Study No.	Authors	Journal	Publication Date	Title	Setting	Objective	Important Outcomes
1	Aleksejeva, Lasma	Conference Paper: "Economic Science for Rural Development 2022" No 56 Circular Economy: Climate Change, Environmental Aspect, Cooperation, Supply Chains, Efficiency of Production Process and Competitive of Companies, Integrated and Sustainable Regional Development, New Dimensions in the Development of Society, Rural Development and Entrepreneurship, Sustainable Bioeconomy	2022	Problems of local organic food procurement management at general education schools in Latvia	Latvia	The objective of this study is to identify the barriers and potential solutions for increasing the proportion of locally sourced organic food purchased by mainstream educational institutions.	The study reveals a correlation between local organic food in green public procurement and its impact on territorial development, with environmental, social, and economic benefits emerging as key factors. The following factors hinder participation in GPP tenders and winning: product quantity and range, organic product prices, bureaucratic burden for "small" producers, electronic procurement system and tender submission criteria, organic food cost, financial resources, and food production. Stakeholders had communication gaps and lacked knowledge about GPP and the organic market.
2	Braun, Charis; Rombach, Meike; Häring, Anna; Bitsch,	Sustainability	2018	A Local Gap in Sustainable Food Procurement: Organic Vegetables in Berlin's School Meals	Germany, Berlin	The study examines the value chain involved in supplying school catering with organic produce, with the organic vegetable industry in the Berlin-Brandenburg region of Germany serving as a case study. The qualitative case study employs a structuration theory approach to explore the perspectives and practices of value chain actors.	Organic food is a significant part of school catering in Berlin, but locally produced organic vegetables are relatively minor. The lack of incentives and budget for locally produced organic food items, along with a lack of facilities for preprocessing, hinders the use of such items in school catering. Farmers rarely have a marketing strategy for process-grade vegetables.
3	Cruz, José Luis; Hewitt, Richard James; Hernández-Jiménez, Verónica	Agroecology and Sustainable Food Systems	2023	Can public food procurement drive agroecological transitions? Pathways and barriers to sustainable food procurement in higher education institutions in Spain	Spain	This study examines the potential of implementing a sustainable food procurement model in public higher education institutions based on agroecological principles, using Spain as a case study. They used participatory workshops and a questionnaire to analyze perceptions and priorities around sustainable food practices on campus of three spanish universities. The workshops enabled participants to propose and prioritize interventions aimed at improving the sustainability of food services.	Factors contributing to a shift towards more sustainable practices include food services, understanding food system impacts, campus consumer demand for change, UN Sustainable Development Goals, and the potential for university networks to drive social change and innovation.

4	Daugbjerg, Carsten	Environmental Science & Policy	2023	Using public procurement of organic food to promote pesticide-free farming: A comparison of governance modes in Denmark and Sweden	Denmark, Sweden	The focus is on the promotion of organic agriculture as a strategy to reduce the use of synthetic pesticides. Food Procuremnet startegies to expand the organic Market are introduced in Sweden and Denmark. This article presents a comparative analysis of the modes of governance in Denmark and Sweden for public procurement programs for organic food in public institutions.	The two countries' governance modes differed significantly. The Danish mode used policy instruments, program development, and steering at the national and local/regional levels to increase organic food procurement. The Swedish governance mode featured a national organic food target, local/regional involvement, and minimal central involvement. The analysi shows that the Swedish governance mode resulted in a high level of loca commitment to increasing organic food procurement.
5	Filippini, Rosalia; Noni, Ivan de; Corsi, Stefano; Spigarolo, Roberto; Bocchi, Stefano	Food Policy	2018	Sustainable school food procurement: What factors do affect the introduction and the increase of organic food?	Italy	This study examines the public food procurement system in municipalities in northern Italy. A zero-inflated negative binomial model is used to examine factors influencing the adoption and increase of organic food in PSFP.Four sets of factors are investigated.	The introduction of organic food correlates with higher population density and larger farms. Municipal administrations and canteen committees play a key role in promoting environmental sustainability and youth health. The introduction of organic food must be driven by canteen management and take into account municipal policies to support local production and certified products. Private companies and stakeholder pressure increase adoption, but organic products are often seen as more expensive. This analysis confirms the importance of local stakeholder participation in more sustainable Public School Food Procurements design.
