

# Summary Workshop Report

## Diversifying Food Systems in the Pursuit of Sustainable Food Production and Healthy Diets

Second workshop

**Brussels, 18<sup>th</sup> February 2019**

**09.30 – 17.00**

**European Commission, DG RTD, SDM1,**

**Rue du Champ de Mars 21/ Marsveldstraat 21, 1050 Brussels**

**Chair:** Monique Axelos, FR

**Co-chair:** Minna Huttunen, FI

**Rapporteur:** Floor Geerling-Eiff, NL

**Task leaders:** Minna Huttunen (FI), Monique Axelos (FR), Christophe Cotillon (FR), Ruairi Colbert (IE)

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## Summary Report

### I. Opening of the workshop - *Monique Axelos*

This workshop is the second of three workshops on Diversifying Food Systems in the Pursuit of Sustainable Food systems and healthy diets. This second workshop focused continuously on exploring the diversity of food systems and processes that make this diversity evolve, with different experts.

#### 1. Presentation of FOOD2030 and its 4 priorities- *Barend Verachtert, Head of Unit F.3, GD R&I (EU)*

The Food 2030 Strategy includes 4 aims related to nutrition, climate, circularity and innovation and focuses on linking food, health, agriculture and socio-economic developments. The new EU Framework programme will be called Horizon Europe. The discussions on this programme are currently ongoing. Food and natural resources will be one of the clusters addressing Global Challenges in which 10 B€ is earmarked for food, agriculture and bioeconomy.

### II. Presentations and discussion on Diversity in Food Systems

Seven experts provided presentations on Diversity in Food Systems which they concluded with main challenges and research and innovation (R&I) issues. All presentations are described in Annex 1. In this summary report we solely mention the challenges and R&I issues.

#### 1. Diversifying primary production - *Jean Marc Touzard, INRA (FR)*

Main challenges and R&I issues:

- how can innovation processes combined with changes in eating habits, policies and ecosystems, influence the diversity in and between food systems?
- how to assess and compare the impacts of different "levels and modalities of diversity" in and between food systems, according to food security & sustainability goals?
- how to co-design governances of food systems that promote, guide and value their diversity at different territorial scales (local, national, European, global)?

#### 2. Novel protein sources - *Anne Pihlanto, Natural Resources Institute Finland-Luke (FI)*

Main challenges and R&I issues:

- regarding primary production, focus on plant breeding strategies, reform of agricultural subsidy policies, encourage the utilization of crop rotation and experimentation with new crops, increase farmers' knowledge and develop farming techniques;
- to develop justice in the entire food system by ensuring that the economic needs and interests are balanced;
- offer low-threshold support to cover the research, product development and marketing needs of small- and medium-sized food companies;
- support the formation and diversification of food production and consumer communities both in urban and rural areas;
- to strengthen food system R&I by ensuring adequate funding.

### 3. Novel protein sources - Valérie Michel, ACTIA (FR)

#### Challenges:

- increased novel protein sources production in a context of global climate change (global warming, water availability);
- food safety issues: hazards linked to these new protein sources (parasites, mycotoxins, nutritional value, etc.);
- low impact processes: having to keep the high quality of raw matter, having low impact on the environment, having to be in phase with current ways of consumption (extended shelf-life, ready to eat, adapted to different stages of population/age, etc.).

#### R&I issues:

- evaluation of the positive and negative impacts of novel protein sources (human health, production systems, environment);
- how to adapt current protein processes to novel protein sources while reinforcing sustainability;
- how to facilitate social transition towards novel proteins sources used in developed countries.

### 4. Interaction between stakeholders all along the food chain- Yuna Chiffoleau, INRA (FR)

#### Challenges:

- to better know the diversity of food chains, their innovation potentials, their contribution to sustainability and the contribution of their coexistence to resilience and/or sustainability;
- preserve the coexistence of diverse food chains in macro regulatory frames which are usually not adapted to this diversity;
- value diverse food chains and the diversity within food chains without social exclusion (how to prevent a two-tier food system).

