



KOLDING FOOD STRATEGY FACT SHEET



KEY	NATIONAL	LOCAL
Area	Agricultural land accounts for 61% of Denmark and only about 10% is for human consumption	Agricultural land accounts for 70% of land use in Kolding municipality.
CO²	<ul style="list-style-type: none"> The food system accounts for about 1/3 of the total CO² footprint. For the average Dane, the food we eat accounts for about 20% of our total CO² footprint. Beef alone accounts for 55% of greenhouse gas emissions from our food. 	<ul style="list-style-type: none"> Total food purchased for public catering amounts to around 1.150 tonnes of CO₂ per year. On average, the municipality's public kitchens emit 1,84 kg of CO₂ per kg of food purchased. <p>CO₂ scale for food purchases in public kitchens:</p> <ul style="list-style-type: none"> Low 25%: 1,7 kg CO₂ per kg purchased / 0,68 kg CO₂ per person Average: 2,4 kg CO₂ per kg purchased / 0,96 kg CO₂ per person High 25%: 3,0 kg CO₂ per kg purchased / 1,2 kg CO₂ per person
PUBLIC MEALS	In Denmark, more than 1 million meals are served every day across the public services.	More than 3.000 public meals are served in Kolding Municipality every day.
FOOD WASTE	<ul style="list-style-type: none"> Around 1/3 of total food production is wasted More than 1 million tonnes of food waste are generated every year. 	<ul style="list-style-type: none"> Kolding has been collecting food waste since 2018. Today, 6.000 tonnes of food waste are collected annually from citizens. Around 83% of the food waste collected is recycled and converted into green energy (biogas) The municipality's public kitchens throw out approx. 1.9 million DKK worth of food, which corresponds to around 90 tonnes of food waste. Food waste organisations save more than 450 tonnes of food waste per year and supply more than 2,000 citizens with surplus food
CONSUMPTION	<ul style="list-style-type: none"> The average Dane can reduce their climate impact by as much as 31-45% by eating and drinking according to the dietary guidelines. In general, Danes spend <10% of their income on food. 	

STRUCTURAL GUIDELINES

NATIONAL	LOCAL
<ul style="list-style-type: none"> Agreement on the green transition of agriculture Action plan for plant-based foods National Food Waste Strategy Waste Directive Plant-based food leadership The Region of Southern Denmark is a leader in sustainable food procurement and meals. 	<ul style="list-style-type: none"> The city council's working foundation Climate action plan Health policy Sustainability policy Biodiversity strategy Procurement and Resource Strategy Waste management plan

The Danish Veterinary and Food Administration's diet and climate advice:

- 100g legumes per day
- 350g meat per week

Food consumption in public kitchens must be **75% organic (2007)**

Partnerships:

Kolding Food Council

Food climate footprint

All food has a carbon footprint www.denstoreklimadatabase.dk

CO² pr. kg of food

<p>0,0 - 2,0 kg CO₂-equiv. pr. kg</p>	<p>2,0 - 8,0 kg CO₂-equiv. pr. kg</p>	<p>8,0+ kg CO₂-equiv. pr. kg</p>
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Associated partners:

KISMET

ALGEA FOOD (Interreg)

SOIL

Did you know...

Kolding citizen's food culture:

- 70%** would like to eat climate-friendly, but they find it difficult and expensive.
- Lack of knowledge and inspiration** prevents people from changing their eating habits.
- Price and quality** are most important when shopping for food.
- Taste** is a crucial factor.

www.koldingfood2030.dk

'Soil under the nails' is not only important for learning about how food is grown, handled and tastes, it also helps to develop personal relationships and competences.

www.havertilmaver.dk

The distance to our raw materials has increased.

www.madkulturen.dk

Labelling options:

Special days:

National Food Waste Day.....29 September

Legume Day.....10 February

National Vegetable Week (week 34) 19 – 25 August