

ORGANICS IN FINNISH FOOD SERVICES

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There are

16 000

Professional kitchens in Finland

- They serve around 750 million meals to their customers every year
- Most of their ingredients are purchased from foodservice wholesalers

FINNISH SCHOOLMEALS

Finland has offered
school meals free of
charge for pupils since

1948

School meals are
prepared based on
Finnish nutrition
recommendations

Every day, some
900,000
children and young
people have a school
meal

2237

Professional kitchens are committed to
using organic products

- Depending on the level of use of organic products, the kitchen gets 1-3 stars
- Administrator of the programme: Savon koulutus Oy



Government goal to increase share of organic in public kitchens

government goal

25%

of organic ingredients by
2030

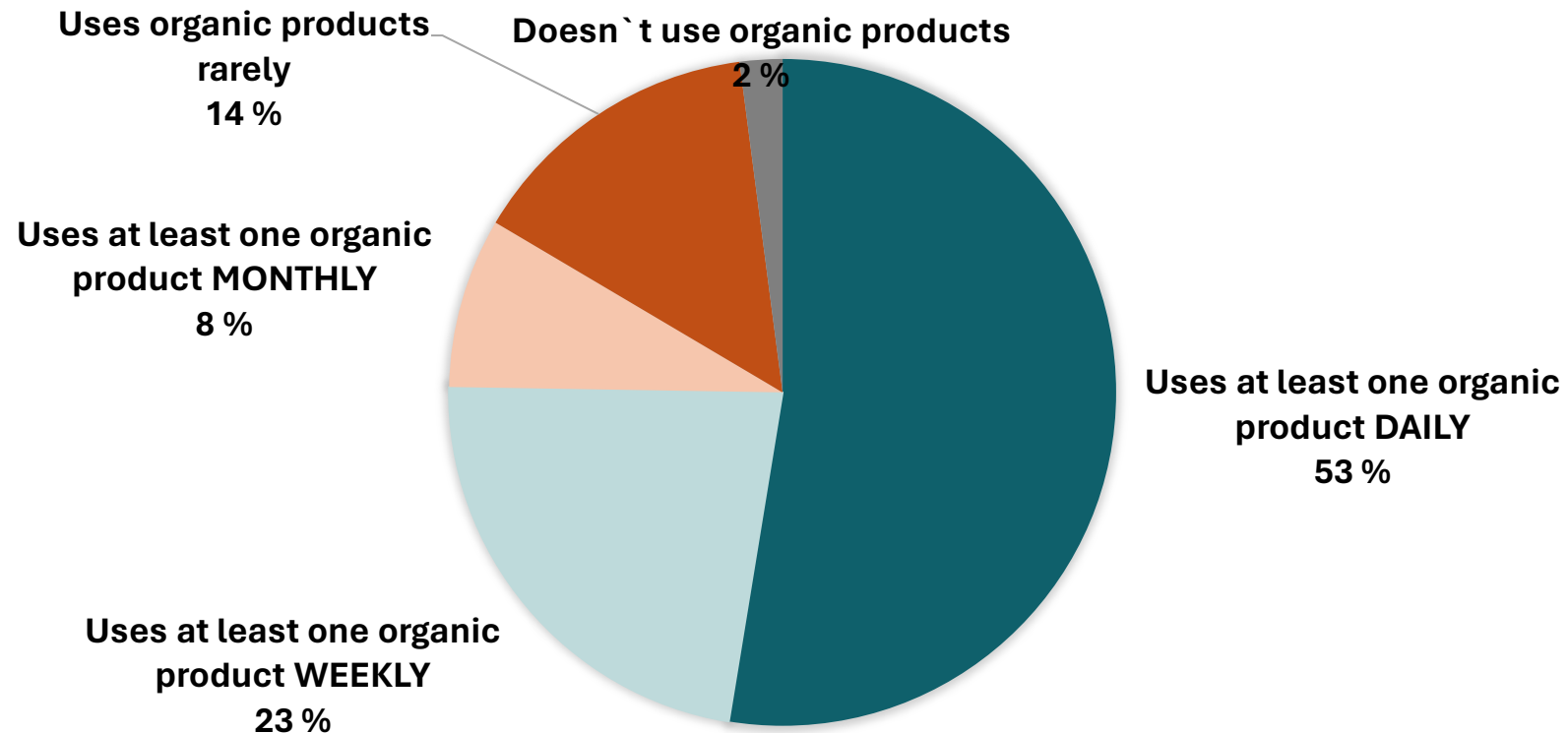
6%

situation on 2022

7,5%

situation on 2024

