

GPN-GL17 Purchasing Guidelines for

Food (Processed Food)

Green Purchasing Network (GPN)

1. Scope

These guidelines cover important environmental issues¹ that should be considered when purchasing processed food².

2. Guidelines

When purchasing processed food, the following articles should be considered for purchasers' own activity (article I) and for selecting manufacturers and purchasing their products (article II, III, and IV) with as little environmental burden as possible.

I. Reducing food loss and waste

A consumer should purchase necessary amount of food and consider eating up everything.

II. Raw materials

- (1) A manufacturer should develop its own policies on raw material procurement considering environmental and social issues, including biodiversity conservation, human rights of labourers and indigenous people, and animal welfare, and ask clients to collect and disclose such information.
- (2) A manufacturer should consider the environmental and social issues through its methods of cultivation, feeding, farming, fishing, and trading.
- (3) A manufacturer should determine the types and the amount of fertilizer, pesticide, and herbicide to use, and intend to control and reduce of the usage of those.
- (4) A manufacturer should choose shipping systems and methods with less environmental impact when shipping raw materials.
- (5) A manufacturer should choose cultivation methods and feeding procedures that result in energy and resource efficiency.
 - i. For cultivation methods, open field cultivation, energy efficiency of agricultural machinery, and reducing food mileage should be considered.
 - ii. For feeding procedures, manure disposing, use of environmentally friendly fodder, and reducing food mileage for fodder should be considered.

¹ These guidelines have been developed from the viewpoint of raw materials, containers and packaging, and reduction of energy consumption for processing and logistics on the assumption that "food safety" is secured under the law for raw material procurement, manufacturing, and labelling of food.

² Processed food indicates those identified in the Law Concerning Standardization etc. of Agricultural and Forestry Products (JAS Law) and alcohol.

III. Containers and packaging

- (1) A manufacturer should work on weight reduction and less packaging through changing form and thin-wall molding.
- (2) A manufacturer should provide refillable products for resource efficiency and waste reduction.
- (3) A large amount of recycled materials should be used for packaging that does not contact food directly.
- (4) For Paper containers and packaging, carton, and cardboard, a large percentage of environmentally friendly pulp should be used.

IV. Energy reduction for processing and logistics

- (1) A manufacturer should choose shipping systems and methods with less environmental burden when shipping products.
- (2) A manufacturer should consider energy efficiency for processing products.
- (3) A manufacturer should consider resource efficiency such as recycling of water, improvement of yield rate, and waste recycling when processing products.

3. Information Requirements

[Raw materials]

- Use of genetically modified crop

[Containers and packaging]

- Use of reusable and eco-friendly bottles

<Other items to be considered>

The following items were considered upon developing the guidelines.

- Food additives
- Lifestyle change, solitary eating, and increase of packaging waste
- Products with a zip
- Tokyo 2020 Olympic and Paralympic Games Sustainable Sourcing Code

*These guidelines are subject to change in accordance with new findings and changes in social conditions.

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By Green Purchasing Network (GPN)