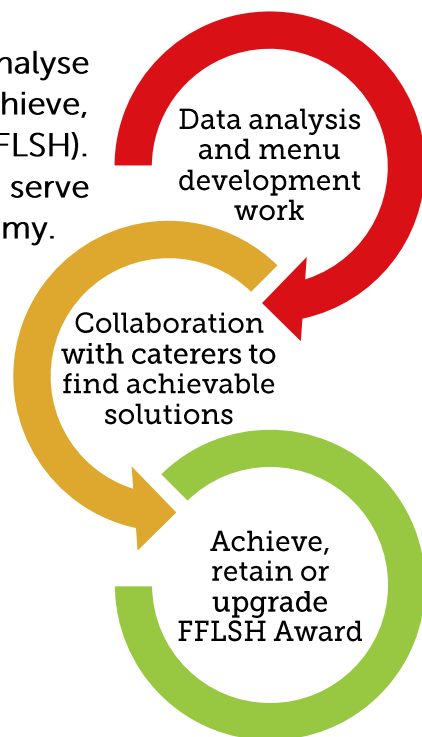


# Identifying Savings: Data Analysis and Menu Support

Food for Life Scotland (FFLS) uses procurement spend data to analyse menus, recipes, and products, supporting local authorities to achieve, retain and upgrade the Food For Life Served Here award (FFLSH). This bespoke support enables local authorities across Scotland to serve food that is good for health, the environment and the local economy.



## Local Authority A – Achieving FFLSH

FFLS identified potential annual savings of **£82,000** by streamlining spend and swapping 3 key products to other brands, whilst still meeting nutritional regulations, to facilitate achievement of the FFLSH award.

Product Swaps	Original products	Potential savings switching to alternatives
Wedges	£59,000	£23,000
Thick Cut Chips	£64,000	£20,000
Veg Bouillon	£71,000	£39,000
<b>Subtotal</b>	<b>£194,000</b>	<b>£82,000</b>

## Local Authority B – Retaining FFLSH

FFLS found savings of **£90,000** across the primary and secondary school meal service through a combination of ingredient changes, freshly prepared recipes and menu conversion savings. All changes factored in labour costs and meet nutritional regulations.

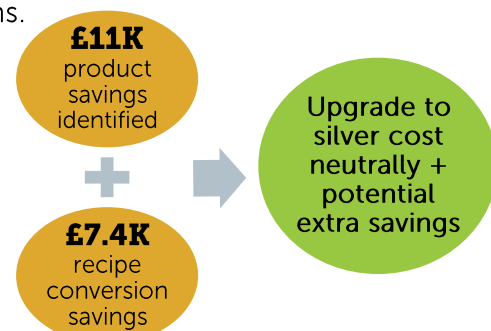
Freshly Prepared Option				
Existing Product	FFL Recipe	Ingredient cost per portion	Labour Cost	Estimated Savings
Empire Biscuit	Single Layer Biscuit	£0.07	£0.05	£35.7K
Cookie Dough Mix	Chocolate Oat Cookies	£0.03	£0.03	£7.6K



## Local Authority C – Upgrading FFLSH

This authority wanted to upgrade their FFLSH award from bronze to silver, cost neutrally. We used their data to identify that the 5% required organic spend could be achieved by swapping milk to organic, and costs could be balanced through product swaps and recipe conversions.

Steak Pie Ingredients	Original Recipe	Amended FFL Recipe	Savings Per Item
Beef Bouillon Paste	£423	£143.93	£279
Diced Beef Shoulder	£11,200	£7,300	£3,900
Pearl Barley	-	£68	-£68
Carrots	-	£62	-£62
<b>Total</b>	<b>£11,600</b>	<b>£7,600</b>	
<b>Saving</b>		<b>£4,000</b>	



“The work that was carried out was brilliant and it was really enlightening. It gave us a huge understanding of where our spend was. We’d never analysed it like that before, and the savings that were put forward in terms of changing recipes and changing some products to Scottish, enabled us to see that we could implement silver with a little bit more work and be able to afford our organic spend quite comfortably” - Local Authority Catering Manager