#### R&I issues:

- which are the new indicators and approaches that are needed to assess the diversity of and within food chains, the impacts of diverse food chains, and of their coexistence?
- which new regulatory frames and governance devices can be more adapted to the coexistence of diverse food chains ? At which scales?
- which new business models, standards and logistics (including ICT) could value diverse food chains and especially food chains promoting diversity from upstream (agrobiodiversity, animal biodiversity) but without excluding low-budget consumers ?

### 5. Diversity of the diets – Eric Verger, IRD (FR)

#### Main challenges and R&I issues:

- to develop a definition of healthy dietary diversity that can be easily understood and applied by the consumers (or drop it);
  - o *what are the levels of diversity in the diet (between and inside food groups) that matter for adequate nutrient intakes and for health outcomes?*
- ensure compatibility between healthy dietary diversity and recommendations to eat locally and seasonal products;

- *to what extent could a healthy dietary diversity be met by local and seasonal food productions? What is local? What about interregional exchange?*
- explore the concept of healthy food supply diversity to help consumers to make healthy and sustainable dietary choices;
  - *what are the consequences of the diversity of current food supply on dietary choices, appetite and energy intake?*

## 6. Diversity in food systems & food consumption practices - Marie Plessz, INRA (FR)

Three challenges concerning food consumption practices are:

- what can be said about resource-efficient diversity concerning environmental resources and consumers' time and skills?
- gender equity: can we have diversity without generating even more food work and responsibilities for women?
- social cohesion: can we reduce the market and social value of 'bad variety' without generating social exclusion and stigma?

Three R&I issues concerning food consumption practices are:

- to make collective meal arrangements socially inclusive AND healthy AND sustainable;
- share responsibilities and work generated by diversity with upstream actors;
- design policies that focus on the contexts of consumption rather than on consumers.

## 7. Dynamics in food consumption Influencing diversity – Guyla Kasza, National Food Chain Safety Office

Main challenges and R&I issues:

- a high level of dynamics and extreme complexity in the evolution of EU food chain – Forecasting trends, food safety risks. Monitoring? Traceability? Multinationals have capacities for forecasting, but policy makers and SMEs need help;
- selling sustainability: harmonizing consumer and cost driven food innovation with sustainability;
- diversity of information which reach the consumer. Role of information sources? Influencing influencers with science. Credibility? Impacts on attitudes?
- diversity needs should be predicted by research based on factual data collection and consumer research.
- resource efficiency/circularity, food waste reduction, food risk management in the changing environment. Ambitioning technology driven innovation, created with public participation;
- the connection between health and food choice (nutrition and safety), risk perception of consumers and behavioural insight integrated in policy and innovation. Innovation in field of the economically challenging gap areas (e.g. smaller patient groups with uncovered needs and people in need) should be fostered.

### III. Presentations on relevant topics and calls in JPI HDHL, JPI FACCE and SUSFOOD

#### 1. JPI healthy diet for a healthy life – aligning research programmes in food, nutrition and health: Diversity – Jolien Wenink (Coordinator JPI HDHL)

Topics for knowledge hubs are:

- 1) DEDIPAC – determinants on Dietary and Physical Activity,
- 2) ENPADASI – European Nutrition Datasharing Initiative,
- 3) Malnutrition in the Elderly,
- 4) Policy Evaluation Network,
- 5) Working group onset diet related diseases,
- 6) Platform Intestinal Microbiome and human health – call phase and
- 7) Food and Nutrition Security (jointly with FACCE JPI & JPI OCEANS).

Topics for targeted calls are:

- 1) Intestinal Microbiomics,
- 2) Intestinal Microbime cofunded,
- 3) Biomarkers – food intake,
- 4) Biomarkers for Nutrition and Health – cofunded,
- 5) Food Processing for Health,
- 6) Nutrition and Cognitive Function,
- 7) Nutrition & the Epigenome,
- 8) Diet, Food Components and Food Processing on Body Weight Regulation and Overweight Related Metabolic Diseases.

## 2. Towards Sustainable Agriculture in a Changing Climate - Heather McKhann (Coordinator FACCE-JPI secretariat)

On Biodiversity, FACCE-JPI set out a BiodivERsA joint call (2013-2014), promoting synergies and reducing trade-offs between food supply, biodiversity and ecosystem services. [10 projects were funded](#) and the call addressed the following themes:

**(T1):** to what extent can biodiversity better support agro-ecosystems / agricultural production systems in terms of multi-functionality and outcomes in a global change context;  
**(T2):** which policies and governance systems can promote the emergence and support of agro-ecosystems / agricultural production systems benefiting from and beneficial to biodiversity and ecosystem services?

