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Initiative zur Förderung einer umweltverträglichen nachhaltigen Ressourcenbewirtschaftung
Ressourcen Management Agentur



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zum Leben

Current State and Potential Analysis in canteens in the City of Vienna to increase the rate of fresh organic products

Project BIOFAIR II

Final Report

Selected within the framework of the
“Waste Prevention in Vienna” INITIATIVE,
supported by
the Viennese City Deputy for Environment, Ulli Sima M.A.

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In cooperation with:

Vienna Hospital Association (KAV)

Canteens: Lainz Hospital, Kaiser Franz Josef Hospital, Floridsdorf Hospital

Vienna Board of Homes for the Elderly (KWP)

Canteens: House Tamariske, House Neubau, House Trazerberg



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(Vers. 1.0)

Vienna, July 2005

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Summary

Part A: Motivation, Goals, Method

The initial situation for the BIOFAIR II project is defined by the thesis that under given framework conditions, replacement of convenience products by freshly processed organic food in canteens is cost-efficient. The BIOFAIR project has shown by means of three concrete examples (iceberg lettuce, apple sauce and curd cheese dumplings) that in the overall comparison of all assessments, clear advantage is gained by the organic products iceberg lettuce and curd cheese dumplings. Based on these results, the BIOFAIR II project investigates which convenience products are appropriate to replace in the practice by organic products processed on location.

The project goal is to depict the Current State in six selected canteens in the City of Vienna, accompanied by a potential analysis, so to support these canteens at their increased employing fresh organic products.

The project results allow for developing a base that can support also other canteens at their increasing the rate of organic food, and that in long-term thus positively contributes to health-care.

Three canteens from the Vienna Hospital Association (KAV) and the Vienna Board of Homes for the Elderly (KWP) collaborated in this project. These are the Kaiser-Franz-Josef-Hospital (KFJ), The Lainz Hospital (KHL) and the Floridsdorf Hospital (SZF), all within the KAV, as well as the House Neubau (NEU), Tamariske (TAM) and Trazerberg (TRA) within the KWP.

In a first step, a Current State analysis of the canteens is performed. Both framework conditions and employment of organic food in the canteens are registered. By means of this analysis as well as by interviews with the canteen managers, the saving potentials are identified that would allow for increased employment of organic food.

In a second step, an evaluation of the real possibilities for employing fresh organic food is performed. The selected products undergo an assessment by means of cost analysis. The data are gained through test cooking checking processing feasibility and further key data needed for the assessment, such as ingredients input, organic food share and employment of convenience products. Impact of further factors referring to the employed food, such as season and region of origin, is also investigated.

Cost analysis compares the conventionally produced convenience products of ingredients from conventional cultivation towards self-processed fresh products of ingredients from controlled organic cultivation. Cost analysis assesses aliquot operation, personnel and food costs relating to dishes of fresh organic food, and compares them to the purchase costs for convenience products.

Cost analysis proceeds up to the point where same processing grade is achieved in both production systems.

Part B: Results and Conclusions

In the total of 32 test cookings, a possible replacement of 22 convenience products by organic food is assessed. Here, the replacement of 18 conventionally produced convenience products by freshly processed organic ingredients on location is investigated, as well as the exclusive replacement of 4 conventionally produced products by organic food.

Replacement of conventionally produced convenience products with fresh organic ones results as well as the replacement of products results in a cost change of:

fresh organic product	+/- in %*	fresh organic product	+/- in %*
cole slaw	-45 %	greaves dumpling	-58 %
bread dumpling	-47 %	mashed potatoes	+25 %
ham roll	+30 %	semolina dumpling	+18 %
spinache dumpling	-70 %	stewed apple	+16 %
vegetable aspic	-77 %	Iceberg lettuce	-26 %
curd cheese dumpling	-63 %	eggs	+12 %
vegetable paddies	-8 %	potato dumplings	+15 %
potato fritter	-56 %	flour	+132 % to +169 %
sugred pancakes	-13 %	replacement of beef in place of calf	-22 % to +7 %
curd cheese strudel/cheese cake	+26 %	replacement of potatoes raw//cooked peeled	-46 %/-26 %

*+/- = price increase resp. price reduction potential by replacement of convenience products with fresh organic food

The BIOFAIR project allows for the following conclusions to be drawn:

- Replacement of convenience products by fresh organic food is economically reasonable. By implementing all assessed measures, a significant increase of the organic food products share - up to 37 % - can be achieved in the investigated canteens without, in total, to affect the budget for food.
- The comparison of aliquot operation, personnel and food costs for the investigated food shows that the food purchase costs have the key effect on the total costs.
- Efficiency increasing in the KAV canteens suggests a central coordination unit as desirable. This unit would be in charge not only of the wholesale food purchase but also of gathering information on product costs and on their regional and seasonal availability. The KWP canteens already dispose over a central coordination unit. Origin data for certain food products are however still not available.
- A successful, cost-neutral increase of the organic food share presupposes the implementation of a variety of measures. Along with a reasonable purchase policy, regional and seasonal origin of the food products are to be further considered, and also food self-processing in cases where a positive cost effect is given.
- Pre-processing of fruit, vegetables, meat, fish and eggs on location presumes a corresponding infrastructure available. Therefore, canteen design or sanitation should consider in advance the required infrastructure, at least for pre-processing potatoes and salads. The latter is valid in particular for the KAV canteens; all KWP canteens already dispose over according infrastructure.