



## CITY of TORINO - MARKET SOUNDING PROSPECTUS for the future procurement of eco-innovative solutions within the school catering service

### 1. Introduction & context

#### *The European project*

**INNOCAT** is willing to bring together a group of public and private buyers to publish a series of tenders for eco-innovative catering products, services and solutions.

The aim is ***to help encourage eco-innovation in the catering sector by providing a sizeable launch market for new solutions.***

Given the broad scope of the catering sector, INNOCAT focuses on the following key areas:

- School catering services
- Health and welfare catering services
- Canteen meals in the workplace
- Energy efficient vending machines
- Bio-waste disposal systems

These areas have been targeted due to the large market share they have across the European Union, thus providing sufficient scope for achieving a significant impact through the uptake of more efficient and sustainable solutions.

Indeed, while the environmental impacts resulting from activities in the catering sector are very high, there is considerable scope to reduce these. There are a number of current and emerging eco-innovation trends in the food and drink sector which can result in more sustainable catering services. These include the use of more sustainable resources (organic and seasonal food), sustainable food processing, eco-supply or network management, more sustainable outputs (e.g. biomass energy), packaging and waste recycling (e.g. smart or eco packaging) and industrial processes (e.g. automation and monitoring).

**Partners of the project** are: ICLEI Europe (lead partner); City of Torino (IT); Resah-IDF (FR); Environment Park (IT); SP – Technical Research Institute of Sweden (SW); Motiva (FIN); Johnson Matthey (UK).

A strong **cooperation with other cities** has been settled up in the field of ***municipal catering services***, with a focus on school catering. The associated involved cities up to now are: Ghent (Be); Copenhagen (DEN), Helsinki (FIN), Malmö (SW).



### **The Local "pilot"**

The City of Torino concentrates its efforts to **redesign its school catering service towards a low (or nearly zero) carbon emission model.**

Indeed, school catering represents a **significant part of the procurement budget for the City of Turin.**

Approximately **8 million meals are delivered annually**, with a total value of approximately **40 million EUR per year.**

The school catering services present an opportunity to educate children on sustainability policies, as the Turin School system (kindergarten and primary schools) includes about 71,500 children between the ages 0-13 years. Taking into consideration the teachers and families of these children, between 230-250,000 citizens are affected by the school catering services.



### **The local working group**

The **local working group** includes:

- the City administration: School Catering Procurement Department; European Policies and Innovation Department.
- Chemical Laboratory of Turin Chamber of Commerce
- University of Torino
- Ecosistemi s.r.l.

### **The local policy framework**

The City of Turin is strongly committed to become a **"smarter city", fostering a sustainable, intelligent and inclusive urban growth.** Turin path to become a "Smart City" started 3 years ago, when the City Council took the decision to take part in the initiative of the European Commission "Covenant of Mayors" (2009) and – as one of the first Italian cities – engaged itself to elaborate Turin Action Plan for Energy (2010).

The Torino Smart City Initiative has then been officially launched in 2011 and represents the new innovation policy framework for the overall territory and institutions, providing new way for collaborative actions in the field sustainable energy; sustainable environment and planning; sustainable mobility; ict for better public services; social cohesion and innovation.



In 2013, the City of Turin and the Fondazione Torino Smart City launched a strategic planning process. Together with a technical partner, Fondazione Torino Wireless, they produced Turin's Smart City Master Plan called SMILE – Smart Mobility Inclusion Life&Health and Energy, identifying 45 actions to be implemented in the short-medium term in the aforementioned domains, together with relevant KPIs to measure its impact.



2 specific actions are related to eco-innovation in the school catering field and namely:

1. Smart Procurement for Smart Cities – aiming at enhancing the strategic use of public procurement into main TSC vertical domain;
2. Low carbon school catering service in Torino – aiming at reducing the environmental impact of the school catering service.

**For more info:**

<http://www.torinosmartery.it/english-version/>

## 2. The actual school catering service in Torino

The current school catering service began in September 2013 and will continue until August 2016 with the possibility of extension for a further two years. The procurement for the overall school catering service is subdivided into eight lots, with each lot covering a different geographical area in Torino. The lots were awarded to three different suppliers.

Turin introduced a number of measures and included various criteria into their current school catering contract aiming to reduce the associated carbon footprint. These included energy efficient appliances bought for schools, the utilization of mains tap water, the use of low environmental impact transport and a significant reduction in packaging and waste. Bidders were encouraged to favour low environmental impact packaging, including reusable, refillable or biodegradable products and were also required to shift from using plastic to reusable dishes to serve the food. Management of separate collection of waste material had to be provided at each production or distribution unit, beyond mandated waste management regulations and a procedure had to be put in place so that, where appropriate, waste food could be redistributed to consumption as part of social projects in the city.



Additional criteria were used to lessen other sustainability impacts associated with the catering contract, such as requiring the use of ecological cleaning products and awarding points for bidders offering a wider range of organic or fair trade products than were specifically requested.



