

PRACTICE ABSTRACT #13

Using Green Public Procurement to support local bread supply chains in Capannori's schools

In Capannori (Plain of Lucca, Italy), Green Public Procurement (GPP) has become a practical and effective tool to strengthen local food systems and improve children's diets. Through FoodCLIC, a scouting process was carried out to identify local producers interested in supplying public canteens. This resulted in the **creation of a short supply chain for bread in collaboration with a farm cultivating ancient grains, a stone mill, and a local artisan bakery**. They work together to deliver high-quality bread made from locally sourced grains, eliminating food miles. The public canteen company tested the product, recognised the quality, and decided to include it in their school menus.

Today, **primary school children in Capannori enjoy bread produced with local ancient grains on a daily basis**. This case illustrates how **GPP can connect public demand with local entrepreneurship, creating stable markets for small farmers and artisans**. In Capannori, this model reduces transport-related emissions, supports biodiversity through ancient grains, and improves children's diets with nutritious bread.

Recommendation: Municipalities and canteen managers can replicate this approach by identifying and connecting with local producers, facilitating cooperation along the supply chain, and integrating specific (sustainability-oriented) product and service requirements into procurement contracts (tenders). This approach equally strengthens the local economy and promotes sustainable and healthier food in public meals.



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Find out more about the Plain of Lucca Living Lab [here](#):

