Certifying Out of Home Operators in Europe
European Forum for Certification

Summary of a Forum held at the BioFach Congress 2009

Editor: Carola Strassner, University of Applied Sciences Muenster

CORE Organic project nr: 1881

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The text in this report is the sole responsibility of the author(s)/editor(s) and does not necessarily reflect the views of the national funding bodies having financed this project.

This project is one of the eight research pilot projects selected in 2007 for transnational funding by the partners of the CORE Organic ERA-net project. The pilot projects, which are running in the period 2007 – 2010, are:

AGTEC-Org  AGronomical and TEChnological methods to improve ORGanic wheat quality: agtec.coreportal.org
ANI PLAN  Minimising medicine use in organic dairy herds through animal health and welfare planning: aniplan.coreportal.org
FCP  Farmer consumer partnerships: fcp.coreportal.org
COREPIG  Prevention of selected diseases and parasites inorganic pig herds – by means of a HACCP based management and surveillance programme: corepig.coreportal.org
iPOPY  innovative Public Organic food Procurement for Youth: ipopy.coreportal.org
PathOrganic  Risk and Recommendations Regarding Human Pathogens in Organic Production Chains: pathorganic.coreportal.org
PHYTOMILK  Potential improvement of the salutary effect of organic dairy milk by forage species and by supplementation: phytomilk.coreportal.org
QACCP  Quality analysis of critical control points within the whole food chain and their impact on food quality, safety and health: qaccp.coreportal.org

For further information see: www.coreorganic.org

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Photos: Cover page catering motif and restaurant motif: ©BLE, Bonn/Foto: Dominic Menzler

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Foreword

European Forum for Certification
As in previous years the annual meeting on organic certification in the out-of-home sector took place at the congress of the BioFach Trade Fair, on the 22nd of February 2009. As a conclusion to this meeting this report now summarizes the main topics of the “European Forum for Certification” with the focus on the presentations in Nuremberg. The presenters delivered insight into the various situations in their countries and indicated the challenges that they currently are dealing with. Depictions included developments in Belgium, Finland, Italy, Germany, Norway, Switzerland and The Netherlands. After describing and discussing the issues the country presenters agreed to have this paper developed by the organisers, which gives a short overview of the proceedings to all participants and to all interested in this topic.

Background
The Council Regulation (EC) No 834/2007 on organic production and labelling of organic products came into force on January 1, 2009. It repeals the former Regulation (EEC) No 2092/91 and for the first time explicitly refers to mass catering (out of home). The Regulation excludes catering and eating enterprises from mandatory certification whilst at the same time giving each country the option how best to proceed. How do member countries deal with this new situation? The presenters go into detail and this summary characterizes some detailed situations in the following pages.

BioFach Congress Programme Entry
Certifying Out of Home Operators in Europe. European Forum for Certification at the BioFach Trade Fair in Nuremberg, Friday, 20th February 2009, 16:00 – 17:30, Room Oslo, CCN Ost/East

Disclaimer
The summary presented here was written up by the organisers of the forum. It has not been sent to the presenters for their approval. A separate set of proceedings which consisted of the programme and the slides shown, was sent to all participants with the permission of all presenters.

Acknowledgements
The author and organiser thanks all presenters for their input and all participants for a constructive discussion. Thanks are especially due to Melanie Lukas for assistance in the preparation of this manuscript.
**Introduction**

Over the years attending the BioFach Trade Fair and Congress Programme there is ample opportunity to meet and build up contacts with people involved in similar matters and markets. It was such a development that led us in July 2003 to invite all we knew to an exchange of experiences in matters “Catering goes Organic”, primarily on a European level. At the time certification for the foodservice sector was identified by many as a looming issue. So it was that at the BioFach 2004 the European Network Initiative, as it was then termed, got underway with presentations from nine countries. It was followed by a meeting on the same Saturday morning focusing on certification for this niche. Participants in the International Network Initiative for Foodservice Organic Inspection and Certification included people from Germany, Finland, Belgium, Austria, Holland, United Kingdom, Norway, Denmark and Sweden. The original programme for the two sessions can be found in the appendix.

Since then every year there have been regular exchanges with interested parties concerning developments in certification issues in Europe. In 2005 certification was given its own programme, as in 2004. In the following years (2006-2008) the issue was incorporated in the country updates in the international community meetings. All programmes can be found in the appendix. In 2008 this was flanked in the BioFach Congress Programme by a special entry devoted to the German experience (“Certifying Out Of Home Operators (canteens and restaurants) The German Experience (2003-2007)). This was presented by Rainer Roehl of a’verdis in Münster and Dr. Jochen Neuendorff of GfRS in Göttingen.

During the revision of Council Regulation (EEC) No 2092/91 and by the BioFach 2009 the status of organic catering had changed so much so that it was given particular attention in the revised Council Regulation. The programme and proceedings from the special session in 2009 reflect this status. This Summary Report finds a home within the iPOPY research project (innovative Public Organic food procurement for Youth) which seeks to analyse i.a. the role of organic certification in iPOPY member countries (Norway, Finland, Denmark, Italy and Germany as a special case) in public catering settings. The iPOPY-project (2007-2010) is one out of eight transnational pilot projects funded by the CORE Organic funding body network within the context of the European Research Area.
On Friday, 20th February 2009 a number of stakeholders interested in developments concerning Certifying Out of Home Operators in Europe met in the European Forum for Certification at the BioFach Trade Fair in Nuremberg. An overview of the session programme can be seen in Fig. 1 below; the full programme can be found in the appendix.

<table>
<thead>
<tr>
<th>Country</th>
<th>Title</th>
<th>Speakers</th>
</tr>
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<tbody>
<tr>
<td>Switzerland</td>
<td><em>Suisse Experience and Future Prospects 2009</em> Markus Arbenz, Bio Suisse, Switzerland</td>
<td></td>
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<tr>
<td>Norway</td>
<td><em>Reassessing the certification scheme for OOH operators- a cost benefit analysis</em> Gerald Altena, Debio, Norway</td>
<td></td>
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<tr>
<td>Finland</td>
<td><em>Situation in Finland</em> Irma Kärkkäinen, EkoCentria - Finnish Organic Catering Centre, Finland</td>
<td></td>
</tr>
<tr>
<td>Italy</td>
<td><em>ICEA activities in Italy</em> Antonio Compagnoni, Istituto Per La Certificazione Etica E Ambientale (ICEA), Italy</td>
<td></td>
</tr>
<tr>
<td>Belgium</td>
<td><em>Certification/ Development in Belgium</em> Wim Bommerez, BioForum Vlaanderen, Belgium</td>
<td></td>
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</tbody>
</table>

Fig. 1: The session overview
Mr. Arbenz summarized the situation in Switzerland starting with a short history of certification development. He dealt with the item “bud” to describe the kitchens which are certified by BioSuisse.

In catering business the Swiss legislation prescribes no certification. The monitoring is operated by cantonal food inspectors. After experiencing a decrease within the last 5 years from 24 to 19 bud kitchens and an increase of “bud component kitchen”, they invented a new certification model, especially for individual catering businesses with medium and high price range and large catering businesses. Added to the models “bud component kitchen” and “bud kitchen” (see Fig. 2).

