36957

For the following products of food and drink used by the local authority in schools, please supply:

- Beef
- Fish
- Poultry
- Milk
- Eggs
- Potato
- Carrots
- Peas
- Raspberries
- a. The percentage of products:
- i. Originating locally (within the local authority)
- ii. Originating within other parts of Scotland
- iii. Originating within other parts of the UK
- iv. Originating outside the UK
- Eggs 100 % of our Eggs are Free Range, Lion Brand and Date stamped, from Glenarth Farms, Lamancha, Midlothian
- Potatoes 100 % of our potatoes are grown within a 10 mile radius from our Warehouse in Macmerry, East Lothian, this includes all ware potatoes and Prepared Potatoes. All baking potatoes and Baby Roast potatoes are sourced from Greenvale Potatoes in Duns, Borders
- Carrots 100% of our carrots are grown in England by poskett in Doncaster,
- Peas All frozen peas on contract are Scottish Choice grown in Dundee
- Raspberries Between November and May most of our Raspberries are sourced from Spain (approx. 60%), from June to November our Raspberries are Scottish, from Blacketyside Farm in Fife (approx. 40%).

Milk - 100% bought on contract through Muller comes from Scottish farms

As part of our commitment to Food for Life, All Beef is from QMS certified farms, all poultry is Red Tractor, following a deal of market engagement 100% Scottish chicken that would meet the school's specification and be cost complaint has not been found. All fish is MSc accredited

Does the local authority contract directly with any supplier for any food or drink products used in schools? If yes, please provide the following details:

- a. Please give the details of each supplier including:
- Brake Brothers Scotland Located in Newhouse (Dry and Frozen goods)
- George Anderson and Sons Located in East Lothian (Fruit, Veg, Bread and Eggs)
- Muller Milk and Ingredients Located in Bellshill Glasgow (Milk and Cream 100% Scottish Dairies used)
- Campbell Prime Meats Located in Linlithgow, West Lothian (Meat and Fish)
- Breadwinner Bakeries Located in Edinburgh
- Tea and coffee Fairtrade through Coffee Conscience

Does the local authority procure any food or drink products through any existing frameworks? Please list the frameworks used.

The local authority conducts the majority of it's purchasing through Scotland Excel Frameworks including, Dry, Frozen, Meat, Milk and Catering Sundries are all procured through frameworks – this allows price stability through whole market purchasing by LA's

Does the local authority have a policy to consider the location of origin of their food and drink products within schools during procurement? If yes, please describe.

Yes, as part of tenders, points for supporting the local economy and minimising environmental impact are contained. Through many years of SXL frameworks there has been a conscious effort to increase the amount of local and seasonal produce on council menus, a recent example of this is a switch to all Scottish cheese in our dry and chilled framework

Does the local authority have a policy to consider where processed food and drink products served within schools are manufactured during procurement? If yes, please describe.

This is managed through Scotland Excel

Does the local authority have a policy regarding support of local farmers and food producers in its procurement practices? If yes, please describe.

Edinburgh Council works closely with Food for Life Scotland and holds the Bronze level award for its commitment to wherever possible supporting local and Scottish businesses. As part of our recent fruit and veg tender we engaged with local providers and asked the incumbent supplier to look at how seasonal produce can be maximised. Over many years we have engaged in pilots to include more local producers on framework, this does however need to be balanced by the significant volume and tight specification required for school meal service