



# FPC PRESS RELEASE

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## **GOVERNMENT DEPARTMENTS NEED TO SET THE TABLE TOGETHER TO ACHIEVE A SUSTAINABLE DIET**

The Fresh Produce Consortium (FPC) supports the Sustainable Development Commission's recommendation that all Government departments must coordinate their approach to achieving a sustainable diet.

In its report 'Setting the table: Advice to Government on priority elements of sustainable diets' the Commission calls on the Government to clarify what is required of the supply chain and to consider the economic impacts of dietary changes.

"We believe that all sectors of the fresh produce industry must play a leading role in developing a sustainable food policy for the UK," commented Nigel Jenney, Chief Executive of FPC. "FPC is involved in the Government's fruit and vegetable task force which is looking at ways to increase production and consumption of fruit and vegetables, one of the priority changes the Commission advocates."

"We believe that government departments can make a far greater impact by having a cohesive policy for public sector food procurement which encourages greater consumption of fresh fruit and vegetables, regardless of their origin," commented Nigel Jenney. "Earlier this year we criticised the Department of Health's hospital procurement strategy over its lack of consistency with Defra's definition of 'locally in season' which includes imported produce."

Around 60 per cent of fruit and vegetables are imported to the UK, mostly from within the EU, providing consumers with produce outside the UK season as well as varieties which cannot be grown in the UK due to our climate.

“UK growers have a significant opportunity to increase the sustainable production of indigenous crops which are suited to our climate. We believe that Defra should identify those indigenous crops with greater production potential than is achieved currently and ensure that the sector has the necessary tools to maximise this potential,” commented Nigel Jenney. “Sustainable diets can be achieved through a balanced approach towards the need for imports and the recognition of our responsibility to support developing countries within a global market.”

“It is important that we recognise the relatively low carbon footprint of this sector in comparison with other food sectors,” said Nigel Jenney. “The fresh produce industry is putting in place measures to achieve food production in a low-carbon world, calculating greenhouse gas emissions, reducing excess packaging and increasing re-use and recycling, as well as reducing food waste and recovering energy.”

FPC is involved currently in a WRAP project to map food waste in the supply chain, one of the areas highlighted by the Commission as potentially able to impact significantly sustainable diets.

**Ends**

**Notes for editors:**

1. The Fresh Produce Consortium (FPC) is the UK’s fresh produce trade association and is based in Peterborough. The FPC has represented the fresh produce sector for many years and is recognised across the UK and EU as the voice of the industry.
2. Extensive membership covers the complete spectrum of industry businesses including growers, importers, wholesalers, retailers, distributors, processors, packers, food service companies and other allied organisations.
3. Eat in Colour campaign [www.eatincolour.com](http://www.eatincolour.com)
4. Defra’s definition of ‘locally in season’ is: ‘Food that is outdoor grown or produced during the natural growing/production period for the country or region where it is produced. It need not necessarily be consumed locally to where it is grown. This applies to seasonal food produced both in the UK and overseas’.
5. Sustainable Development Commission report ‘Setting the table: Advice to Government on priority elements of sustainable diets’ [www.sd-commission.org.uk](http://www.sd-commission.org.uk)

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