

# Advancing the Edible City | Barcelona



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## **Experienced barriers for small-scale farmers in procurement in 5 European countries**



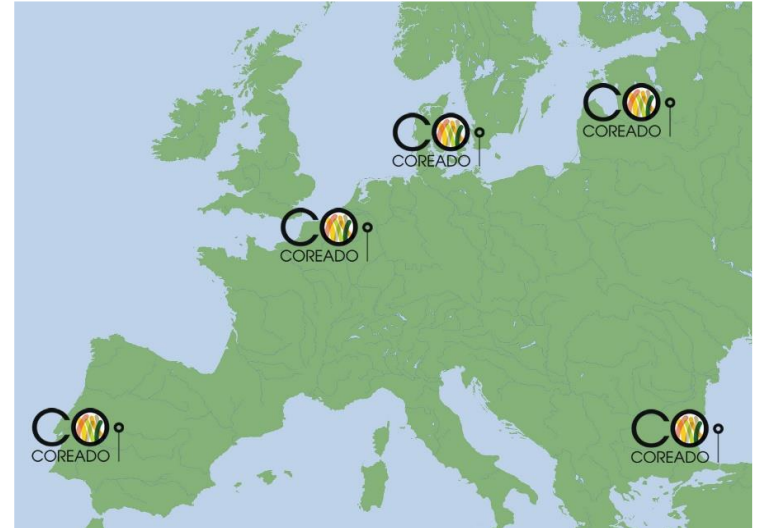
## Analysis in 5 European countries

### Most prevalent types of barriers

- i. Tenders are written and constructed with wholesalers or usual suppliers in mind;
- ii. Logistics are a major challenge for farmers
- iii. It is difficult to match the inherent variability of farming to the rigid structure of public procurement

Additionally, most countries also note these major issues

- iv. Price is too important in awarding public contracts
- v. The procurement offices lack skills/time/prioritizing to changing procurement
- vi. The time-consuming process of public procurement is prohibitive for farmers' participation





## 6 necessary pillars for sustainable procurement for farmers

The categories have an inherent progression, starting with the public authority prioritizing sustainable procurement and farmers as suppliers, setting the necessary criteria for it, and ensuring that the resources to make it work are available and that the cooperation with farmers is taken seriously. This in turn builds trust in the system from the side of the farmers and motivates their participation.



# Barriers for sustainable procurement

CHANGING FOOD  
Copenhagen Food System Centre

# The Copenhagen Model

Procurement is only one aspect of how public institutions could be the driver to a more sustainable food system



# 1 college in 3 locations on Lolland Falster

CELf in Lolland Falster is a college with 3 different locations, 2 of them 5 minutes apart, and the last one located 1 hour drive away

- 1) The logistic/organisation
- 2) The skills in the kitchens
- 3) The timing of procurement





# Copenhagen Hospitality College

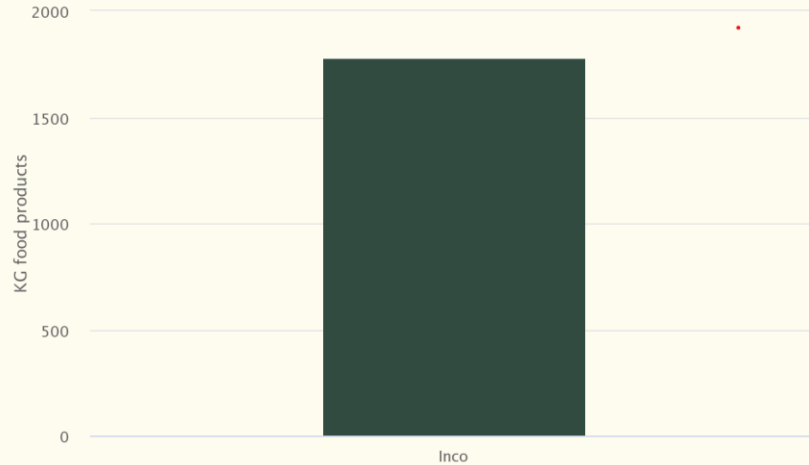
- 1) Priority: A clear strategy which was the foundation for the procurement
- 2) Terms and condition: Focus was to make it possible to award sustainability criteria from the strategy before price
- 3) Ressources: organization was ready to have a bit more complicated procuremetn proces and ordering by several producers instead for focusing on easy proces with one wholesaler
- 4) Cooperation: Room for developing solutions on both sides
- 5) Trust and transparency: Open dialogue before writing the tenders to prepare the market for focus on sustainability
- 6) Presenting goods for next generation of chefs in Copenhagen



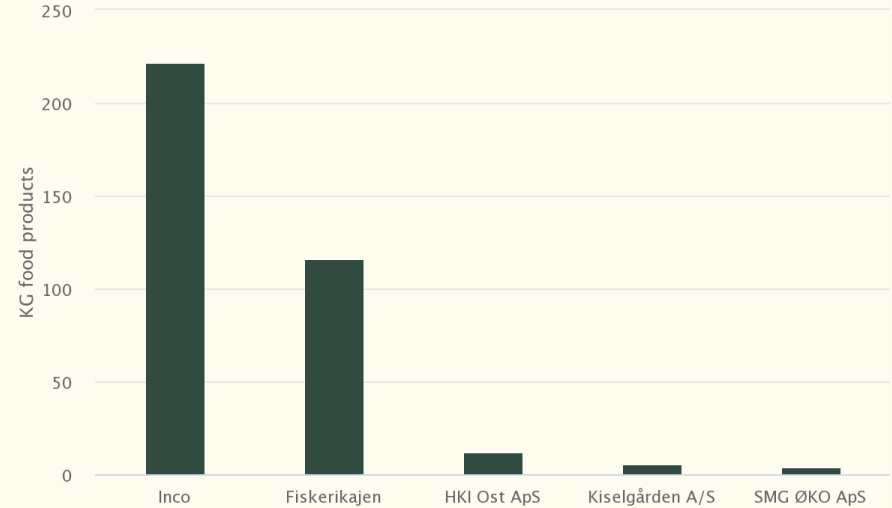


# Suppliers to Copenhagen Hospitality College

2020



2022



Highcharts.com

Highcharts.com

# Changing Food

Changing Food is an international lab for sustainable food systems investigating, testing and showcasing how to establish systemic change throughout a range of actors reaching from farm to kitchen to political level.