## **2. Turin Study and Demand analysis activities within the INNOCAT project**

### *The monitoring activities: main scope and outcomes*

Local Partner: Turin Chamber of Commerce Chemical Laboratory

Scope: Activity focused on the verification of the application of eco-innovative solutions contemplated in the actual tender in order to verify:

- “compliance” level of the suppliers referred to eco-innovation requirements specified in the actual tender;
- Capacity of the companies to respond to the eco-innovative requirements and to adopt new or innovative solutions;
- Identification of the useless/not applicable/to be revised clauses in the view of the next procurement .

Main outcomes:

Use of Tap Water: full compliance.

Food production: monitoring of specifications related to the quality and origin of the food, such as the availability of: seasonal and fresh food; organic food or integrated fight when requested; availability of DOP certification when requested; integrated pest control production.

*Organic eggs:* full compliance.

*Organic or Integrated Fight fruit and vegetables (from Piedmont):* full compliance.

*Other Organic or Integrated fight food (from Italy):* low compliance

*DOP products:* low compliance

-> *Lessons learnt:* Need to best map the local and national offer of food, in collaboration with the relevant stakeholders of the overall supply chain; regarding the issue of “integrated pest control production”: it is difficult to verify its implementation, because there is not a national regulation.

Paper products: monitoring of related specifications. There are huge differences from one supplier to another, also related to the different share of products with ecolabel. Action to push the market have been carried out and the situation has improved significantly in between the different monitoring sessions.

Cleaning Products: good compliance for the cleaning plan and the use of ecological cleaning products; wrong use of cleaning products.

-> *Lessons learnt:* need to reinforce training programmes targeted to the service employee for recycling.

Kitchenware: low introduction of re-usable items and some problems (solved) connected to the material used (in terms of safety and accountability) at the very beginning of the service. Last monitoring showed 100% compliance.

-> *Lessons learnt:* Successful pushing effect of monitoring activities.

Transport: difficult to monitor well this item, apart from desk analysis.

-> *Lessons learnt:* it could be useful to consider the use of satellite monitoring of the use of eco-innovative vehicle and its transport plan and include eco-driving courses for the involved personnel.

Differentiated waste collection + waste re-use: the differentiated waste collection is not uniform in all places, also because the areas of the city are not fully covered by this mandatory collection methodology. In the cooking centre differentiated collection is done very well. However, the criteria to use products with the label with info on recycling was very difficult to be applied.

The re-use project – “Buon Samaritano” - was stopped, because the number of food wastes was radically reduced through the study of portions and educational activities (See project “Il menu l’ho fatto io”).

-> *Lessons learnt:* Improve training for employees . It was not useful the clause related to the mandatory request of voluntary labelling in the field of recycling. Improve educational activities in schools.

Packaging: Use of multi-portion packaging when possible. High conformity.



**Full report IT available on request.  
Executive summary EN available here.**



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Executive summary EN available here**

### *The Carbon footprint analysis of the school catering service*

#### Local Partner: University of Turin

Scope: Environmental impacts assessment in relation to innovation already implemented through the application of sustainability indicators.

This method uses the LCA approach, expressing the CO<sub>2</sub> equivalent amount directly and indirectly released, during all stages of development of the system examined. From a LCA point of view the CF corresponds to the impact category called “global warming potential”.



#### Main outcomes:

Calculation of the CF of the main environmental aspects of the actual school catering service:

- Food
- Transport
- Kitchenware

### Demand and market analysis events

Local Partner:Ecosistemi s.p.a

Scope: Confront with other public authorities in Italy to share common goals and best practices on sustainability within the catering services; Analyse the market of eco-innovative solutions for the school catering service through the participation to relevant conferences and fairs and the organization of meet the market events.

#### Main outcomes:

*1/ Participation to the Compraverde forum – 2.10.2014*

The City of Turin presenting the INNOCAT project has organized a technical round-table with other public buyers to share experiences aimed at introducing in the catering service strict environmental criteria procurements.

- Debate with PAs onto 3 main issues:

ISSUE 1: quality of food, traceability of the food chain, control of the food quality, monitoring of the overall catering service;

ISSUE 2: measures adopted to reduce the energy consumptions of industrial appliances used into the canteens

ISSUE 3: overall environmental impacts and solutions related to the use of kitchenware.

- First confrontation with some market operators : 7 businesses involved in the following fields: Kitchenware – Packaging – Transportation/logistics/mobility; Management/electrical vehicles – Waste management – Food. For info on the market consultation, see below the "Market Sounding Report".

**Full report IT available on request.**

### 2/ Food quality and PPI in the sustainable catering sector - Torino, 19<sup>th</sup> November2014

This event – organized partly as a frontal seminar and partly as highly engaging “world café” involving all the different actors of the school catering supply chain - helped the City of Torino and the other participants to identify some problems and possible solving strategies around the issue of “sustainable food” purchasing , with a focus on organic food.



