

Local Food Centres

Dan Keech, Sustainable Food Chains Project, Sustain

18/02/2005

Sustain: the alliance for better food and farming

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Introduction to Sustain

- Sustain is an alliance of over 100 national organisations which share an interest in making the food system healthier, fairer, reducing its environmental impact and supporting a vibrant food culture.
- Members include the British Heart Foundation, Campaign for Real Ale, National Farmers' Union, Consumers' Association, Soil Association.

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Introduction to Sustain

- We work by influencing and advising government policy at national and regional level, and by running projects.
- Some past and current work includes the Organic Targets Bill, Grab 5!, Food Poverty Network and the Hospital Food Project.

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Local Food Centres

- Developing infrastructure in cities which could support the supply of more food from the adjacent countryside and of sustainable imports.
- Patchwork of funding. Focus of work is Manchester, Bristol and London.

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What could a local food centre offer?

- Could be an adaptation of an existing facility, such as a wholesale market.
- Offer space for storage, packing facilities, catering, meat cutting, closed organic operations, distribution, training facilities and marketing offices.

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Customers?

- Restaurants.
- Public sector caterers (e.g. schools and hospitals).
- Independent retailers or networks of them.
- Some supermarkets.
- Food access groups.

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Why bother?

- Supports policy agendas (EDS, SSFF, public health, sustainable development).
- The market is consolidating so harder for smaller players to get involved – bigger players tend to control the full extent of their supply chain.
- Job creation/enterprise development.

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Next steps

- Preparation of a centre development plan
- Consultation and location discussions
- Approach to funders
- Trace supply chain (customers, capacity, distribution, administration etc)
- Plans for adaptation/construction of facilities

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Developing Sustainable Food Infrastructure in London

John Whitelegg
Eco-Logica Ltd

What is this all about

- Increasing the availability of local food and organic food in London
- Increasing accessibility to quality food at a reasonable price for all groups
- Creating jobs and opportunities
- Assisting in achieving environmental objectives (e.g. greenhouse gas reduction)

What kind of infrastructure

- A distribution/wholesale/processing centre (The London Food Centre)
- An information network that can put consumers into contact with producers at very low transaction costs
- A transport/logistics system that can move the products around at a low cost (monetary and environmental)

What happens elsewhere

- Bavaria, Germany
- Regional supermarket in Switzerland (Migros)
- Rye bread products in Denmark

Bavaria

Slide 5

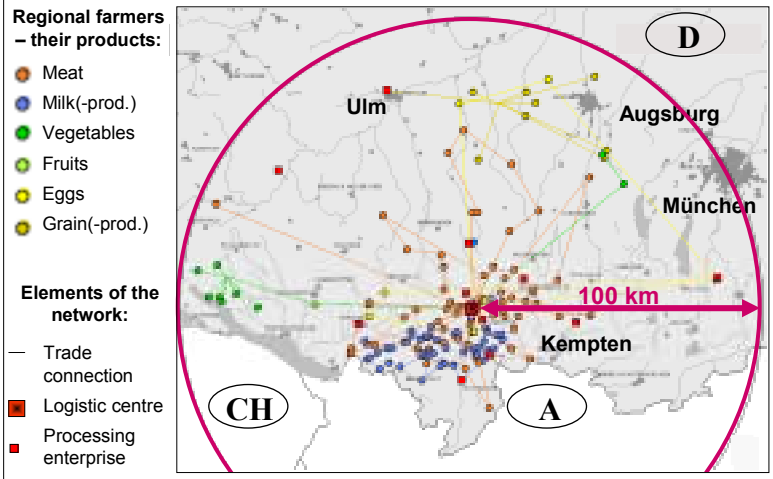
Regional food supply: „Von Hier“ („From Here“)

● **Project of Feneberg** a food processor and retailer in southern Germany

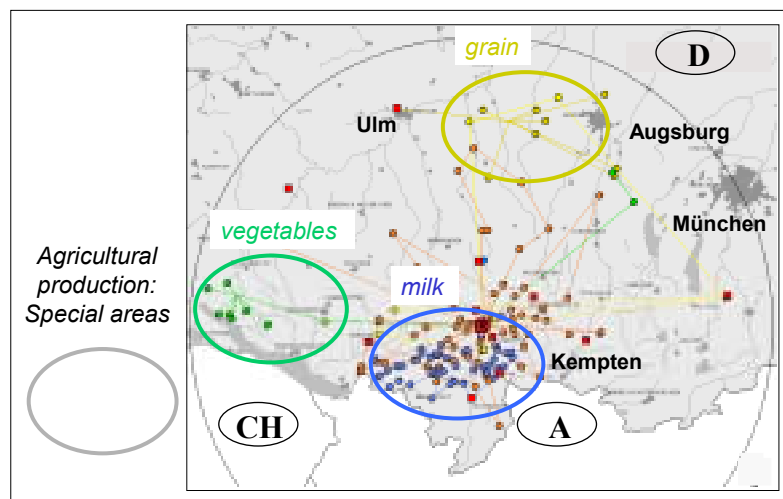
● **Regional umbrella brand name and labelling**