6	Graça, João; Roque, Lisa; Guedes, David; Campos, Lúcia; Truninger, Monica; Godinho, Cristina; Vinnari, Markus	British Food Journal	2022	Enabling sustainable food transitions in schools: a systemic approach	Portugal	This study aimed to identify pathways to promote healthier and more environmentally friendly food practices in school contexts, with a focus on increased plant-based eating.	Cultural perceptions of a "proper meal" can hinder sustainable food transitions in schools. Key pathways to unlock these transitions include: ethical and environmentally beneficial consumption; improving and increasing the supply of plant-based meals; and mobilizing local communities.
7	Hauschildt, Verena; Schulze-Ehlers, Birgit	International Food and Agribusiness Management	2014	An Empirical Investigation into the Adoption of Green Procurement Practices in the German Food Service Industry	Germany	This paper analyzes the relationship between sustainability perceptions, drivers and barriers and concrete procurement practices for sustainability in the German Food Service Industry	A further innovation lies in the explicit consideration of product-specific differences in the importance and level of implementation of sustainable procurement, as well as in the special focus on the Food Service Industry, a sector of significant economic importance for which only a small amount of information can be found.
8	Hoinle, Birgit; Klosterkamp, Sarah	Frontiers in Sustainable Food Systems	2023	Food justice in public-catering places: mapping social- ecological inequalities in the urban food systems	Germany	The study highlights the key factors and rewards, as well as the drawbacks and challenges, of food provision in public catering spaces in relation to socio-ecological inequalities. It unpacks the global intimacies of the urban food system at the local scale, its different modes of inclusion and exclusion, and its intersections of inequality, by also shifting the focus to the economic and political entanglements at stake within the global sphere of food provision.	The results show key factors for organizing school food systems in a more just and sustainable way in Southern Germany, including Fair working conditions at canteens and at global–local production sites, innovative menu-planning or Education and participation activities for pupils.
9	Kraljevic, Beatrice; Zanasi, Cesare	Frontiers in Sustainable Food Systems	2023	Drivers affecting the relation between biodistricts and school meals initiatives: evidence from the Cilento biodistrict	Italy	The study aims to assess the drivers influencing the integration between biodistricts and organic Public School Food Procurement (PSFP). A theoretical and analytical framework has been developed and applied to the Cilento biodistrict, where organic PSFP is currently active.	Significant communication gaps were identified between stakeholders regarding Green Public Procurement (GPP), as well as a lack of knowledge about the organic market and the implementation of GPP.
10	Kretschmer, Sebastian; Dehm, Sheena	Sustainability	2021	Sustainability Transitions in University Food Service—A Living Lab Approach of Locavore Meal Planning and Procurement	Germany	This action research case study involved the public caterer of a German university, students and other stakeholders in a living lab to develop a weekly farm-to-table cafeteria menu, including its actual preparation, based on a conceptual sustainability standard.	Promoting organic farming and short supply chains through the consumption of local organic food in out-of-home consumption is important for accelerating the shift towards a sustainable food system and a healthier lifestyle. Food hubs as logistical alliances are an important way to address the fragmented and not always consistent supply from small regional organic farms. Change is possible not only through policy change, but also through the design of an inclusive governance mechanism that can generate goodwill among all stakeholders.

11	Kujala, Susanna; Hakala, Outi; Viitaharju, Leena	British Food Journal	2022	Understanding regional variation in the use of local food in public catering	Finland	The main objective of this study is to identify the factors that may influence regional differences in the procurement of local food in public catering. Understanding how some regions procure more local food than others could help promote the use of local food in public catering.	Local food procurement varies by region. The highest local food shares result from a combination of three factors: sufficient supply, adequate conditions, and a political atmosphere that encourages local food. Limited policy incentives and inadequate conditions explain why some regions use little local food. To increase local food in public catering, decision-makers, producers, and staff must demonstrate a common will and take action.
12	Lassen, Anne Dahl; Thorsen, Anne Vibeke; Trolle, Ellen	Foods	2023	Current Practices and Opportunities for More Sustainable Public Food Procurement: A Qualitative Study among Danish Municipalities and Regions	Denmark	This study examines the sustainability practices employed in the food procurement process in Denmark, with a particular focus on organic products, locally and seasonally sourced items, food waste, climate impact, and the sourcing of healthy dishes. Furthermore, the study examines the procurement process, encompassing regions from both urban and rural areas.	Factors that can drive sustainable food sourcing include engaging in market dialogue, improving staff skills and motivation, conducting monitoring initiatives to gain support for change, and documenting food composition and progress in reducing environmental impact based on purchasing data.
