

Assessment of MOD's 5 Main Pay-As-You-Dine Suppliers against the Mandatory Government Buying Standards for Food and Catering (does not yet include assessment against the "best practice" criteria) (awaiting assessment from last supplier – will update as soon as available)

Criterion	Standard	Assessment
Eggs sourced from systems that do not use conventional cages. If from a caged system, enriched cages are used.	100% fresh eggs in shell	1 supplier use Lion Mark as a minimum 1 supplier sources from both free range and enriched cage systems 1 supplier uses free range or organic. 1 supplier sources from enriched caged systems.
Seasonal Produce	Where fresh produce is used, menus are designed to reflect in-season produce and in-season produce is highlighted on menus	4 out of 5 compliant through a variety of means. 1 supplier did not currently highlight on menus.
Fish products from sustainable sources	100%	Compliant and some firms also have MSC certification.
Meat and meat products farm assured as a welfare minimum	No requirement	1 supplier confirmed all meat is farm assured. 1 supplier's UK meat is all Red Tractor. 1 supplier has 22% farm assured; but all adhere to EU standards. 1 supplier has all fresh poultry and pork being Red Tractor; 84% of fresh beef and 17% of fresh lamb being Red Tractor.
Milk and dairy products farm assured or equivalent	No requirement	1 supplier confirmed all farm assured. 2 suppliers all Red Tractor 1 supplier had 34% farm assured; but all sourced from UK.
Vegetables farm assured or equivalent	No requirement	1 supplier confirmed all farm assured. 1 supplier has all UK fresh vegetables from Red Tractor farms; imports are from GlobalSAP certified farms. 1 supplier has 85% of UK produce as Red Tractor 1 supplier has 25% of vegetable purchases being farm assured
Primary commodity (i.e. raw ingredient) food and drink is produced to certified or assured higher level environmental standards (organic, LEAF)	10%	1 supplier doesn't use LEAF due to traceability of products but does use Rain Forest Alliance products. 1 supplier offers a range of organic, MSC and freedom foods but could not state %. 1 supplier does not provide any commodities that are organic or LEAF assured.

Fairly traded tea & coffee	50%	1 supplier uses Aspretto which has Soil Association, Rain Forest and Fair Trade certification. 1 supplier uses >50% through Rain Forest Alliance products. 1 supplier has 17% as Fair Trade. 1 supplier confirmed all tea & coffee for core meal is Rain Forest Alliance certified; but did not meet 50% for retail offer.
Tap water is visible and freely available and such provision is promoted	Mandatory	All comply, except one (where it was available but not promoted).
Vegetables and boiled starchy foods, such as rice, pasta and potatoes are cooked without salt.	100%	3 suppliers compliant. 1 supplier aimed to be compliant by Jun 11
Salt is not available on tables	100%	All bar one comply – some provide sachets at point of sale.
A percentage of the volume of desserts available is based on fruit – which can be fresh, canned in fruit juice, dried or frozen.	50%	All comply.
A portion of fruit is cheaper than a portion of hot or cold dessert	100%	3 comply. 1 response needs clarification.
If caterers serve lunch and an evening meal, fish is provided twice a week, one of which is oily. If caterers only serve lunch or an evening meal, an oily fish is available at least once every 3 weeks.	100%	All comply.
A percentage of meat and meat products, breads, breakfast cereals, soups and cooking sauces, ready meals and pre-packed sandwiches (procured by volume) meet Responsibility Deal salt targets and all stock preparations are lower salt varieties	At least 50% 100% stock lower salt	2 supplier comply. 1 supplier to confirm. 1 supplier advised not all products met the criterion but they had signed up to the Responsibility Deal and the pledge to meet 2012 salt levels.
Meat and meat products, biscuits, cakes and pastries (procured by volume) are lower is saturated fat where available. A percentage of hard yellow cheese has a maximum total fat content of 25g/100g; a percentage of ready meals contain less than 6g saturated fat per portion; a percentage of milk is reduced fat; and a percentage of oils and spreads are based on unsaturated fats.	At least 50% for hard yellow cheese. At least 75% for ready meals, milk and spreads.	2 suppliers comply. 1 supplier to confirm. 1 supplier advised that oils and spreads met the criterion and some hard cheese but not 50%; all milk was semi-skimmed; and no ready meals were provided.

