



Prague, 3-4 October 2019





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# **CONSIP** and Sustainable procurement

Objectives and perspectives in day by day activities .......





# The National Normative Context - the Public Procurement Code - Law n° 50 of 18/04/2016

The Code provides the legal elements to strengthen the green procurement, aimed at enhancing the quality of public procurement and the environmental practice.

Among the main regulatory innovations of the Procurement Code we have:



V

In evaluating the most economically advantageous tender, the identification of the life-cycle-cost evaluation as a tool suitable for achieving the strategic objective of a more efficient use of resources and a circular economy that promotes environment and employment, taking into account also externalities

**Innovations** 



The mandatory nature of the CAMs in public procurement procedures

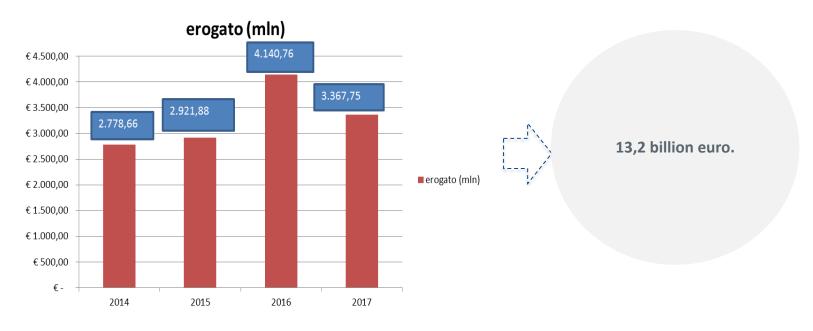


Bank Guaranty reduction for participants to public tenders that have specific environmental certifications.



# **Consip Sustainable procurement in numbers**

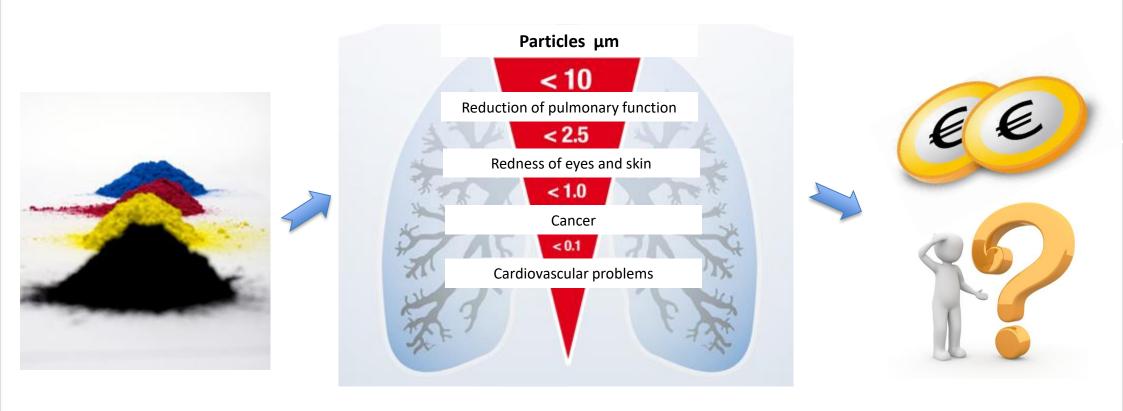
The aggregated amount of sustainable procurement in the years 2014-2015-2016-2017 is described as follow



