

Local Bread Chain for School Canteens

Riccardo Pensa, Food Policy Office, Municipality of Capannori



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About Capannori

- *Tuscany, near Lucca*
- *~46,000 inhabitants.*
- *Economy:*
 - *largest paper district in Europe*
 - *Small-scale manufacturing (shoes)*
 - *Tourism*
 - *Small-High-quality agriculture (olive oil, wine)*
- *Pioneer in sustainability (Zero Waste) & food policies*



Food Policy Context

- *2024: shift to in-house management of school canteens (with neighboring municipalities)*
- *Opened new phase:*
 - *Valorization of local products*
 - *Scouting & matching local excellence*
 - *Support for building supply chains*



PIANA *del* CIBO

The Bread Supply Chain Case

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- *Local supply chain created through GP*
- *Actors involved by the LL:*
 - *Farm → ancient grains*
 - *Stone mill → flour*
 - *Artisan bakery → bread*
- *Outcome: high-quality, zero-mile bread*



Implementation

Steps:

- *Scouting local producers*
- *Facilitating cooperation*
- *Product tested in canteens*
- *Bread integrated into school menus*

*Today: children eat bread from **local ancient grains** every day.*



Practical Benefits

- *Stable markets for small farmers & artisans*
- *Lower transport emissions*
- *Support for biodiversity (ancient grains)*
- *Healthier diets for children*



Recommendations

- *Map local producers*
- *Facilitate supply chain cooperation*
- *Integrate product requirements into tenders*
- *Use procurement to:*
 - *Strengthen local economy*
 - *Promote healthy & sustainable food*



... **coming soon** ...

<https://youtu.be/0hlUIfMbgss?si=GhB38-AN1nD-a-TP>

Thank you!



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