13	Lindström, Hanna; Lundberg, Sofia; Marklund, Per-Olov	Journal of Purchasing and Supply Management	2022	Green public procurement: An empirical analysis of the uptake of organic food policy.	Sweden	This paper looks at uptake of a voluntary green public procurement policy in Sweden. The 2006 policy aimed for the public sector to source 25% organic food by 2010. The goal was to support organic farming. Local authorities were encouraged to create their own policies, and the study examined how factors influenced the uptake of the national policy.	organic food purchases. This indicates an increase in uptake of the policy.
14	Lopez, Viviana; Teufel, Jenny; Gensch, Carl- Otto	Sustainability	2020	How a Transformation towards Sustainable Community Catering Can Succeed.	Germany	This study examines the feasibility of reducing the consumption of animal products in German public catering. To address this question, the study employed a governance model to analyze the current sociotechnical system of German public catering.	One of the study's key findings was that public catering stakeholders who successfully reduced their animal product offerings underwent significant changes in meal planning. Cooks were required to "reinvent" meals entirely to achieve success.
15	Martin, Guillaume; Pujos, Lise; Magrini, Marie-Benoit	Frontiers in Sustainable Food Systems	2022	Micro-Level Sustainability Transition Pathways of Institutional Food Services in France	France	This article focuses on sustainability in public catering, whereby the focus is not solely on organic products. Organics are part of sustainability, but this also includes the reduction of highly processed foods, waste reduction, the reduction of meat dishes and the use of ecological cleaning agents.	The article focuses on the micro level, with the transition at the kitchen level providing interesting insights into the prioritization of kitchens and the challenges they face. It is clear that the paths to transformation are varied and that there is no best way.
16	Perignon, Marlène; Lepiller, Olivier; Intoppa, Beatrice; Valette, Élodie; Roudelle, Ophélie; Wood, Amélie	Book Chapter in: Evaluating Sustainable Food System Innovations	2024	The role of school canteens in building more sustainable food systems. The impact pathways of the "MaCantine Autrement" programmein Montpellier	France	Case Study: Examines the "Ma Cantine Autrement" program in France with regard to the conditions for success and problems with the expansion of the program.	The program could have an impact on reducing food waste, reducing greenhouse gas emissions, reducing the use of non-renewable resources and promoting organic farming.
17	Reinders, Machiel J.; Battjes-Fries, Marieke C. E.; Bouwman, Emily P.; Meeusen-van Onna, Marieke J. G.	Appetite	2024	Effectively implementing healthy and sustainable food practices in out-of-home food service locations: The perspective of the catering staff members	Netherlands	The purpose of this study is to assess staff motivation, perceived ability, perceived opportunity and readiness to change behavior in offering healthier and more sustainable food options to customers or patients in public catering. Eleven out-of-home sites that were considering changing their menus to include healthier and more sustainable products participated in this study and were able to administer a similar questionnaire to their employees to assess their perceived readiness to change.	Results show that employees value healthy, sustainable food and want to improve their food assortment in these areas. Perceived opportunity is the biggest barrier for employees, but their perceived ability could also be improved. Personal motivation drives willingness to change assortment health, while perceived ability drives willingness to change sustainability. This study shows that understanding foodservice employees' perspectives helps implement healthy, sustainable food practices.
18	Risku-Norja, Helmi; Løes, Anne-Kristin	Organic Agriculture - Official journal of The International Society of Organic Agriculture Research	2017	Organic food in food policy and in public catering: lessons learned from Finland	Finland	This study examines the extent to which public catering in Finland has taken on a pioneering role in the use of organic food. The focus is on Finnish food policy in the context of public catering.	The study identifies the main barriers: Procurement processes, availability and costs, lack of pre-processing structures, fragmented value chains and low cooperation between actors. And the main drivers: Political will, knowledge of procurement procedures, involvement of actors in the formulation of local food strategies.
19	Sanz Sanz, Esther; Cardona, Aurélie; Napoléone, Claude	Journal of Agricultural and Environmental Ethics	2022	Motivations of Public Officials as Drivers of Transition to Sustainable Schood Provisioning: Insights from Avignon, France	France	The study examines how the city of Avignon (France) took a step toward transitioning to local fresh food procurement for public schools, in response to the French government's call for sustainable food in public canteens. The analysis combines the Multi-Level Perspective on sustainable transitions with the construct of public service motivation.	Staff motivations impact how policies supporting local, fresh food procurement for public schools are implemented. These public officials care about the public interest when it comes to food. It's not about money. Urban food policies are driven by norms like justice and fairness. The success of Avignon's school food policy is due to the staff who made it happen.

