

Climate and nature-friendly food, Malmö, Sweden

In 2010, the city council of Malmö approved a policy on sustainable development and food. This included the ambitious goal of sourcing 100% organic food by 2020 and reducing food emissions by 40%.

Today, 70% of the daily 65,000 meals for pre-schools, schools and elderly care homes is organic, and emissions have been reduced by 30%. In schools, meat-free days happen regularly. Meat and fish are usually served just once or twice a week, and vegetarian meals at least twice a week. All the food meets the nutritional recommendations of the Swedish Food Agency.



Image: Malmö, Sweden by Ingrus Krukltis

Malmö used the **Eat S.M.A.R.T** model to help guide their decisions on food. S.M.A.R.T stands for:

- **S** Smaller amount of meat
- **M** Minimise intake of junk food/empty calories
- **A** An increase in organic
- **R** Right sort of meat and vegetables
- **T** Transport efficient

How did they achieve this?

- Training and education to increase understanding of how food and climate are connected.
- Training courses offered to all employees on sustainability, food and climate and practical courses like cookery and nutrition.
- Collaboration between different departments, so all staff are working towards the same goals.
- Close relationships with food producers and suppliers outside of the city to ensure sustainable sourcing and a variety of organic, plant-based options.

What's next?

The City of Malmö is still working to achieve its goal of 100% organic food, but set against Sweden's national goal of 60% organic by 2030, Malmö is setting a high standard to inspire other cities.