Regional food chains

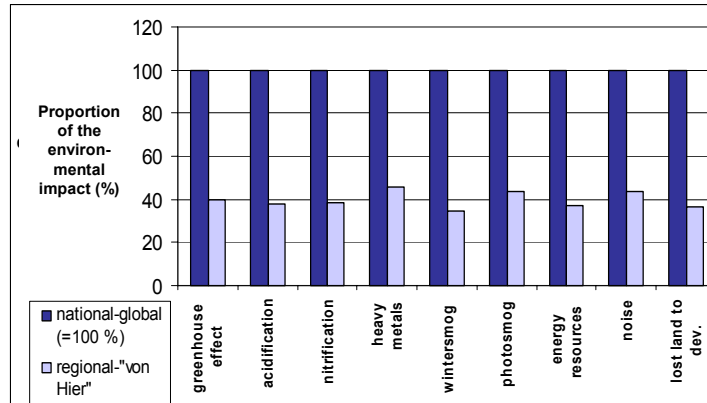


Agricultural specialisation within the region



Farmers are well organized in **producer groups**

LCA of transports: A regional and supra-regional food basket



🌍 The regional food basket reduces the environmental impact by nearly two-thirds

Migros, Switzerland

Slide 14

Short paths to efficiency: the example Migros (CH)



● The food supply system of the future?

Slide 15

Characteristics of „short paths to efficiency“

- **Efficient transport means**
- **Very short distances**
- **Combined transports:** regional and non-regional products
- **Efficient processing enterprises**



Rye Bread in Denmark

The transport content of rye bread

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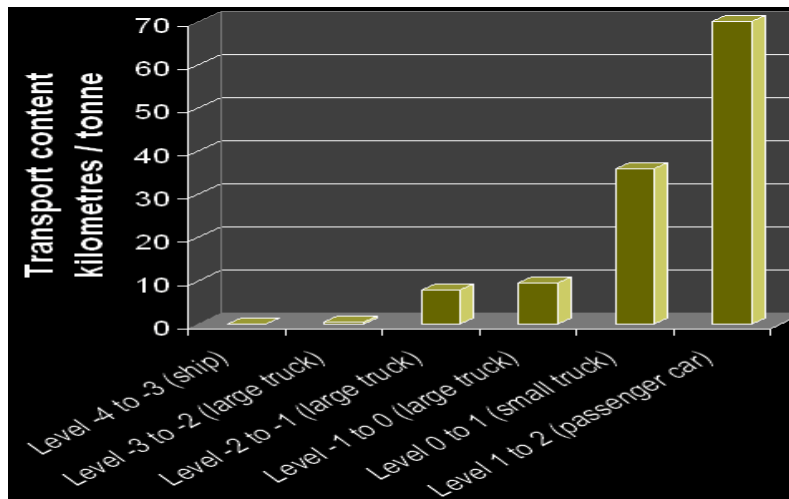
graph TD
    subgraph Level_4 [Level -4]
        N[Nitrogen 10 kg]
        P[Potassium 13 kg]
        Ph[Phosphate 0.1 kg]
    end
    subgraph Level_3 [Level -3]
        SC[Seed corn 10 kg]
        MF[Mineral fertilizer 13 kg]
        PE[Pesticides 0.1 kg]
    end
    subgraph Level_2 [Level -2]
        AR[Agriculture/rye 503 kg]
        AL[Agriculture/linseed 44 kg]
        I[6 ingredients 11 kg]
        VP[Vinegar producer 6 kg]
        BMS[Barley malt ingredients 35 kg]
    end
    subgraph Level_1 [Level -1]
        RF[Rye flour mill 394 kg]
        RG[Rye grains retailer 109 kg]
        LR[Linseed retailer 44 kg]
        YS[Yeast solution 11 kg]
        VR[Vinegar retailer 6 kg]
        SE[Salt extraction 12 kg]
        BMSR[Barley malt syrup 35 kg]
        PB[Plastic bags 4 kg]
    end
    subgraph Level_0 [Level 0]
        MB[Manufacturer of black bread 1044 kg]
    end
    subgraph Level_1 [Level +1]
        R[Retailers 1000 kg + 4 kg packing]
        WD1[Waste disposal 40 kg]
    end
    subgraph Level_2 [Level +2]
        C[Consumers 954 kg]
        WD2[Waste disposal 50 kg]
    end