**New development:** *Bud product kitchen*, these kitchens are able to label organic products, even if they are not certified as “Bud restaurants”. This concept makes labelling easier. There is no necessity for additional instruction by Bio Suisse, but a contract with BioSuisse and payment of fees, as well as annual monitoring by inspectors. The restaurateurs are responsible for all events and every action. This model was implemented in February 2009, supported by advertising measures and active selling actions to target groups.

**Advantages:** This basic model is simple to integrate in individual concepts. On the one hand the Bud brand can be used and thereby organic products can be advertised that appeal to consumers and guests who appreciate organic food. On the other hand the model offers full flexibility and creativity.

**Intention:** The concept should reduce recent existing obstacles. In addition it should discover new channels for Bud products and open a new market for Bio Suisse in the growing catering market. And of course support sustainability, gain new consumers and increase familiarity with “the Bud”.

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**Catering strategy 2009**

![Diagram of Catering strategy 2009](source: ppt. BioSuisse)
The Swiss catering market 2007
- CHF 19 billion spent on eating out
- Increase of 13% on previous year and rising
- The 25 largest enterprises have turnover of 3.8 billion
- Fast food gaining in importance
- Limited availability of Bud-marked products
- Swiss federal legislation for catering enterprises
  - no certification prescribed
  - adherence to Swiss federal food acts
  - monitoring by cantonal food inspectors

Bio Suisse experience
- Two Bio Suisse models have been in use for last 10 yrs
- Decrease within 5 years from 24 to 19 Bud kitchens
- 141 restaurants with “Bud component” kitchens thanks to Coop
- Limited availability of Bud products for consumers
- Problems for restaurateurs
  - additional certification and monitoring by Bio Suisse
  - additional guidelines for preparation and use of Bud products laid down by Bio Suisse
- Availability of Bud products

Bio Suisse objectives 2009
- Promote use of Bud products
- Increase turnover of Bud products in the catering trade
- Increase customer familiarity with Bud products
- Make the Bud visible to the consumer
- Consolidate the position of Bio Suisse as a strong partner for restaurateurs
- Get more catering enterprises to join the scheme
- Target groups:
  - individual catering businesses, medium to high price range
  - large catering enterprises

Bio Suisse activities 2009
- Introduction of new model in February 09
- Accompanying advertising measures
- Active selling of the models to target groups

Catering strategy 2009
Model 1: Monitoring and certification
Model 2: Monitoring and certification
Model 3: Monitoring by cantonal food inspectors
Bud products kitchen

- Additional model
- Can display the Bud in connection with the Bud products used
- Cannot advertise itself as a Bud restaurant
- No certification and monitoring by Bio Suisse
- No additional instructions for preparation and use issued by Bio Suisse
- Must have contract and pay fees
- Monitoring the responsibility of cantonal food inspectors
- Responsibility in event of non-compliance is with restaurateur

Advantages for the restaurateur

- Simple to integrate into operating concept
- Products can be advertised as Bud products
- Use of the Bud brand value
- Appeals to consumers and guests who appreciate organic food
- Flexibility in the way products are used
- Creativity not restricted
- Little additional expenditure
- Monitoring through existing inspections by cantonal food inspectors

Bio Suisse motives

- Reducing existing obstacles
- Important market for Bio Suisse
- Growing catering market
- Sustainability becoming more important in the catering trade
- Gaining new consumers
- Increase the familiarity of the Bud
- New channels for Bud products
The Situation in Germany
presented by Rainer Roehl, a'verdis Roehl & Dr. Strassner GbR, Münster & Jochen Neuendorff, GfRS Resource Protection Ltd.

Both speakers explained the certification regulation in Germany. In this member state the federal legislation decided: canteens and restaurants have to be certified when they offer and label organic food. Every operator is supervised by one of the 23 approved private control bodies. When organic meals are offered, when the offer is labelled and if there are external customers, a certification is necessary. There is no prescribed certification for day-care centres with only one daily menu.

Thereby, there are clear definitions and standards for Certification, stated in the German federal law for organic farming (The Organic Farming Act, ÖLG). In 2004 the initiative “1000 bioküchen” (“1000 organic kitchens) started to promote organic food in mass catering and promote certification. In late 2006 more than 1000 kitchens were certified so the campaign, reaching its goal, came to an end. The development can be seen in Fig. 3 below. In 2009 more than 1600 kitchens are certified.

![Fig. 3: German initiative from 2004-2006 (source: ppt. Roehl/Neuendorff)](image)

In Germany 3 categories of organic use can be mentioned. The operators can decide if they want to offer

1. **Organic dishes:** Usually 100% organic ingredients from agricultural origin and Compliance with Article 27 and Annex VIII and IX of Reg. (EC) 889/2008 or

2. **Organic components:** Same as organic menus and identifiable for the consumers

3. **Organic Ingredients:** Only complete replacement of one or more ingredients. Operators have the choice and full flexibility and creativity.
Certifying Out-Of-Home Operators (canteens & restaurants)

The German Experience (2003 – 2009)

Rainer Roehl, a'verdis, Münster
Dr. Jochen Neuendorff, GfRS, Göttingen

2002: German authorities decided ...

... canteens and restaurants have to be certified organic, when they offer and label organic food.

When do canteens have to be certified?

1. When they offer organic meals
   and
2. When the offer is labelled
   and
3. When there are buyers.

Discussions with authorities and stakeholders

A manual and an introduction for chefs

commercial canteen-initiative

1. Neutral Information
2. Financial support
3. Public Relations
2009: > 1,600 kitchens in Germany have an organic certification
The German approach

- Clear definition of ooh-operators subject to the organic certification scheme
- Requirements for labeling

German Federal Law for Organic Farming
How can organic products in canteens and restaurants be labelled?

**Organic dishes**
- Usually 100% organic ingredients from agricultural origin
- Compliance with Article 27 and Annex VIII and IX of Reg. (EC) 889/2008

**Organic components**
- same as organic menus
- delimitable for the consumer

**Organic Ingredients**
- only complete replacement
The Situation in Norway
presented by Gerald Altena, Debio

The private institution Debio reassessed the certification system in Norway, trying to solve recent problems like complexity of standards and high fees. These were identified as limiting factors for the use of organic products. With the help of a socio-economic analysis three models of certification were reviewed: Model 1 with no registration, Model 2: with registration, and Model 3: with certification and registration of the operators (see Fig. 4).

![Fig. 4: Three models in comparison (source: ppt. Altena)](image)

**Final aims:** The consumer should be confident with the use of organic products and the regulations should be easy to handle and to realize. The time needed to train operators on regulation is reduced thus the number of operators will increase.