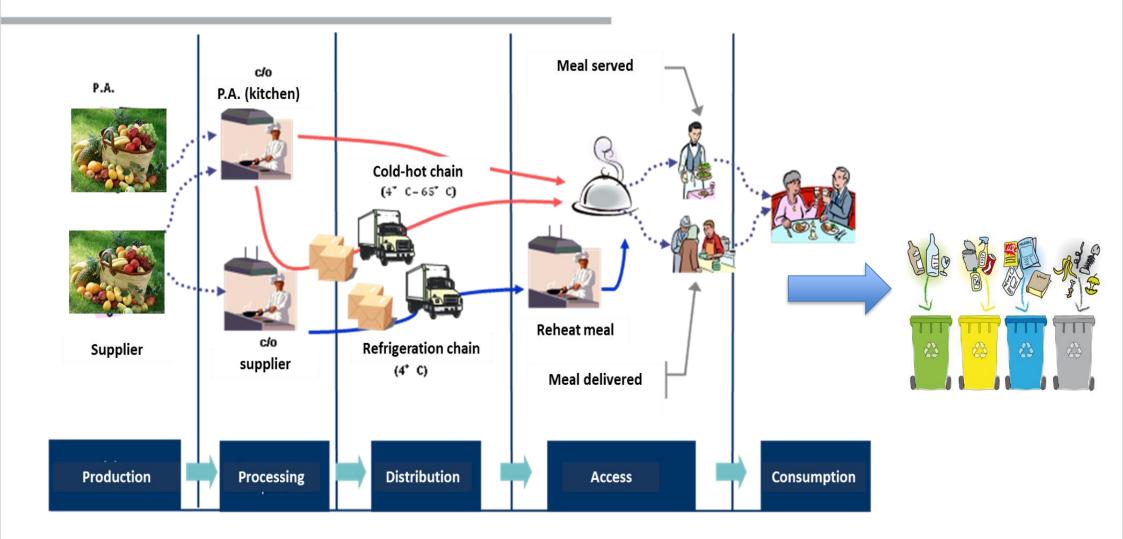
2018 data amount at 5 billion euro considering all Consip instruments (also MEPA).

# Could we use the complete LCC instead of Price/Quality ratio?

Yes, if we were able to transform in Euro health damages related to hazardous substances



# **Food Services – Supply Chain**



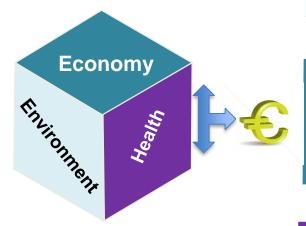




#### Food Services – Production phase as priority



<u>The primary production</u> of food stands for the major environmental impact (Baldwin et al., 2011; Calderón et al., 2010)



The food service costs are:

Food procurement costs: 30%

Labour costs: 60%

Other costs (Utilities, Financial, Insurance;...): 10%









Around one third of deaths from cancer are due to behavioral and dietary risks, for example unhealthy diet with low fruit and vegetable intake (WHO 2017)



<u>Many pesticides</u> have been linked to causing cancer and having endocrine disruptor activity and the two most commonly applied herbicides in the US are suspected endocrine disruptors (Horrigan et al 2002).

\*source: JRC 2017, GreenSeal





#### Food Services – Focus on environmental impact





About 30% of the global greenhouse gases

70% of river and stream pollution is caused by agriculture from chemicals, silt and animal waste



RESOURCE/WASTEREOL Landfilling of organic waste is responsible for large GHG emissions and the nonorganic waste for other environmental impacts (eg leaching...)

The food supply in one of the top three sources of global environmental impact

RODUCTION

The energy use in kitchen operations has an impact on fossil fuels, carcinogens and eco-toxicity





Food waste accounts between 4 and 10% of their food procurement.

Menu planning:

Meat production accounts for almost one fifth of the world's total GHG emissions.

The substitution with chicken or pig products could conflict with the criterion on animal welfare

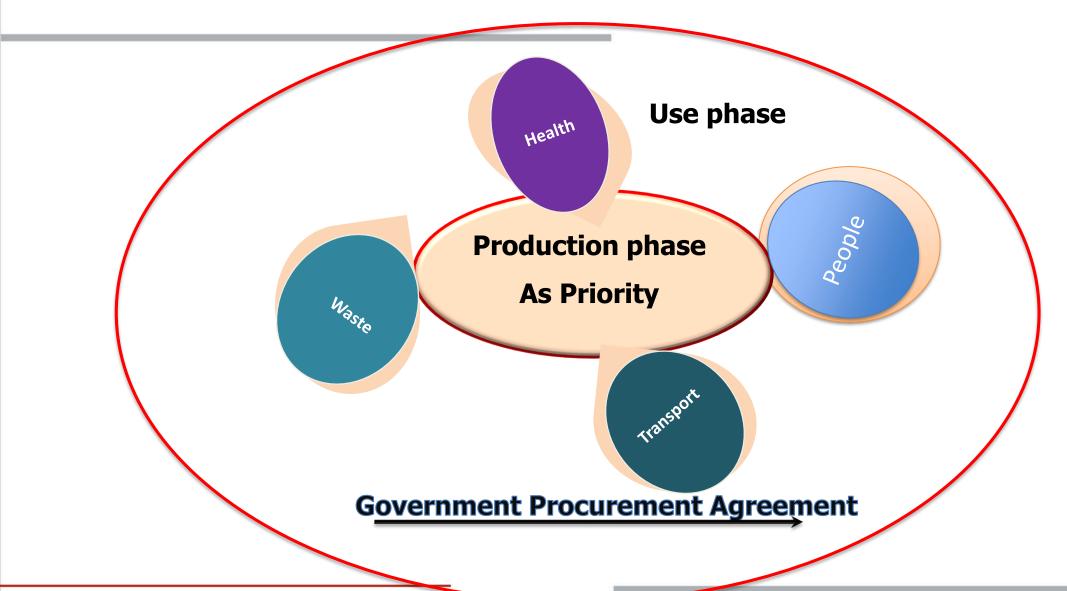
School catering service: (24–28% of the total CF)



