

Events

August 25-27, 2009

International Organic Conference with focus on Nordic-Baltic Region
Tartu, Estonia

September 15-16, 2009

Seminar on Organic Food in the Norwegian Defence
Trondheim, Norway

November 25-26, 2009

iPOPY International Seminar,
Copenhagen Pre-Climate Summit Event
Copenhagen, Denmark

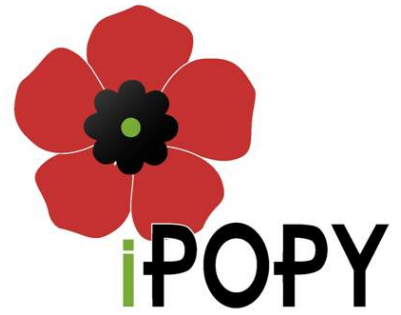
"It is truly difficult to mention a single food item which you can not come across in a forged version, and there are some food items which hardly can be bought in its genuine form."

F. Accum, 1820

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innovative Public Organic food Procurement for Youth

iPOPY case: Organic food in the Norwegian Defense

The Norwegian Government aims at 15% organic production and consumption by 2015. As a part of their strategy to reach these goals, the units of the Norwegian Defense in Mid-Norway have received funding for a pilot project on use of organic food in their kitchens.

The project started in 2007 and will end summer 2010. Bioforsk is responsible for the scientific content of the project. Kitchen staff at the military units have attended courses on organic food as well as field trips to organic farms and an organic aquaculture company. Building up knowledge and enthusiasm among the kitchen staff is considered as vital for the project's success.

The main problem for the involved kitchens is availability of organic food. Not all ingredients are commonly available as organic. However, during the project period, the availability has increased and the products have become of better quality. During summer and autumn,

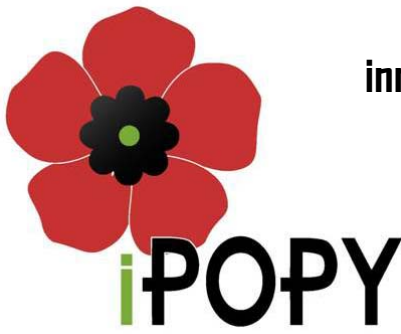


A proud chef at Værnes military unit displays one of their organic dinner menus.

the kitchens receive fresh vegetables from local farmers. By doing so, they not only obtain the freshest possible vegetables. They also cut costs and support local economy and farming.

The experiences gained so far are positive. Therefore the use of organic food will extend to all military units by January 2010. By the end of 2010 5% of all food served in the Norwegian Defense shall be organic, and the aim is to reach 15% by 2012. Since the Defense has a large food consume, the amounts of organic food used will be considerable.

At a seminar in Trondheim, Norway, September 15-16, different aspects of food production and consumption will be discussed, and the experiences from the project will be presented. More information can be obtained from Liv Solemdal, liv.solemdal@bioforsk.no.



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In iPOPY we study drivers and constraints for public organic food procurement (POF) in practical cases in Denmark, Finland, Italy and Norway.

iPOPY is a co-operation between Denmark, Finland, Italy and Norway. German researchers also participate, funded by the Research Council of Norway.

The project is funded by the CORE Organic Funding Body Network, which is a cooperation between 11 European countries resulting from the EU-supported ERA net CORE Organic.

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1/4 of American adolescents value eating organic food

American researchers recently examined characteristics of adolescents who value eating locally grown, organic, non-genetically engineered and/or non-processed food and whether they are more likely than their peers to reach dietary recommendations.

Among 2516 males and females between 15 and 23 years, 23.2% reported that it was somewhat or very important for them to eat organic food. The corresponding for number for locally grown, non-genetically engineered and non-processed foods were 20.9%, 34.1% and 29.8%, respectively.

Those who valued each practice were more likely than their peers to be non-white and have a low socioeconomic status.

Adolescents who valued ≥ 2 practices were more likely than their peers to have a dietary pattern consistent with the American Healthy People 2010 objectives for fruit, vegetables and fat intake.

Read the whole article in *Journal of Nutrition Education and Behavior*, 2009;41:11-18.



Adolescents who value eating organic food are more likely than their peers to have a diet rich in vegetables.

Organic school meals in three Danish municipalities

In order to prevent children and young people from becoming obese, healthier eating patterns are urgent. Organic school meals may be an effective strategy to provide healthy food to children.

Chen He and Bent Egberg Mikkelsen at Aalborg University have studied the current status of organic school meal systems in three Danish municipalities. These municipalities have for some years introduced organic food for sale in their primary schools, with three quite different approaches.

Copenhagen has established a large central kitchen, producing partly organic food that is heated and sold in tuck shops at the schools. Roskilde cooperates with an organic catering company, delivering food to be sold in school canteens. Gladsaxe has part-time employed staff preparing and selling food at each school, and these people are educated about organic food by a municipal coordinator.

Based on interviews with key informants in the three municipalities, the report describes the involved actors, interactions among actors, and barriers and future plans regarding an increased consumption of organic food in school meals.

Read more about this study and find a link to the iPOPY discussion paper at the iPOPY homepage, www.ipopy.coreportal.org.