**Recommendation:** Model 2 “The Registration” will lead to an increased use of organic products while maintaining consumer confidence, even it goes along with a negative value. The costs can be covered by fees or support from the state. Debio will work with this second model in the future to avoid problems and obstacles that exist at the moment.
Organic mass catering - case Norway

Reassessing the certification scheme for out of home operators - a cost-benefit analysis (socioeconomic analysis)

1. Describe problems and aims
2. Specify measures
3. Specify effects
4. Group costs and benefits
5. Describe uncertainty of the cost and benefits
6. Evaluate estimated effects - recommended
7. Evaluate the results

When the projects are small and simple:
• describe the problems and objectives (step 1)
• specify measures (step 2)
• describe benefits and costs (step 3)
• evaluate estimated effects (step 6)

Main problems today

• Operators complain about complexity of standards and high fees - this is limiting the use of organic produce
• Unclear how to handle “simple” operations, f.ex. serving coffee / wine

Aims

• The consumer is confident about the integrity of organic products
• Operators find the regulations workable and the number of operators is growing, so the consumption is increasing

Relevant models

<table>
<thead>
<tr>
<th>Model 1</th>
<th>Model 2</th>
<th>Model 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>No registration</td>
<td>Yearly fees</td>
<td>Yearly fees, differentiated</td>
</tr>
<tr>
<td>Inspection / Supervision</td>
<td>Food authorities - combined with normal inspections</td>
<td>Risk-based supervision by organic control body</td>
</tr>
<tr>
<td>Standards</td>
<td>No separate public standards</td>
<td>National standards</td>
</tr>
<tr>
<td>Information</td>
<td>Public general information on the organic requirements</td>
<td>Public guidance</td>
</tr>
<tr>
<td>Exceptions</td>
<td>Not relevant</td>
<td>Fee - special criteria</td>
</tr>
</tbody>
</table>

Model 4 - Danish bronze-silver-gold – not relevant
### Who is affected?
- Consumers
- Operators (owners)
- Producers
- Food authorities
- Debio (control body)

### What are the benefits? Non-quantified

<table>
<thead>
<tr>
<th>Model</th>
<th>Consumer confidence</th>
<th>Consumption of products</th>
</tr>
</thead>
<tbody>
<tr>
<td>No regulation</td>
<td>– – – – –</td>
<td>+++ ++ +</td>
</tr>
<tr>
<td>Registration</td>
<td>– –</td>
<td>++</td>
</tr>
<tr>
<td>Modified certification with registration</td>
<td>0</td>
<td>+</td>
</tr>
</tbody>
</table>

### What are the benefits? Quantified
- Reduced time needed for training on regulation - operators / control body
- No work with exceptions
- No control by control body

### What are the costs?
- Investment costs
  - Database to register operators and activities (Model 2 and 3)
- Operating costs
  - More controls/inspections?
  - Lost income from the fees paid to control body
- Adaption costs
  - Training measures for inspection and for the operators

### Net Present Value
- Lifetime of the project - 8 years
- Development of the number of operators

<table>
<thead>
<tr>
<th>Model</th>
<th>Net Present Value NOK (1 € ≈ 10 NOK)</th>
<th>NPV - 50% reduction operators</th>
<th>NPV - lifetime 5 years</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model 1 - No regulation</td>
<td>-6,178,700</td>
<td>-4,290,500</td>
<td>-4,960,000</td>
</tr>
<tr>
<td>Model 2 - Registration</td>
<td>-4,942,200</td>
<td>-2,852,600</td>
<td>-2,422,000</td>
</tr>
<tr>
<td>Model 3 - Certification and registration</td>
<td>-2,992,300</td>
<td>-1,547,800</td>
<td>-1,989,000</td>
</tr>
</tbody>
</table>

### Recommendation
- Model 2 Registration
Even though there is a negative net present value, this model will contribute to an increased use of organic produce, while maintaining consumer confidence in organic products.

The costs can be covered by support from the state or by fees.

Model 1 - no regulation will generate activity in respect to the use of organic produce, but consumer confidence can be reduced when scandals arise, and the opposite effect will occur.

Model 3 - modified model will ensure consumer confidence but seems too rigid to promote organic consumption enough to enable an essential growth.
The Situation in Finland
presented by Irma Kärkkäinen, EkoCentria

About 34% of the Finish people eat out daily. Public catering plays an important role in Finland, especially free school lunch is an important factor (a total of 811 million meals incl. 436 million meals in public catering are served). The trust in food is at one of the highest levels in Europe.

Status of Out of home certification:
Organic food and meal operators must apply for organic certification. That requires inspection and certification of public and commercial food service units alike. The Finnish government displays little interest in changing the situation concerning this “grey area”. The state authority in charge of the implementation of the inspection system laid down in Council Regulation is the Finnish Food Safety Authority Evira under the Ministry of Agriculture and Forestry. But growing demand in the use of organic products in catering and a limited availability of suitable products are some of the more recent problems. Therefore, the need to harmonize the rules in marketing and designing new strategies to change the situation is given.

Recent Aims: The promotion of sustainable purchases and eco-communication within Finnish public kitchens and educational institutes. Therefore three projects are running at the moment [at the time of presentation].

For example: Step by Step programme in Finland. This model focuses on the “increase [of] regular consumption of organic food in catering”. It was developed by Finfood Luomu, EkoCentria (Finnish Organic Catering Centre) and Finnish, Food Safety Authority Evira in 2002 and is represented schematically in Fig. 5. The programme provides information for catering and tendering personnel as well as farmers etc. It also provides information and practical tools for kitchens to move step by step from using few organic ingredients to the preparation of entire organic meals and certification.

Fig. 5: The 3-Step-Programm (source: ppt. Kärkkäinen)
Outlook: The aim for the year 2009 is the implementation of a virtual learning and communication environment as well as the training of kitchen staff. The latter should be able to follow the guidelines of the programme and give information to customers about using organic ingredients. The Vision for 2015: 15 % increase in the annual use of organic food in the private sector and serving organic food in every public kitchen.
Certifying Out of Home Operators in Finland

BioFach 20.2.2009 4-5.30 p.m.
Catering Forum, Oslo Room

Irmakäärkäinen
Lecturer, Project Manager
EkoCentria
irmakakkarinen@sakky.fi
GSM 044 785 4012
www.ekocentria.fi

We aim at promoting sustainable purchases and eco-communication within Finnish public kitchens and educational institutes

• 3 development projects running, 2 applied
  • Within these 12 people working full or part-time

Finnish EkoCentria team at BioFach 2009

• Project manager, Ph.D., Eija Muukka
• Organic and local food adviser Leena Kuosmanen
• Local food event coordinator Kirsi Malaska

Background: Organic agriculture in Finland

• between 1995 and 2008 organic production area increased from 44,696 hectares to 150,240 hectares
• Organic farmland accounts for 6.6% of agricultural land in Finland
• 5.6% of Finnish farms practice organic production
• between 1995 and 2008 number of farms involved increased from 2793 to 3643


Background: Organic market in Finland

• the major part of organic products is distributed via conventional food chains
  • growth in new market chains – gastronomy, market places, special shops, farms shops
• the organic products are about 0,9% of all food market
• organic retail trade turnover amounts 62 million Euro
• market enjoyed rapid growth until 2001; – minor growth since 2008

www.ruokatieto.fi/luomu
Background: Catering services in Finland in 2008

- 21,743 catering units (-1.5%)
- 9,141 kitchen units in public sector (-0.8%)
- Total 811 million meals (+1.7%)
  - 436 million meals in public catering (+1.1%)
- 34% of Finnish people eat out daily
- Role of public catering important (warm meals daily)
- Free school lunch (free warm lunch daily)

Source: Nielsen HoReCa register 2008

The status of certification OOH

- Article 1 of 834/2007 explains that "mass catering operations" as defined in its Article 2 (aa) are not subject to the EU control system
- Kitchens informing customers only about the use of organic ingredients are not subject to certification
- Catering operations will simply be subject to general food consumer protection law


The status of certification OOH

- Marketing organic food/meals must apply for organic certification
  - Requires inspection and certification public and commercial food service units alike
- Five operators certified as food processors (02/2009)
  - Out of them 2 central catering kitchen production units

http://www.organic-europe.net/country_reports/finland/default.asp

CASE: Step by Step programme in Finland

The program provides information and practical tools for kitchens to move step by step from using few organic ingredients to the preparation of entire organic meals an certification
Step by step – program

- a national program to increase regular consumption of organic food in catering
- developed by Finfood Luomu, EkoCentria (Finnish Organic Catering Centre) and Finnish Food Safety Authority Evira in 2002
- program provides information for catering and tendering personnel as well as farmers etc.

