

Giulio Barocco, Arch Gen Intern Med 2019, Volume 3 | DOI: 10.4066/2591-7951-C2-026

## **DEVELOP OF GUIDELINES FOR COLLECTIVE CATERING PUBLIC PROCUREMENT INTEGRATED WITH SUSTAINABLE DEVELOPMENT GOALS**

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Surveys (2015 – 2018) carried out by the local health agency of Trieste (ASUITs) in a Collective Catering (CC) sample (nurseries, schools, university, hospitals, nursing homes and workplaces) with a total daily production of 20% of the meals served in the area, have shown some critical conditions. In some CC the following has been observed: noncompliance of food supply quality and quantity; loss of up to 80% of Antiradical Power (ARP) and polyphenol content of several vegetable dishes, increase of more than 50% of oxidized compounds in some fish and homogenized meat dishes, as demonstrated by the University of Trieste. This represents a triple burden for the community: consumption of non-protective meals from oxidative stress; fraud of product quality/quantity (equal to 2-4% of contract value) and failure of the challenges of some of Sustainable Development Goals (SDGs). In view of these findings, ASUITs has developed recommendations and tools, which are integrated into the Consultancy Procurement Procedure (CPP), which is provided by the National Health System with LEA F6. These recommendations and tools take into consideration: the analysis of item costs; merceological food value; working conditions and the indications of the Ministry of Health for CC that provide adoption of the Nutrient Analysis Critical Control Points (NACCP) process; the control and monitoring food supply quality/quantity, NACCP process; ARP and other marker to detect the nutritional value of meals. In 2018, recommendations and tools have been adopted by the International School for Advanced Studies and the area's biggest nursing home ITIS. ASUITs is involved to develop guidelines for CC public procurement with complex criteria, linked at local level to a variety of SDGs like ensure healthy lives and promote well-being for all at all ages, promoting health employment as a driver for inclusive economic growth, sustainable cities and communities, responsible consumption and production.

## **BIOGRAPHY**

Giulio Barocco has a Master of complex actions, a graduate degree in health professions of Prevention Sciences and a Bachelor's Degree in Food Merceology. He held an expert position for the Integration and Joint Management of Food Safety and Nutrition Quality at the Public Health Agency of Trieste (ASUITs) since 2007. He is an Advisor for the development of food and nutrition projects and policies in the framework of the "Gaining Health" program (Regional Health System of the Region Friuli Venezia Giulia). He has developed several integrated programs on nutrition, food security and food safety for public institutions at local and regional level.

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