20	Schäfer, Martina; Haack, Michaela	Frontiers in Sustainable Food Systems	2023	Overcoming the efficiency paradigm—The challenges of introducing local organic beef in canteens	Germany	This paper is based on a project conducted in the Berlin-Brandenburg region of Germany. It illustrates some of the challenges canteens face when introducing organic and local products.	The analysis shows that canteens need to adapt various organizational practices to ensure healthy and sustainable food at a manageable cost.  The introduction of local organic beef in canteens requires close cooperation with local farmers and processors, a change in procurement practices, transparency about the origin of products, and adapted menu planning.
21	Scheerer, Tamara; Hertwick, Dieter; Hakenberg, Tim	Preprint	2024	From Crop to Click – Organic and Digital Transformation of Out-of-Home Catering Value Chains in Germany	Germany	The potential of digital platforms as a new logistics channel along the value Chain from farm to kitchen is being explored, as is the potential for overcoming the barriers to the conversion of farms to organic production.	With creating demand for organic products in public catering, the conversion of farms should be strengthend. Significant barriers to conversion is the logistical challenges and the influence of intermediaries in determining what is sold and consumed. This research aims to address these issues by replacing traditional supply chains with digital platforms, enhanced transparency, and peer-to-peer collaboration between the actors along the value chain from farm to kitchen.
22	Schleiffer, Mirjam; Landert, Jan; Moschitz, Heidrun	Organic Agriculture - Official journal of The International Society of Organic Agriculture Research	2022	Assessing public organic food procurement: the case of Zurich	Zurich, Switzerland	This study provides a methodology to conceptualise municipal public food procurement (PFP) systems and measure city-wide levels of organic PFP. The insights from Zurich ofer a blueprint for PFP systems in other municipalities and reveal potential challenges when defining and monitoring organic PFP policies based on total purchases.	Zurich has potential to increase organic PFP to a significant degree.  Leverage points were identified to achieve this objective. The city of  Zurich can achieve its PFP objectives and further contribute to an agroecological transition through the following avenues: 1. Establishing internal product-specific thresholds for organic food 2. Developing the supply chain 3. Leveraging the potential of digital ordering platforms
23	Simon, Xavier; Copena, Damián; Pérez-Neira, David	Environment, Development and Sustainability	2023	Assessment of the diet- environment-health-cost quadrilemma in public school canteens. an LCA case study in Galicia (Spain).	Spain	This work analyzes the environmental, economic, and nutritional aspects of school nutrition based on public school menus. To assess the impact of two major dietary changes on the environment-cost-nutritional quality trilemma, it examines the introduction of more organic products in school menus and a shift to more plant-based consumption patterns. It also discusses the main barriers and policies that need to be overcome and implemented in order to move towards a more responsible public food procurement system.	Changing school menus to include more vegetarian dishes and organic products is an effective way to improve nutrition and the environment without increasing costs.
24	Smith, Julie; Andersson, Gunilla; Gourlay, Robin; Karner, Sandra; Mikkelsen, Bent Egberg; Sonnino, Roberta; Barling, David	Journal of Cleaner Production	2016	Balancing competing policy demands: the case of sustainable public sector food procurement	Malmö (Sweden), Rome ( Italy), Copenhagen (Denmark) , Vienna (Austria), East Ayrshire (Scotland)	The study examines five European case studies in which innovative public procurement policies and practices have been successfully implemented, offering an overview of the changes occurring across Europe. The article analyzes the manner in which intricate relationships and synergies between economic, environmental, and social considerations, as determinants of sustainable public procurement, were balanced, and how the dynamic between policy and practice supported change.	The findings underscore the necessity to investigate the potential for refining and standardizing consistent definitions for green and sustainable public sector food procurement in order to facilitate support for governments at all levels in the review and analysis of their current food procurement strategies and practices with the aim of enhancing sustainability.
25	Spyridon, F., & Mikkelsen, B. E.	Conference Paper: Agriculture & food in urbanizing societies	2018	More organic food on the public plate – need for a New Public Governance?	Denmark, Sweden	The aim of this study was to explore the views and attitudes of key representatives of the three social forces (civil society, market and public actors) towards enabling and disabling factors of public procurement policies, in order to provide recommendations for governance strategies for sustainable public food consumption.	Political decisions, funding, and staff training were considered key factors enabling new opportunities for public organic food services and sustainable development. Value conflicts in top managers were considered disabling.
26	Speck, M., Wagner, L., Buchborn, F., Steinmeier, F., Friedrich, S., & Langen, N.	Journal Sustainability Science	2022	How public catering accelerates sustainability: a German case study	Germany	The goal is to identify potential savings in environmantel resources in the practices of business catering, such as receipts.	The paper identifies potential savings in resource consumption and greenhouse gas emissions associated with business catering