Step by step – program

- Kitchen uses organic ingredients in all product groups on daily basis
- Kitchen uses 4+4 organic ingredients daily
- Kitchen uses 2 organic ingredients daily

www.ekocentria.fi

Step by step program is under development

VISION 2009:
- virtual learning and communication environment
- Kitchen staff makes a plan of action and commits to follow the guidelines of the program
  - Plan has to be renewed yearly
- Kitchens inform their customers about the use of organic ingredients with help of a diploma

Sustainable Public Sector Purchasing Action Plan 2009

Sustainability should be more highly prioritised in the purchasing of foodstuffs

- meals prepared with sustainably produced foodstuffs need to be served at least once a month by 2010 and once a week by 2015

--> pressure on public catering to use more organic food

National Organic Strategy

VISION 2015:
- 15% INCREASE YEARLY IN USE OF ORGANIC IN PRIVATE SECTOR
- EVERY PUBLIC KITCHEN SERVES ORGANIC
**The Situation in Italy**
**presented by Antonio Compagnoni, ICEA (Istituto Per La Certificazione Etica E Ambientale)**

Antonio Compagnoni focused the situation in Italy especially the ICEA certification requirements. Italy was the forerunner when it comes to the incorporation of organic food in mass catering, particularly in school lunch. The **Legal status**: Until now there are no national norms for control and labelling of organic products in this sector. A national organic agriculture law proposal is envisioning norms with the purpose of promoting use of organic products in catering and eating establishments.

**Recent problems**: Too many different public authorities (at national, regional and local level) are involved in definition of policies and control measures. Public procurement tenders have mostly focused on supply conformity, failing to give due attention into production/processing and food services control and certification. There appears to be weak public authority control competence. UE certification standards are criteria in their public procurement tenders. Some restaurants choose certification in order to give value and guarantee their service.

**ICEA certification requirements**: Public catering or restaurants are controlled applying the same requirements of other organic processors.

1. Physical separation of processing and storing.
2. Identification of raw materials, in final products and in processing stage.
3. Self control plan and laboratory testing for products conformity assessments and on processing and cleaning procedures.
4. Traceability of supply's organic origin.

**Certification objective**: To implement the same criteria for organic processed products and in mass catering.

1. “BIOLOGICA” or “MENU BIO” (translated: organic meal) when the organic ingredients percentage is over 95% and the remaining ingredients are on the positive list as per the Regulation.
2. Gastronomic Preparation obtained with Organic Ingredients when percentage is below 95%. This opportunity was not allowed in the repealed EEC 2092/91.

ICEA is participating in the so-called UNI Working Group that is elaborating a national norm for certification of public procurement tenders for catering. Organic requirements will be debated at this round table where experts and stakeholders discuss the development.
ICEA certification services for catering and restaurants

ORGANIC
BioAgritourism
Vegetarian and Vegan
Celiacs
Social Responsibility
ISO 22000, 22005, 9000, 14000 – BRC/IFS, etc.
Audit contracting organizations

ORGANIC EU (Reg. EC 834/07)

EU Control
As voluntary choice, notwithstanding new EU Reg. is excluding catering and eating enterprises, from mandatory certification that all other supply chain organic operator are subject

Some local administrations are anyway requiring UE certification as criteria in their public procurement tenders.

Some restaurants choose certification in order to valorize and guarantee their services

ORGANIC EU (Reg. EC 834/07)

The Italian Public Competent Authority is committed to define as soon as possible national norms concerning control and labelling of organic products.

A national organic agriculture law proposal is envisioning norms with the purpose of promoting use of organic products in catering and eating establishments.

ORGANIC EU (Reg. EC 834/07)

Problems:
Too many different public authorities (at National, Regional and local level) involved in definition of policies and control measures.

In the public procurement tenders mostly focused on supply conformity, failing to give due attention into production / processing and food services control and certification.

Weak public authority control competence.

ORGANIC EU (Reg. EC 834/07)

ICEA certification requirements
Public catering or restaurants are controlled applying same requirements of other organic processor.

1. Physical of timewise separation of processing and storing.
2. Identification of raw materials, in final product and in the processing stage.
3. Self control plan and laboratory testing for products conformity assessments and on processing and cleaning procedures.
4. Tracciability of supply’s organic origin.

ORGANIC EU (Reg. EC 834/07)

Certification objective
Same criteria s for organic processed products. The single gastronomic recepie preparation is evaluated and organic ingredients percentage is assessed.

1. BIOLOGICA or MENU BIO when the organic ingredients percentage is over 95% and the remaining are inside the positive list as per the Regulation.
2. Gastronomic Preparation obtained with Organic Ingredients (xx %) when percentage is below 95%. This opportunity was not allowed in the old EEC 2092/91.
We currently have in range 86 organic products. In 2006 we bought 826 tons of organic products in 2007 1080 tons, and in 2008 we plan to buy 1500 tons.

Organic Purchase FY 07

ORGANIC PRODUCT PURCHASED FY 07

Children Menu

• Children Menu Pasta:
  - Tomato Pasta
  - Juice
  - Yogurt
  • Sales Price
    - € 1.00
• Children Menu Meat
  - Veal stew
  - Juice
  - Little Cake
• Sales Price
  - € 2.00

Leaflet

Distribution of a detailed leaflet where we explain the variety of our organic range, the choice of UTZ Coffee and our Children Offer.

Leaflet

Ecco cosa ci dicono i simboli:
- Organic > 95%
- made with organic ingr.
- Celiacs product
- Vegetarian
- Vegan
MENÙ 100% BIOLOGICO
Attività di controllo tutta concentrata nella verifica della regolare certificazione di tutte le forniture

ICEA is participating at UNI working group that is elaborating a national norm for certification of public procurement tenders for catering. Organic requirements will be debated on this table where experts and stakeholders sit.

Bioagriturismi e bed & breakfast
- servizi naturalistici e didattici
- tutela dell’ambiente e delle risorse naturali
- ristorazione e vendita dei prodotti
- strutture ricettive
- dotazioni e servizi ricettivi
- relazioni con il territorio
- servizi turistici
- trasporti e viabilità

AVI Partnership
Italian Vegetarian Association
The Association logo is given to products that guarantee standard and guideline compliance.

VEGETARIAN = NO ingredients derived from killed and suffering animals.
VEGAN = NO to any animal origin ingredient.
BIO VEGETARIAN, BIO VEGAN = 100% organic.
Mandatory the product/process ICEA certification.

ICEA is a member of the Consortium Fairtrade-Transfair Italy and has been entrusted by Fairtrade - Italy with auditing its Italian licensees (es. Supplier of Canteens in Rome).

ICEA has been contracted by FloCert for Fairtrade import inspection.

Together with Fairtrade - Italy, ICEA has some projects going on or under preparation regarding international development cooperation, with synergies converging on organic and fair trade certification.

Primi due centri cottura sperimentali

Italian Celiacs Association Partnership
Certification of meals for celiacs:
- Meals containing gluten < or = 20 ppm.
- Traceability of single lots of the meal ingredients.
- Specially trained inspectors.
ICEA is member of “Ethical Work” network, offering SA8000 certification and related inspection services.

