODAM
distretto agricolo milanese



2 ZERO HUNGER



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



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.



HOW TO BUILD A TENDER

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.

Note: art. 95, c. 2, D.lgs. n. 50/2016

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**

EXAMPLES

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>

Note: art. 95, c. 2, D.lgs. n. 50/2016

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 *Law162/2021*
- Social accountability *SA8000 Standard*



820 cooks
2.515 workers
183 logistics

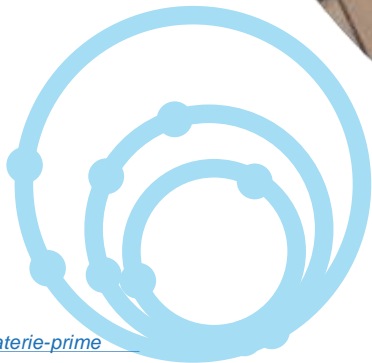


ECONOMIC CO-BENEFIT

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%**.

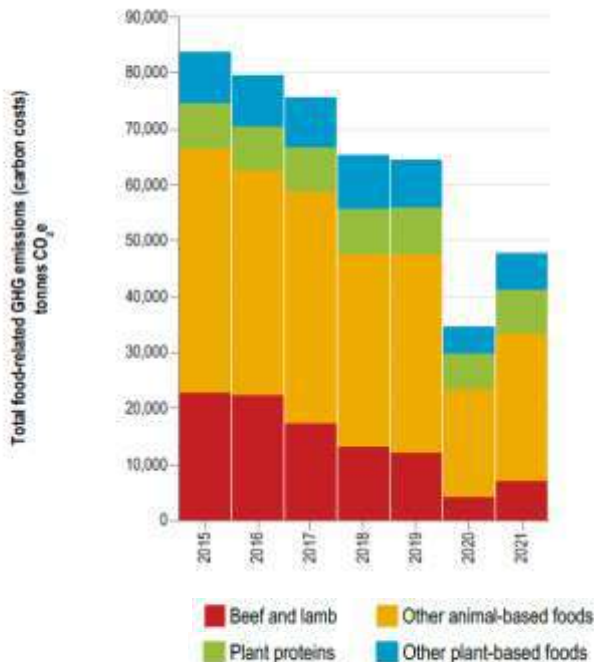
Since 2015 we have joined the **Cool Food Pledge** initiative of the World Resources Institute to monitor the CO2 impact of food purchases with a **GHG Emission Calculator**.

COOL FOOD 

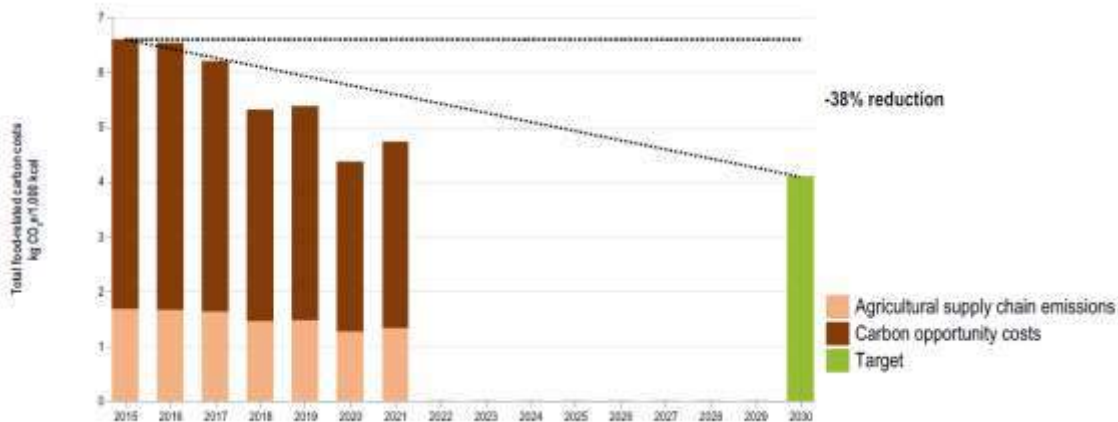


GHG EMISSION REDUCTION OF SCHOOL CANTEENS PUBLIC PROCUREMENT

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**.



Thank you



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