*Main problems identified:* high costs of organic food; scarce availability on the market of the requested quantity of organic food; problems related to the calibre of organic products; poorly defined regulatory framework in the field of integrated fight food.

*Possible strategies to further develop:* work on the reduction of food transportation costs, including the definition of the logistics and the support to the coordination of the small producers all along the supply chain; more widespread request of integrated fight products; Local mapping of “sustainable food” availability; more flexibility regarding the availability and calibre of organic food

within the technical specifications; improve educational programmes organized by the service providers- also through experience-based paths around food production and transformation - targeted to the final users (pupils) and to the overall school community(including teachers, parents, etc.)

**Full report IT available on request.**

### *3/Creation of a help desk for the supply chain stakeholders*

An helpdesk has been set up with the aim to create shared knowledge on eco-innovative solutions in the collective catering sector. Open to all (public and private) supply chain players, primarily at regional and national levels, it addresses the following issues:

- Legislative updates on green public procurement
- Environmental criteria for collective catering services
- Low environmental impact supply chains
- Environmental management systems



To access this service please contact:  
[helpdesk@ecosistemi-srl.it](mailto:helpdesk@ecosistemi-srl.it)

### **3. The thought requirements areas for a more eco-innovative school catering service**

The main areas of interest for further eco-innovative improvements within the future procurement procedure are the following:

- **Transport system:** complex IT systems to organize and rationalize transport plans and monitor their punctual implementation by means of vehicle-mounted GPS tracking systems (i.e., complex IT systems to organize and rationalize transport plans, GPS systems for monitoring purposes, eco driving)
- **Food packaging:** primary, secondary and tertiary packaging by means of solutions designed to achieve environmental savings and/or facilitate separate waste collection;
- **Eco-friendly tableware (plates, cups),** disposable but compostable and highly sustainable; multipurpose but light-weight, durable and hygienically safe (no ceramic and no glass), made from plastic materials or other innovative substances, **compostable, ultra-light, durable** and hygienically safe.
- **Energy efficient appliances** (gas cookers, heated food counters, dishwashers, refrigerators, etc.)
- **Sustainable food .**

To this scope, the City has recently published a "**Prior Information Notice**" in English.

**Prior information Notice is available here EN and IT**



#### 4. Early market engagement: how to be involved

For a more exhaustive analysis of the demand for eco-innovation in the collective catering sector, the City of Turin is organising targeted **early market engagement activities**, including discussions between trade operators that supply goods and services pertaining to the collective catering supply chain, at national and international levels, and are interested in contributing to an analysis of the developments currently underway in this sector, in terms of reduced overall environmental impact and enhanced service efficiency.

**Dedicated consultations** on these issues will get underway with a **seminar**, to be **held in Torino on the 15<sup>th</sup> of April 2015** (in the morning) on the innovative aspects of the specifications used at present, followed by a discussion on the topics of interest, with a special focus on possible environmental innovations in school catering services. See the updated programme [here](#).

Furthermore, **on the 14<sup>th</sup> of April and on the 15<sup>th</sup> April (afternoon)** – depending on demand - interested companies will also be able to meet the project managers and present their eco-innovative solutions in the areas described above within some targeted 1:1 meetings.



The event will be organized by Ecosistemi s.r.l., which collaborates to the project with the Municipality of Torino, in the person of Mr. Alessandro Bracciali telephone number: 06 8555034, e-mail: [a.bracciali@ecosistemi-srl.it](mailto:a.bracciali@ecosistemi-srl.it).

Any further information on how to participate in this and future events, will be made available onto this prospectus and onto the project and institutional websites.

The project's European partnership offers trade operators in the catering sector an opportunity to supply and share information on their eco-innovative solutions by joining a "[Suppliers' Group](#)" associated with the project.

All the information regarding the dialogue with suppliers in the pre-procurement phase will be summed up into the "**Market Sounding Report**", which will be regularly updated.



[\*\*The Market Sounding Report is available here.\*\*](#)



#### 4. Indicative procurement procedure and timeline

The INNOCAT project will allow the City of Torino to develop **Guidelines for the next School catering service procurement**, which **will be approximately launched by mid 2017**.

The outcomes of the demand analysis and early market engagement activities will be summed up into the aforementioned Guidelines, which will be approved through a formal act within the project timeline and will represent the basis for the next procurement.

MILESTONES	
<b>Early market engagement activities</b>	<b>March 2015 – May 2015</b>
<b>Draft of the " Procurement Guidelines"</b>	<b>June 2015 – December 2015</b>
<b>Formal Approval of the Guidelines by Turin City Council</b>	<b>By February 2016</b>
<b>Launch of the Procurement Procedure</b>	<b>By Mid 2017</b>

#### 5. Main contacts for the City of Torino

**For any further information:**

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