Azienda leader nel settore ristorazione e sanificazione (ca. 7000 dipendenti)

CSQA Partnership
ISO 22000
(igiene e sicurezza)
ISO 22005
(tracciabilità)
ISO 9000
ISO 14000
BRS – IFS

Audit
for local public administrations and other tendering bodies
- Control
- Haccp
- Suplly Conformity (organic, ipm, PDO/GI, local etc.)
Process Management
- Complaints Management
- Training
- checks and laboratory testing
The Situation in Belgium
presented by Wim Bommerze, BioForum

Belgium is one of the forerunners in inspection and certification systems. There are three certified organic restaurants until now, but more than 100 restaurants using organic ingredients. Mass catering institutions start using organic ingredients, but a certification system in not used at the moment. It will be too early to create a fully developed system because of the attended schemes and standards. Therefore the BioForum established the private BioGarantie standards. The kitchen operators have the choice between 4 certification systems:

1. **100% organic restaurant**: All ingredients have organic quality, except wild fish (that’s the only exception). This model is the most simple to certify, but only feasible for a handful of restaurants.

2. **100% organic dishes/preparations**: All ingredients have organic quality, except wild fish, but organic and non-organic counterparts can be present in storage and/or kitchen. This concept needs a separation in space and time. Its advantage: Organic products are easily recognizable and preparations (components in German system), and max. two per day.

3. **100% organic ‘bought products’**: Mainly raw ingredients, convenience products or fully prepared products to be used in several dishes (e.g. peeled potatoes, frozen vegetables, sauce base). Products that are chosen are only bought in organic quality. *This concept is the best-suited one for the Belgian market situation, and therefore most promoted one.*

4. **Percentage organic (in bought volume)** includes the minimum percentage of bought volume of food in Euros and operators remain free to choose the percentage (max 95%).

**Present situation** Currently, the figures show that most restaurants/caterers using organic products are not ready to become certified until now. Thereby an obligatory inspection could be too early for the Belgian Market. It is, however, also a marketing instrument and so operators are interested but say the organic sector is not ready because there is no guarantee the ordered products will be there in time. Development in Certification is important but not too soon because this could have an opposite effect.

**Outlook**: BioForum created a standard catalogue, so BioGarantie standards are finally ready to be implemented. Flemish and Walloon regional administrations try to implement the BioGarantie private standards as legally recognised standards for organic products in restaurants/catering. But this implementation will not take place in 2009, more likely in 2010. BioGarantie restaurant campaign to stimulate the use of the new BioGarantie standards and label is in planning. BioGarantie tries to support restaurants with information and communication tools in 2009.
Biogarantie Organic Standards for Restaurants and Catering in Belgium

A long walk to certification

By Wim Bommerez,
@BioFach, 20 Feb 2009

In this presentation

• A short (long) history
• Present Biogarantie® standards
• Legislation
• Biogarantie restaurant campaign
• Other standards

A short (long) history

• Belgium is traditionally a forerunner in inspection and certification systems.
• The Biogarantie® private standards go further than EU regulation, and are usually a precursor to later regulation.
• We have a strict and intensive inspection to ensure organic quality at all times.
• The Out-of-home market was considered the same as food processors and therefore subjected by the same rules: basically ‘100% organic or nothing’.

A short (long) history

• Result: only three certified organic restaurants to date in Belgium.
• At least more than a hundred restaurants use organic ingredients to more or less extent.
• Mass catering: a few dozen restaurants are starting to use organic, some of them maybe interested in certification in the future but not now.

A short (long) history

• In 2003, organic catering consultant Stefan Pesters worked on a project to open the market for organic food in catering.
• He strongly suggested in his report to the government that a different regulation for catering was needed.
• His views were opposed by Belgian operators and certification bodies that were afraid that this would mislead consumers.
• The discussion went on for several years…..

A short (long) history

• The legislators want Out-of-Home covered by the regulation for organic production as soon as possible
• A Biogarantie workgroup with experts from organic catering projects and certification bodies was formed in 2007.
• They studied existing systems in Germany, UK, Netherlands… to come up with new standards
Present Biogarantie standards (2008-2009)

- Operators have a choice between 4 certification systems
  1. 100% organic restaurant
  2. 100% organic dishes/preparations
  3. 100% organic ‘bought products’
  4. Percentage organic (in bought volume)

- 100% organic restaurants:
  - Everything organic except wild fish (ONLY exception)
  - Most simple to certify
  - But only for a handful restaurants

- 100% organic dishes/preparations
  - All organic except wild fish
  - Organic and non-organic counterparts can be present in storage/kitchen: separation in space/time needed
  - Organic products are easily recognisable
  - Preparations ~ components in German system
  - Max. 2 per day

- 100% organic ‘bought products’
  - Raw ingredients, convenience products, fully prepared products… to be used in several dishes
  - E.g. peeled potatoes, frozen vegetables, sauce base…
  - Products that are chosen are ONLY bought in organic form.
  - Best suited for Belgian market situation, and therefore most promoted
  - Communication with consumer somewhat less interesting
  - Max. 50

- Percentage organic
  - Minimum percentage of bought volume of food in euros
  - Free to choose percentage (max 95%)
  - Never go under minimum on monthly basis

Legislation

- 2009: catering officially not covered by EU regulation
- Biogarantie standards finally ready to be implemented
- Flemish and Walloon regional administrations want to make the Biogarantie private standards the legally recognised standards for organic in restaurants/catering.
- Not sure if this will happen in 2009

Biogarantie restaurant campaign

- To stimulate the use of the new Biogarantie standards and label, Biogarantie wants to support restaurants with information and communication tools in 2009
  - Planned: every certified restaurant receives nice certificate, wooden Biogarantie labeled blocks, other communication tools
  - Articles in professional restaurant/catering magazines
  - …
Present situation

- Signals are that most of the restaurants/caterers that use organic or not ready to become certified
- Making inspection obligatory could be too early
- It is however also a marketing instrument
- Operators that are interested, say the organic sector is not ready because they cannot guarantee the ordered products will be there on time.
- More certification could be good for market growth but not too soon because this could have an adversary effect.

Other standards

- Can use of organic food be incorporated in standards for ecological/sustainable catering?
- Work with governments and organisations for sustainable development towards such systems.
- Example: Nordic Swan system in Scandinavia.
Chantal Baas presented the situation in the Netherlands using three examples of initiatives. The sector in organic catering is growing rapidly and the Government follows the changes but is not directly involved.

In restaurants and catering services initiatives are welcomed to create certification schemes, especially to ensure transparency and reliability towards the consumer. Creating reliable schemes is the responsibility of the market. Chantal Baas presented two concepts to the auditorium:

1. Veneca - Dutch organisation for catering services
The Catering Organisation is certified nation-wide and cooks 2 million meals a day. It is working with quality schemes (ISO). This organization created an extra module for organic catering and is internationally checked by Cercat.
Organic is the notation for “Made with”: 60% of weight organic (excl. water) and mixed meals, when it is directly shown which component is organic and when it is over 60% organic. In addition one meal is labelled organic. Every organisation is checked min. once a year, in origin of ingredients; recipes; qualified cooking; correct labelling at location.

