



City of Gothenburg

Sustainable Meals

Each year, the City of Gothenburg serves approximately 20 million meals in schools, institutions for health and social care. Food has a huge environmental impact and represents a third of our total carbon footprint. Therefore, the city council has decided that “The share of organic food shall be at least 40 percent. The percentage of vegetarian food and Sustainable Meals shall increase within the municipal organization.” A Sustainable Meal shall be based on organic, eco-labeled products, which also means a reduced climate impact since the Swedish eco-label KRAV includes climate requirements. In addition Sustainable Meals should be seasonal, consist of a large proportion of vegetables and legumes, consist of fish that are not endangered as well as take into account ethical aspects. Reducing the amount of food that is thrown away is also an important part of the work.

One of the nine targets in the Climate Programme (see other action) states that “by 2030 the climate impact of food consumed in the city will have been reduced by 40 % compared to 2010”. Extensive work is underway to measure the climate impact of the 15 000 different food products which the city procures. The results will be used in the planning of meals served, in a similar way as nutrient content is calculated today. Better calculations of total emissions from food within the municipal organization will also be an important part of the follow-up of the Climate Programme.

The City of Gothenburg has been working for many years to increase the share of Sustainable Meals, which among other things has resulted in:

- In 2015, 45 percent of the food served by the municipality at schools and preschools was organic. All meat procured and served by the municipality must be organic.
- All ten districts in Gothenburg have a vegetarian day at least once a week in all public schools and preschools.
- All ten districts in Gothenburg have projects to reduce food waste in schools.
- Two projects have received funds earmarked for the implementation of the Environmental Programme (see other action). One is to continue training for staff in food services on vegetarian and seasonal meals and funding is also given to a project that will support e-commerce with organic and local food between town and country.

More information (automatic translation):

On webb page:

http://translate.google.com/translate?sl=sv&u=http%3A//goteborg.se/wps/portal/invanare/miljo/de-t-gor-goteborgs-stad/goda-exempel-pa-miljoarbete/miljomaltider/%21ut/p/b1/04_Sj7Q0MDMCYksT_Qj9qLzEssz0xJLM_LzEHBA_yiw-1NAg0MLJ0NHAWt_V0MDR2cQvwMjQyMjdwBCoIBKowAAHcDQgpN_Plz83VT83KscCABnY7I8%21/dl4/d5/L2dBISvZ0FBIS9nQSEh/&hl=en&tl=en