    N --> SC
    P --> MF
    Ph --> PE
    SC --> AR
    MF --> AR
    PE --> AR
    AR --> RF
    AR --> RG
    AL --> LR
    I --> YS
    VP --> VR
    BMS --> BMSR
    BMSR --> MB
    RF --> MB
    RG --> MB
    LR --> MB
    YS --> MB
    VR --> MB
    SE --> MB
    PB --> MB
    MB --> R
    MB --> WD1
    R --> C
    R --> WD2
  
```

The flowchart illustrates the transport content of rye bread across different levels of the supply chain, from raw materials to consumers.

- Level -4:** Nitrogen (10 kg), Potassium (13 kg), Phosphate (0.1 kg).
- Level -3:** Seed corn (10 kg), Mineral fertilizer (13 kg), Pesticides (0.1 kg).
- Level -2:** Agriculture/rye (503 kg), Agriculture/linseed (44 kg), 6 ingredients (11 kg), Vinegar producer (6 kg), Barley malt ingredients (35 kg).
- Level -1:** Rye flour mill (394 kg), Rye grains retailer (109 kg), Linseed retailer (44 kg), Yeast solution (11 kg), Vinegar retailer (6 kg), Salt extraction (12 kg), Barley malt syrup (35 kg), Plastic bags (4 kg).
- Level 0:** Manufacturer of black bread (1044 kg).
- Level +1:** Retailers (1000 kg + 4 kg packing), Waste disposal (40 kg).
- Level +2:** Consumers (954 kg), Waste disposal (50 kg).

The transport content of rye bread



The Vision: where do we want to be in 2010

- An efficient, trusted, low cost warehouse
- A reliable, low cost, low impact transport system
- A secure base for food processing, packaging, customising (e.g. schools and hospitals)
- An increase in employment and social enterprise

The Vision (cont)

- An increase in the consumption of local, organic, fairly traded food in London
- An improvement in food accessibility of those groups and areas experiencing “food desert” problems
- Close working relationships between producers, consumers, importers and intermediaries (food is more than a commodity)

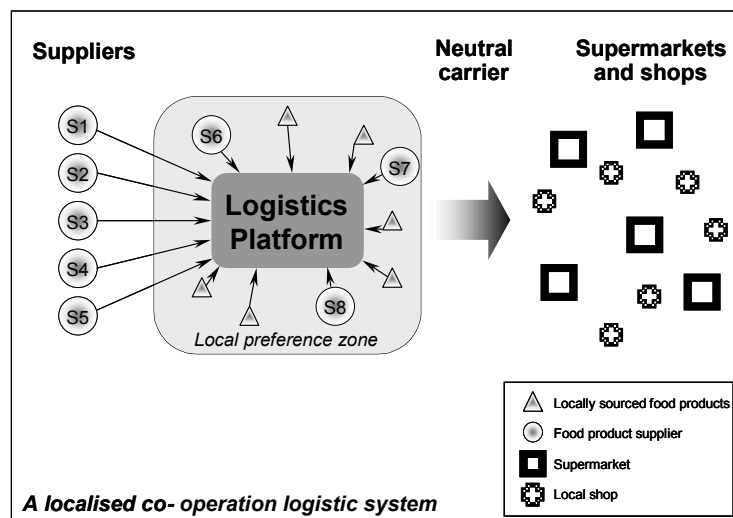
More polarised





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The Basic Concept



Workshop Groups

- Information Systems
- The Centre Itself (especially location, number, accessibility)
- Logistics

What have we forgotten?

- Cost/who will pay for all this?
- Form and structure of the multi-agency partnership to deliver this concept
- Public participation
- The bigger picture of scale, perverse subsidies, joined up thinking in government policy

The Day

- 1145-1230 Breakout Groups
- 1230-1315 Report back, discussion
- 1315 Lunch

Henry Ford (1929)

- So my advice to young men is to be ready to revise any system, scrap any methods, abandon any theory, if the success of the job requires it
- Page 73 “My Philosophy of Industry”