2. Mr. Lars Charas, Feeding Good:
The Umbrella model focuses on implementing sustainable food in everyday life. Some standards are characterized by, for example, creating a “universal language” (Food chains are longing for a universal language around food) which can be implemented in agricultural practice as in the industry, in suppliers’ purchase and demand, as well in hospitality branches and by Governmental policy
This language needs to be practical, easy to communicate, formulated on a strategic level, implemented on a practical level, suitable for marketing and companies, objective and scientifically quantified. All visions and hallmarks used in the food chain at the moment can be deductively translated into the components of food (see in Fig. 6 below).

Implementation Every product in a kitchen (or in the chain) has a maximum of 3 or 4 main components which form the Impact. Products can be grouped into product groups which have approximately the same position towards the components. The effect is a large simplification for practical culinary branches and the easiest way for customers to get grip on the complexity. The diversity of visions on sustainable food will open up.
Rough schedule of the planned research activities: In the first year: Decision making for the model and creation of a strategy for each product group. In the second year: Broadening the impact view, research on specific components and on exceptions. Also, implementation within the agricultural, hospitality and industrial branches. In the third year: Operate different experiments throughout the food chain and in the fourth year implement a certification scheme.

Eric van Veluwen created a project with the focus on “Organic in Restaurants”
Around 180 restaurants were interviewed concerning the “use of organic food in restaurants”. Some areas addressed included: “Why do the restaurants use organic food?” and “Why should this be certified?”. The restaurants stated that they use organic food for reasons of “taste and flavour” or better value for the company, moreover to compete with other restaurants or to support local and regional producers. Last but not least they use such products because of social & fair trade standards.
The restaurateurs support the development of an authorized control system, for the reason that there is no legal system at the moment in the Netherlands. If a federal control system is created the communication and the control of organic food is easier and more reliable. It can clear up the recent situation and support transparency. That will be a step to more sustainable way of thinking.

To define a clear labelling structure, Eric van Veluwen supports a Bronze/Silver/Gold-model: BRONZE = 40% organic in each range, SILVER = 60% organic in each range and GOLD = 80% organic in each range. Currently 12 (audited) restaurants use this labelling model.
Developments in certification in the organic out of home sector in the Netherlands.

Chantal Baas
Ministry of Agriculture, Nature and Food Quality
29 February 2009

Organic catering is growing rapidly in The Netherlands.

- In restaurants and catering services initiatives are welcomed to create certification schemes to ensure transparency to the consumer.
- Creating reliable schemes is the responsibility of the market parties.
- Government follows developments and advises when asked, but not directly involved.
- 3 examples of initiatives

1) Veneca - Dutch organisation for catering services
   - 2 million meals a day
   - Works with quality schemes (ISO)
   - Extra module for organic catering
   - Internationally checked by Cercat
   - "Made with": 60% of weight organic (excl. water)
   - Mixed meals: show which component is organic
   - When over 60% is organic -> meal is labelled organic
   - Catering organisation is certified nation wide
   - Min. 1/year check: origin of ingredients; recipes; qualified cooking; correct labelling at location

2) Mr. Lars Charas, Feeding Good, works on an umbrella for implementing sustainable food
   - Food chains are longing for a universal language around food which
   - Can be implemented in agricultural practice
   - In the industry
   - In suppliers purchase and demand
   - And by hospitality branches
   - And by Governmental policy

Feeding Good, The Practical Center for Sustainable Food, have formulated the following components

This language must be
1) Practical,
2) Easy to communicate,
3) Formulated on a strategic level,
4) Implementation on a practical level,
5) Suitable for marketing and companies uniqueness,
6) Objective and scientifically quantified

Implementation
Every product in a kitchen (or in the chain) has a maximum of 3 or 4 main components which form the impact. Products can be grouped into product groups which have approximately the same position towards the components. A large simplification for practical culinary branches is the effect.

For customers and easy way to get grip on the complexity and diversity of visions on sustainable food.
Practical center for sustainable food
Planning of research activities

1 Year  Decision making model
         Strategy for each product group

2 Year  Broadening the impact view
         Research on specific components
         Research on exceptions
         Implementation within the agricultural,
         hospitality and industrial branches

3 Year  Different experiments throughout the food chain

4 Year  Implementing a certification scheme

3) PROJECT
ORGANIC IN RESTAURANTS
Eric van Veluwen

WHY ORGANIC ?
(BY INTERVIEWING 180 RESTAURANTS)

TASTE & FLAVOUR
BETTER VALUE FOR THE COMPANY
LOCAL AND REGIONAL PRODUCES
CONCURRENCE POSITION
FAIR TRADE PRINCIPALS & QUALITY DRIVEN

WHY CERTIFYING ?
NO LEGAL SYSTEM AT THIS MOMENT
COMMUNICATION AND CONTROL, THROUGH A CLEAR LABEL
TRANSPARENCY OF THE COMPANY
ONE STEP FURTHER IN A SUSTAINABLE COMMUNITY

THE PROCESS
THREE TYPES OF LABELING:

BRONZE  = 40% ORGANIC IN EACH RANGE
SILVER  = 60% ORGANIC IN EACH RANGE
GOLD    = 80% ORGANIC IN EACH RANGE

CURRENTLY 12 RESTAURANTS ARE BEING TEST - AUDITED
Appendix

Session programmes devoted to organic certification of the out of home sector in the congress programme accompanying the BioFach Trade Fair in Nuremberg, Germany
European Network Initiative
for all Stakeholders of the Organic FoodService Market

When: Saturday, 21st February 2004 from 09:00 – 12:00
Where: Room Basel (Raum Basel), BioFach 2004, Nuremberg

<table>
<thead>
<tr>
<th>Session 1</th>
<th>09:00 – 11:00</th>
<th>How Organic is the European Foodservice Market?</th>
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<tbody>
<tr>
<td>Chair:</td>
<td>Dr. Carola Strassner, ÖGS, Germany</td>
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<td></td>
<td>Stefan Peeters, BIOKETEN, Belgium</td>
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</tbody>
</table>

Welcoming address: Dr. Carola Strassner
Introduction: Stefan Peeters
Country Statements: (list not comprehensive)
- Norway  Matthias Koesling, NORSØK: Norsk senter for økologisk landbruk (The Norwegian Centre for Ecological Agriculture)
- Finland  Maarit Virkkala, Finfood LUOMU (Finnish Food Information Service)
- Denmark  Dr. Bent E. Mikkelsen, Danish Institute for Food and Veterinary Research
- UK  Helen Taylor, Soil Association Certification
- Germany  Dr. Carola Strassner, ÖGS (Organic FoodService Consultancy)
- Belgium  Stefan Peeters, BIOKETEN Marktontwikkeling voor de biologische landbouw

<table>
<thead>
<tr>
<th>Session 2</th>
<th>11:00 – 12:00</th>
<th>Certification in the Foodservice Sector in Europe</th>
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</thead>
<tbody>
<tr>
<td>Chair:</td>
<td>Helen Taylor, Soil Association Certification</td>
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</table>

Both sessions are open to all stakeholders of the market and aim to facilitate an exchange of news, views and experiences. They are ideal for networking.

Session 2 is specifically for those interested in the aspect of certification and control in the foodservice market.

The language of the meeting is English. The meeting is informal enough, however, for you to make sure you understand everything.

The times indicated are approximations. Room Basel is available till 14:00.