OVER HALF OF PUBLIC KITCHENS USES ORGANIC PRODUCTS DAILY





EU school scheme
is important tool to
increase the
consumption of
organic milk

Subsidised organic milk

3,2

miljon litres in
school year 2022-23

25%

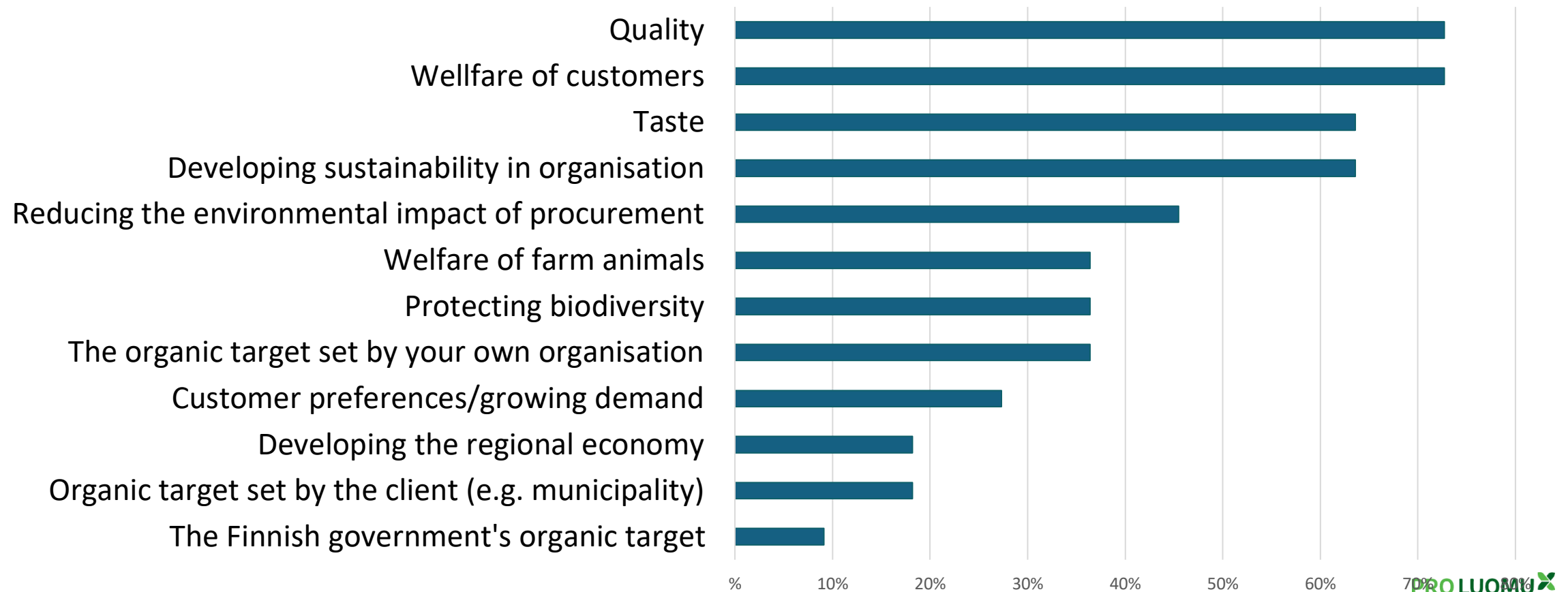
of milk is organic

136 000

litres more than
previous year

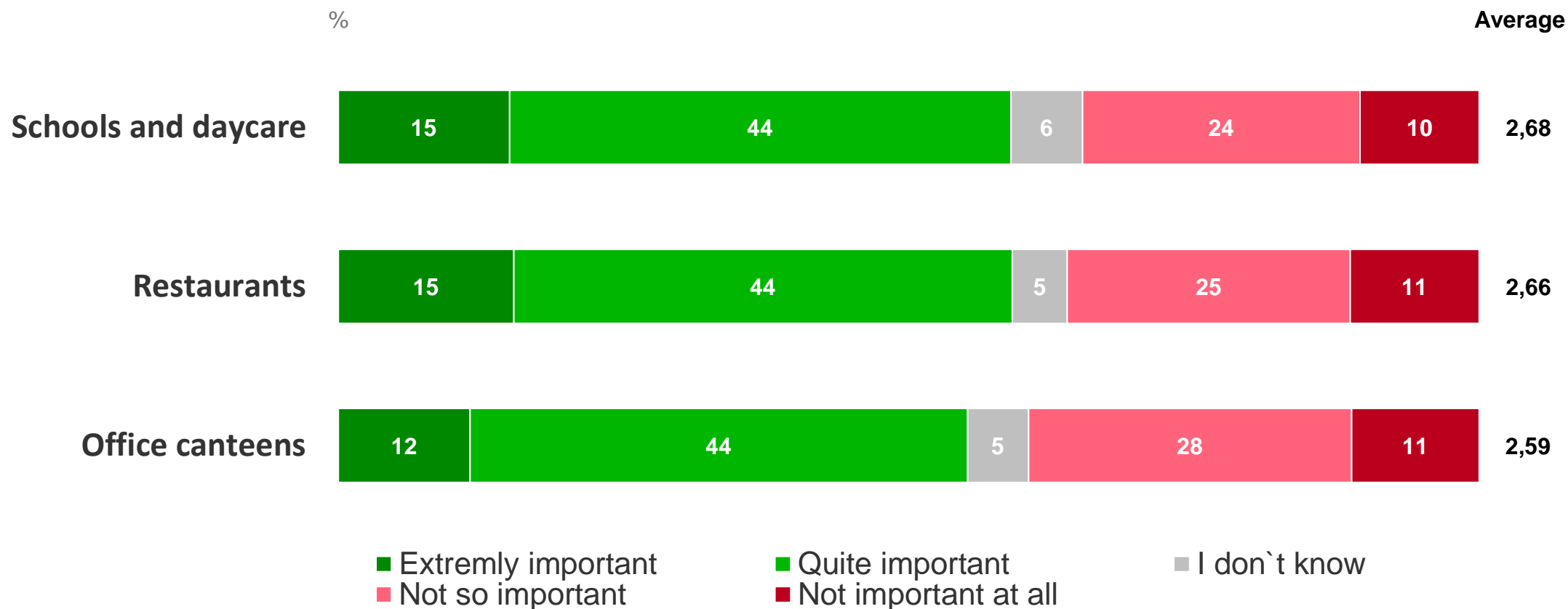
The main reasons to choose organic in public kitchens

How important are the following issues for increasing the use of organic products in your food service?



Finns appreciate offering organic products in food services

How important is to serve organics in foodservices?



More organics in public food services (LuRu) -project

- the main goal is to create a concrete model for food services how to increase the use of organic to 25% by 2030
- 11 pilot food services and the whole food chain involved
- execution time 1.1.2022 – 31.8.2024



More organics in public food services (LuRu) -project

- More information and knowledge about organic food
- Working together with the entire food chain
- Improving availability of organic products
- Developing new organic products for professional kitchens
- More understanding between kitchens and producers





Commitment
Understanding
Product development



COOKING ORGANIC TOGETHER



TASTING ORGANIC FOOD TOGETHER



VISITING ORGANIC FARMS TOGETHER



Product development

- Direct feedback from the kitchens
- What is the correct package size
- How the product must be processed
- Nutritional recommendations / for example how much salt the product can contain
- How the products should be delivered and when
- How food is prepared in kitchens today
- The product is suitable for big kitchen and there is a buyer for your product right away





Download the presentation here!

THANK YOU!

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