

Policy for sustainable meals at IGV

Food ordered via catering should be dominantly vegetarian and if possible fulfil the requirements for climate and biodiversity according to One Planet Plate.

Any leftover food should be saved and offered as lunch for employees the following day, or alternatively, offered to guests to take home.

When taking guests to a restaurant (representation), restaurants with a good selection of vegetarian and plant-based dishes should be chosen.

Since food can be ordered only from catering companies procured by the university, IGV will work to ensure that university procured caterers always provide a broad selection of vegetarian and plant-based dishes and if possible also fulfil the criteria for climate and biodiversity according to One Planet Plate.

Background

The food we eat impacts our climate footprint and the biodiversity. Globally, food production accounts for 26% of greenhouse gas emissions¹ and is one of the primary causes² of the loss of tropical rainforests on Earth. The impact of different food types varies greatly.¹ By ordering and serving sustainable food we can reduce the department's impact and at the same time support change in catering companies and restaurants and inspire more sustainable eating habits outside the university.

Sustainable meals

Meat is the food with the largest climate impact¹ and beef production accounts for 35% of the Earth's loss of tropical rainforests². Choosing a larger proportion of plant-based food is therefore an easy way to reduce our climate footprint and our impact on biodiversity.

The World Wildlife Fund (WWF) in Sweden has in collaboration with researchers from the Swedish University of Agricultural Sciences (SLU), Stockholm Resilience Centre (SRC) and Research Institute of Sweden (RISE) developed criteria for meals that are sustainable both from a climate and a biodiversity perspective under the concept One Planet Plate. Following these criteria is a simple way to make sure meals are sustainable. The climate budget for a meal according to One Planet Plate is 0,5 kg CO₂e per meal (lunch/dinner) or in total 11 kg CO₂e per week. To increase biodiversity in crop fields and reduce risk of deforestation and land-use change globally there are also criteria for vegetables, meat and fish. More information about criteria, methods and references are available at the WWF website³ (in Swedish only).

For meals to be sustainable it is essential also to minimize food waste, i.e. to discard as little as possible.

The above is a translation of "Policy för hållbara måltider vid IGV" (Dnr: SU-464-2.10.1-0001-23) from Swedish. In case of any discrepancies between the Swedish and English versions, the Swedish text has precedence.

¹ Poore, J., & Nemecek, T. (2018). Reducing food's environmental impacts through producers and consumers. *Science* 360, 987–992.

² Pendrill et al. (2019). Agricultural and forestry trade drives large share of tropical deforestation emissions. *Global Environmental Change* 56, 1–10.

³ <https://www.wwf.se/mat-och-jordbruk/one-planet-plate/for-leverantorer/#kriterier>