Organised by:

ÖGS - Ökologischer Großküchen Service
Organic FoodService Consultancy
Rainer Roehl, Anja Erhart & Dr. Carola Strassner GbR
Galvanistraße 28, D-60486 Frankfurt, Germany
Fon/Fax: +49 69 977 819 -0 / -19
carola.strassner@oegs.de
www.oegs.de

Bioketen is a market development project subsidized by the Flemish regional government.

Stefan Peeters
Biekorfstraat 1, B-9111 Belsele, Belgium
+32 474 969 940
stefan.peeters@bioketen.be
www.bioketen.be
Meeting
Certification Organic Out Of Home!

Date Saturday, 26. February 2005
Time 11:30 - 12:30
Place Room Zurich, Conference Centre Nürnberg

**Agenda (V: 01.02.05)**

11:30 - 12:30 COOOH! Certification of Organic Out Of Home Meeting

The session is open to any stakeholder with an interest in the organic certification of foodservice operations (hotels, restaurants, hospitals, catering companies, etc.).

The session will include short presentations from:

- **Etienne Aulotte, BioForum and Stefan Peeters, Bioketen** Single Product Certification in Belgium
- **Helen Taylor, UK Soil Association** The Situation in the UK - Current Challenges including the Change to Annex III
- **Carola Strassner, Germany** Meal, Component and Product Certification in Germany
  The Organic FoodService Consultancy / ÖGS

Besides the short presentations the session is open to any contributions and seeks to provide a forum for exchange.

In addition to those mentioned under session 1, the following have indicated interest:
- Sabine Würth, Bio Suisse, Switzerland
- Manuel Perdigones, ACAAE (Andalusia), Spain
- Jose Luis Garcia, ACAAE (Andalusia), Spain

We look forward to a vibrant session!
Meeting
Organic Out Of Home!

**Date**  Saturday, 26. February 2005  
**Time**  10:00 - 12:30  
**Place**  Room Zurich, Conference Centre Nürnberg

**Agenda** (V: 01.02.05)

10:00 - 11:30  **OOOH! Round Table Discussions for all stakeholders of the organic foodservice sector**

The Round Table Discussion will include short presentations from the following:

- **Irma Kärkkäinen**, Finland  Organic Catering Centre  
  The Step-by-step Kitchen Programme in Finland
- **Bent Mikkelson**, Denmark  IFOAM 2005 in Adelaide, Common Research Directions  
  Danish Institute for Food and Veterinary Research
- **Etienne Aulotte**, Belgium  BioForum Wallonie  
  BioForum Model for Schools and Hospitals
- **Carola Strassner**, Germany  OOOH Programmes currently running in Germany  
  The Organic FoodService Consultancy / ÖGS

The Round Table is designed to let you participate fully in the Discussion and to bring up any points you wish to share or have considered. Your active participation is vital.

The following have already indicated they will be participating:

- Heli Toivonen, Organic Catering Centre, Finland
- Eva Fröman, Ekocentrum, Sweden
- Carin Enfors, Ekocentrum, Sweden
- Matthias Koesling, The Norwegian Centre for Ecological Agriculture, Norway
- Raymond Aendekerk, bio-Label, Luxembourg
- Richard Bosley, Organic Food Federation, UK
- Helen Taylor, Soil Association, UK
- Dieter Beger, Ökomarkt Hamburg, Germany
- Helmut Laberenz, Hamburg University of Applied Sciences, Germany
- Stefan Peeters, Bioketen, Belgium
Programme

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<td>09:00 - 09:05</td>
<td>Opening the session</td>
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<tr>
<td>09:05 - 09:15</td>
<td><strong>SESSION 1: General Country Updates</strong></td>
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<td><strong>OOOH! An update from the UK</strong></td>
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<td>Helen Taylor, Soil Association Certification</td>
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<td>09:20 - 09:30</td>
<td><strong>What's going on in Sweden?</strong></td>
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<td>Eva Fröman &amp; Carin Enfors, Ekocentrum - Information Centre for ecological products</td>
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<td>09:35 - 09:45</td>
<td><strong>Copenhagen - an organic locomotive</strong></td>
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<td>Kristine Kokbøl, Municipality City of Copenhagen, Technical and Environmental Administration</td>
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<tr>
<td>09:50 - 10:00</td>
<td><strong>Dutch policy on organic catering, a flexible strategy</strong></td>
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<td>Chantal Baas, Ministry of Agriculture, Nature and Food Quality</td>
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<tr>
<td>10:05 - 10:10</td>
<td><strong>OOOH - What's happening in Germany?</strong></td>
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<td>Carola Strassner, ÖGS - The Organic FoodService Consultancy</td>
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<tr>
<td>10:15 - 10:25</td>
<td><strong>The BIO-Hotels, five years after creation</strong></td>
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<td>Ludwig Gruber, BIO-Hotels Association</td>
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<tr>
<td>10:30 - 10:40</td>
<td><strong>OOOH: The Italian experience. Next steps: rural development, local consumption and the role of public demand</strong></td>
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<td>Andrea Ferrante, AIAB - Italian Association for Organic Farming</td>
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<td>10:45 - 10:55</td>
<td><strong>Development of the organic foodservice sector in Brazil and Social Responsibility</strong></td>
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<td>Alvaro Werneck, Planeta Orgânico</td>
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<tr>
<td>11:00 - 11:10</td>
<td><strong>Session 2: Research-Focused Country Reports</strong></td>
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<td><strong>Towards an organic consumer culture when eating out of home - a triangular approach to understanding of organic foods in the out of home eating sector</strong></td>
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<td>Han Soethoudt, Wageningen University and Research Centre</td>
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<td>11:15 - 11:25</td>
<td><strong>Stimulation of local and organic catering and gastronomy in Finland</strong></td>
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<td>Irma Kärkkäinen, Finish Organic Catering Centre</td>
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<td>11:30 - 11:40</td>
<td><strong>Food is important for health and well-being - results from a hospital survey in Norway with focus on organic food</strong></td>
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<td>Matthias Koesling, Bioforsk - Norwegian Institute for Agriculture and Environmental Research</td>
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<td>11:45 - 11:55</td>
<td><strong>Do public procurement policies result in organic consumption in public catering? - a theoretical approach to understanding governance of organic consumption in institutional foodservice</strong></td>
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<td>Bent Egberg Mikkelsen &amp; Janne Sylvest, Danisch Institute for Food and Veterinary Research</td>
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<tr>
<td>11:55 - 12:00</td>
<td>Closing the Session</td>
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**PROCEEDINGS OF THE**
**OOOH!**
**4th Open meeting of the International Organic Out Of Home Community**
**at the BioFach Trade Fair in Nuremberg, Saturday, 17th February 2007, 09:00 - 11:30**
**Room Prag, CCN Ost/East**

Programme organised and presented by Dr. Carola Strassner, OeGS (www.oegs.de)