A percentage of breakfast cereals (procured by volume) are higher in fibre (i.e. more than 6g/100g) and do not exceed 12.5g/100g added sugars.	At least 50%	All bar one comply (the 1 supplier advised that some cereals were higher but not 50%)..
Meal deals include a starchy carbohydrate, vegetables and 1 portion of fruit.	100%	1 supplier achieved 50%. 1 supplier complied. 1 supplier could comply if taken across its range of meal deals. 1 supplier did not provide meal deals.
SMEs	Provide opportunity for separate contracts for supply and distribution; and advertise all food-related tenders to SMEs.	1 supplier stated compliance. 1 supplier had 70% of tier 1 suppliers as SMEs. 1 supplier encouraged local supply. 1 supplier had access to SMES through MSD UK and Compete 4.
Bottled Water	Pre-bottled water (mineral or spring) is not included in the hospitality menu.	1 supplier complied. 3 suppliers offered at clients' request.
Packaging Waste	There are facilities available to staff and customers for recycling cans, bottles, cardboard and plastics	2 suppliers complied. 1 supplier cited ISO14001 accreditation and had varying levels of recycling across its sites. 1 supplier advised it was available in some contracts.
Food waste minimisation	Any contractor must take steps to minimise food waste in its on-site operation using the guidance provided to help decide what action they will take. Contractors should set out what they will do and feed back to clients on progress and results.	All comply.
Food waste disposal	The procuring authority must check whether a separate food waste collection service can be provided. If the service can be provided, while achieving value for money, then it should meet best practice.	1 supplier had 1 site using food waste collection but it was available to all. 1 supplier was working with waste partners to develop on and off site solutions for recovering food waste. 1 stated compliance. 1 supplier advised it did not have separate food waste collection in its contracts.
Energy Use	The on-site catering operation is run in accordance with the host building's overall energy management policy.	Suppliers advised they comply, although without sub-metering, for the catering operation alone, the demonstration of savings is difficult.
<i>Related GBS for catering equipment and paper products</i>		
<i>Catering Equipment</i>	<ul style="list-style-type: none"> • <u>Domestic refrigerators</u> 	2 suppliers compliant.

	<p><u>and freezers</u> - it meets Energy efficiency standard A and meets standards on greenhouse gases.</p> <ul style="list-style-type: none"> • <u>Commercial refrigerators and freezers</u> - it meets the latest Enhanced Capital Allowance criteria and meets standards on GHGs. • <u>Domestic electric ovens</u> – it meets Energy Efficiency standard A, at varying energy efficiency indices depending on cavity size. • <u>Domestic dishwashers</u> – it meets Energy Efficiency standard A, at varying energy efficiency indices for overall energy efficiency, drying and cleaning performance. • <u>Kitchen taps</u> - have flow rates of not less than 5l/min delivered through either automatic shut off, screw down/lever, or spray taps; and non-flow rate elements shall meet the Enhanced Capital Allowance Scheme (ECA) Water Technology List criteria 	<p>1 supplier advised an EMS certified to ISO 14001. 1 supplier to confirm.</p>
<p><i>Paper products</i></p>	<p>This refers to existing Government Buying Standards for tissue paper, which must have 100% recycled content, to include only genuine recovered fibre (i.e. no 'mill broke'), in accordance with the National Association of Paper Merchants (NAPM) definition.</p>	<p>2 suppliers compliant. 1 supplier advised that 44% of paper product purchases were recyclable or made from recycled material. 1 supplier advised it works with suppliers using card from FSC or PEFC accredited sources; all office paper was from sustainable sources; and a number of items are compostable or made from annually renewable resource, certified to EN13432.</p>