

## What did they do?

- Lancashire County Council and their catering service see their role as trying to maintain as much value within the Lancashire economy as possible.
- In the late 2000s the council created their current sustainable procurement strategy, which laid out their requirements for GM ingredients, animal welfare standards, and nutritional testing. Their standards were well beyond the government recommended levels at the time.
- They built on the long-standing relationship they have had since 1944 with a local fruit and vegetable supplier to encourage them to distribute the products of other local producers, gradually expanding what they bought locally.
- They have recently expanded the distribution hub principle to account for the inclusion of frozen and grocery goods and tendered for an expanded distribution hub that their fruit and vegetable supplier won.

## What are the results?

- For every pound Lancashire County Council spends on food, upwards of four pounds are generated within the Lancashire economy.
- Around 50% of the £11.5 million we spend on food is grown, produced or sourced in Lancashire.
- In 2015 they achieved their Food For Life Served Here Silver Award despite being one of the largest council catering services in the UK serving 65,000 meals a day across primary and secondary schools as well as care homes.
- 3500 vehicles/week have been removed from the roads in Lancashire.
- They have greater control over food packaging, placing focus on the use of type three or type five recyclable material.
- Their latest distribution hub tender includes an objective to build up a fleet of electric distribution vehicles.