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<tr>
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<td><strong>SESSION 1: General Country Updates</strong></td>
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<tr>
<td>09:15 - 09:30</td>
<td><em>Organic Food in Catering – The Swedish Case</em></td>
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<td></td>
<td>Eva Fröman &amp; Carin Enfors, Ekocentrum - Information Centre for Organic Products</td>
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<td>09:30 - 09:45</td>
<td><em>Armed with Organics</em></td>
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<td>Liv Birkeland, Bioforsk - Norwegian Institute for Agriculture and Environmental Research</td>
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<tr>
<td>09:45 - 10:00</td>
<td><em>Stimulating Local and Organic Catering and Gastronomy in Finland</em></td>
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<td>Irma Kärkkäinen, Finish Organic Catering Centre</td>
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<td>10:00 - 10:15</td>
<td><em>Sustainable Procurement in Dutch Catering</em></td>
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<td>Chantal Baas, Ministry of Agriculture, Nature and Food Quality</td>
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<tr>
<td>10:15 - 10:30</td>
<td><em>German OOOH! Developments</em></td>
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<td>Carola Strassner, ÖGS - The Organic FoodService Consultancy</td>
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<tr>
<td>10:30 – 10:45</td>
<td><em>Organic Out Of Home Catering in Belgium</em></td>
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<td>Wimm Bommerez, Probila-Unitrab</td>
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<td>10:45 - 11:00</td>
<td><em>What about OOOH in Italy</em></td>
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<td>Roberto Spigarolo, Amiqua</td>
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<tr>
<td>11:00 - 11:15</td>
<td><strong>Contributions from the floor</strong></td>
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<tr>
<td>11:15 - 11:30</td>
<td>Closing the Session</td>
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Certifying Out Of Home Operators - The German Experience
at the BioFach Trade Fair in Nuremberg, Friday, 22nd February 2008, 13:00 - 14:00
Room Riga, CCN Ost/East

<table>
<thead>
<tr>
<th>Time</th>
<th>Content</th>
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</thead>
</table>
| 13:00 - 14:00 | **Certifying Out Of Home Operators – The German Experience**
               | Rainer Roehl, a’verdis, Sustainable Food Solutions, Münster and Dr. Jochen Neuendorff, GfRS, Göttingen |
| 13:30 - 13:45 | **Contributions from the floor**                                                                    |
| 13:45 - 13:50 | **Closing the Session**                                                                            |

Learn more about the German success story of organic certification in the out of home sector where about 1,200 restaurants, hotels, hospitals and catering companies are certified.
OOOH!
5th Open meeting of the International Organic Out Of Home Community
at the BioFach Trade Fair in Nuremberg, Saturday, 23rd February 2008, 09:00 - 11:00
Room Prag, CCN Ost/East

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<tr>
<td>09:10 - 09:20</td>
<td>Organic Developments in Swedish Gourmet Restaurants</td>
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<td>Carin Enfors, Ekocentrum - Information Centre for ecological products</td>
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<td>09:20 - 09:30</td>
<td>Sustainability in Finnish Public Catering: The Juankoski Case</td>
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<td>Irma Kärkkäinen, EkoCentria - Finnish Organic Catering Centre</td>
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<tr>
<td>09:30 - 09:40</td>
<td>New Dutch Policy Document 2008-2011</td>
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<td>Chantal Baas, Ministry of Agriculture, Nature and Food Quality</td>
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<tr>
<td>09:40 - 09:50</td>
<td>Pilot Project Getting Organic Food into Schools</td>
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<td>Tom Vaclavik, Green Marketing CEE &amp; Organic Retailers Association</td>
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<td>09:50 – 10:00</td>
<td>French Organic Farmers Organising Local Supplies to Catering</td>
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<td>Eric Grunewald, FNAB - Fédération Nationale d'Agriculture Biologique des régions de France</td>
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<tr>
<td>10:00 - 10:10</td>
<td>‘Bio for Beginners’ and other Projects in Saxony</td>
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<td>Urte Grauwinkel, Ökolöwe Umweltbund Leipzig e.V.</td>
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<tr>
<td>10:10 - 10:20</td>
<td>OOOH! in Italy, especially Green Procurement</td>
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<td>Andrea Ferrante, AIAB - Italian Association for Organic Farming</td>
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<tr>
<td>10:20 – 10:30</td>
<td>Chefs and Schools in Partnerships</td>
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<td></td>
<td>Maria Beatriz Costa, Planeta Orgánico – and – Ming Chao Liu, Orgânicos Brasil</td>
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<tr>
<td>10:30 - 10:45</td>
<td>Contributions from the floor</td>
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<tr>
<td>10:45 - 10:50</td>
<td>Closing the Session</td>
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</tbody>
</table>

Programme organised and presented by
Dr. Carola Strassner
Münster University of Applied Sciences

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www.a-verdis.com
### Certifying Out of Home Operators in Europe

**European Forum for Certification**

at the BioFach Trade Fair in Nuremberg, Friday, 20th February 2009, 16:00 – 17:30

Room Oslo, CCN Ost/East

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<thead>
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<th>Time</th>
<th>Session</th>
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<tr>
<td>16:00-16.05</td>
<td>Opening the session</td>
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<tr>
<td>16:05-16.15</td>
<td><em>Suisse Experience and Future Prospects 2009</em></td>
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<td></td>
<td>Markus Arbenz, Bio Suisse</td>
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<td></td>
<td>Rainer Roehl, a’verdis Roehl &amp; Dr. Strassner GbR and</td>
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<td>Jochen Neuendorff, GfRS Resource Protection Ltd.</td>
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<td>16:25-16.35</td>
<td><em>Reassessing the certification scheme for OOH operators-</em></td>
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<td><em>a cost benefit analysis</em></td>
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<td>Gerald Altena, Debio, Norway</td>
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<td>16:35-16.45</td>
<td><em>Situation in Finland</em></td>
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<td>Irma Kärkkäinen, EkoCentria - Finnish Organic Catering Centre</td>
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<tr>
<td>16:45-16.55</td>
<td><em>ICEA activities in Italy</em></td>
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<td>Antonio Compagnoni,</td>
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<td>Istituto Per La Certificazione Etica E Ambientale</td>
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<tr>
<td>16:55-17.05</td>
<td><em>Certification/ Development in Belgium</em></td>
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<td>Wim Bommerez, BioForum Vlaanderen</td>
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<td>17:05-17.15</td>
<td><em>Development in the Netherlands</em></td>
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<td>Chantal Baas, Ministry of Agriculture, Nature and Food Quality</td>
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<tr>
<td>17:15-17.30</td>
<td>Discussion / Closing the session</td>
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- Come visit us at our BioFach Stand **9-327** together with the CMA in Hall No 9! -
Abstract

The study of innovative Public Organic food Procurement for Youth (iPOPY) is the subject of one of eight CORE Organic research projects. Within a number of European countries, namely Italy, Denmark, Finland and Norway, attention is being given to the ways in which an increased consumption of organic food may be achieved by the implementation of relevant strategies and instruments linked to food-serving outlets for young people.

The Council Regulation (EC) No 834/2007 on organic production and labelling of organic products came into force on January 1, 2009. It repeals the former Regulation (EEC) No 2092/91 and for the first time explicitly refers to mass catering (out of home). The Regulation excludes catering and eating enterprises from mandatory certification whilst at the same time giving each country the option how best to proceed. With respect to organic certification the revised legislation now excludes mass catering but allows for individual solutions. Various member states are developing their own solutions. This is the area of our studies: How do European countries deal with this new situation?

As in previous years the annual meeting on organic certification in the out-of-home sector took place at the congress of the BioFach Trade Fair, on the 22nd of February 2009. As a conclusion to this meeting this report summarizes the main topics of the “European Forum for Certification” with the focus on the presentations in Nuremberg. The presenters delivered insight into the various situations in their countries and indicated the challenges that they currently are dealing with. Depictions included developments in Belgium, Finland, Italy, Germany, Norway, Switzerland and The Netherlands.

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