\*source: JRC 2017, GreenSeal

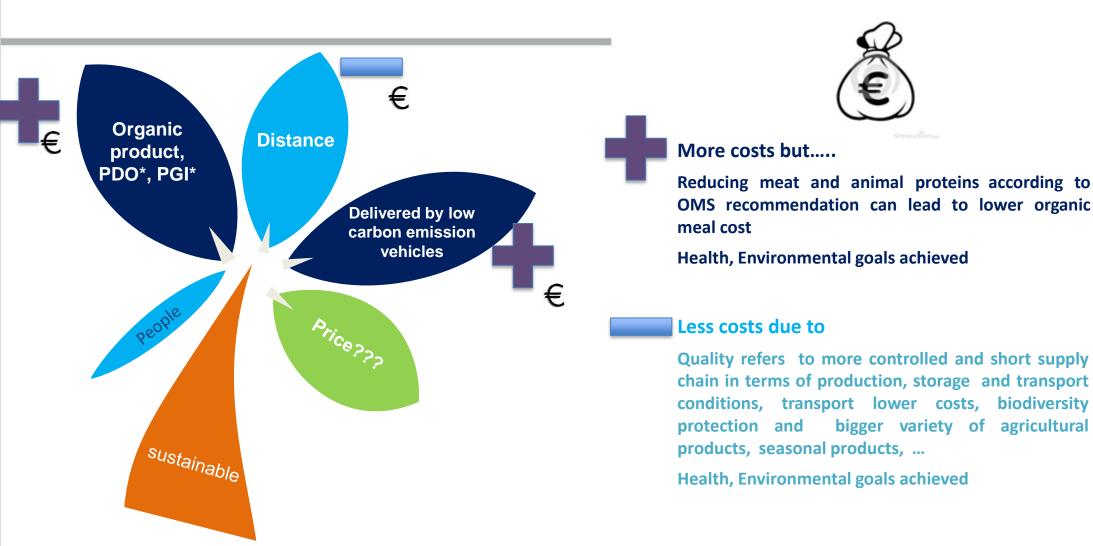


### **Prelimirary Analisys to define a green criterion**





#### Proposal of award green criterion- Quality/Price Ratio -



\*Protected Designation of Origin, Protected Geographical indication





### Could we use LCC instead of Price/Quality ratio?

Table 24: Concluding summary table.

	Newly proposed GPP criteria	% difference applying criteria vs standard	Estimated significance at LCC level		% difference at catering level
)	Organic food products	+ 2% to +200%	61% of the food	33.2% of the	+ 0.4% to + 40%
	Integrated production		procurement	overall catering	
	Marine and aquaculture	+5% to +20%	15% of the food	cost due to food	+ 0.2% to + 0.9%
	food products		procurement	procurement	
	Animal welfare	+15% to + 50%	22% of the food		+ 1.0% to + 3.6%
			procurement		
	Fairly traded products	+2% to + 120%			
	Promotion of vegetarian	0 to -10%			+ 0% to - 1.3%
	menus				
	Avoidable food waste				Approx 5.9%
	Energy and water	- 42% replacing combi	1.1% of the overall	due to utilities	- 0.01% better
	consumption in the	-19% efficient ovens	catering cost	cost	equipment*
	kitchen	- 25% efficient	5.5% of the overall	due to	
		refriger.	catering cost	amortizations	

**Exemple of LCC (JRC 2017)** 

Yes, if we were able to transform in Euro health damages and environmental damages related to food chain.





Sustainable Public Procurement – Consip S.p.A.

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