Diversity in FACCE-JPI actions on genetic diversity are: BarPlus, VitiSmart, Grasslandscape, and Cinderell. Actions on diversification of practices/management are: Climate-Cafe and PREAR.

## 3. SUSFOOD 2 – Hendrik De Ruyck (ILVO)

A joint activity together with ERA-NET CORE Organic, a joint call, will be launched mid 2019. Both networks are working on a call topic on diversity at the moment. Research areas of interest are:

- **Diversity in agricultural production** – crop varieties – processing – new raw materials – supply chain/ retailing – consumption – diet.
- **Expected impact:** providing research evidence, methodological frameworks for comparison of different solutions and policy recommendations for diversity of food that promote sustainable and organic food systems (from field to plate), by increasing biodiversity and genetic diversity, food functionality, quality and nutritional values, and decreasing the environmental impact of food.
- **Four call topics** are planned (under discussion at the moment):
  - 1) towards sustainable food systems: shifts to resource-efficient, circular and zero-waste production and consumption from land and sea,
  - 2) diversity in Food Systems,
  - 3) mild food processing



4) smart & sustainable packaging.

#### IV. Break-out sessions

The objective of the BO sessions was to assess whether the current food policy and regulatory framework is sufficiently resilient to deal with the challenges identified. What could be done by 1) actions and actors at MS level and 2) actions and actors at European level?

Actions are e.g: R&I programmes, Horizon Europe topics, policies, regulations, new investments, communications, etc. The results of the break-out sessions are described in the full workshop report.

#### V. Closing discussion

Diversity is not the only way to reach sustainable and healthy food consumption. All stakeholders need to be involved, all along the chain (participatory), at each level. The EU R&I programmes (will) provide opportunities for multi-actor projects. The running Fit4Food project is an example of a multi-actor approach which includes policy and city labs. Regarding the policy labs, there is still place for 4 or 5 labs. If you are interested, there is a possibility to join. At least 2 ministries should be involved. There will also be another call for city labs in a couple of weeks' time, on the local level. A presentation on the results of Fit4Food could be interesting for the next workshop on Diversity.

The final and third workshop on *Diversifying Food Systems in the Pursuit of Sustainable Food Production and Healthy Diets* will be held on **May 14<sup>th</sup>, 2019 in Paris**, from **10:00 to 16:30 hrs**. Please send in your ideas for the next workshop.

Final announcement: on behalf of the Romanian presidency there will be a conference on Circularity, organised in Bucharest.

## VI. ANNEX

### 1. Agenda

## Diversifying Food Systems in the Pursuit of Sustainable Food Production and Healthy Diets Second Workshop

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**09.00 – 17.00**

European Commission, DG RTD, SDM1,  
Rue du Champ de Mars 21/ Marsveldstraat 21, 1050 Brussels

**Chair:** Monique Axelos, FR

**Co-chair:** Minna Huttunen, FI

**Rapporteur:** Floor Geerling-Eiff, NL

**Task leaders:** Minna Huttunen (FI), Monique Axelos (FR), Christophe Cotillon (FR), Ruairi Colbert (IE)

09.00 – 09.30 <i>Registration and welcoming the participants</i>		
09.30 -09.50	<b>Welcome Speech and Presentation of FOOD2030 and 4 priorities</b>	<i>Barend Verachtert, Head of Unit F.3, DG R&amp;I</i>
09.50 -10.00	<b>Opening</b> – Introduction and purpose of the workshop	<i>Monique Axelos - Chair of SCAR FS SWG.</i>
10.00 -12.40	<b>Diversity in and between food systems: new challenges for research ?</b>	<i>Jean Marc Touzard, INRA Scientific experts.</i>
	<b>Novel protein sources</b>	<i>Anne Pihlanto, Natural Resources Institute Finland- Luke (FI) and Valérie Michel, ACTIA</i>
	<b>Interaction between stakeholders all along the food chain</b>	<i>Yuna Chiffolleau, INRA</i>
	<b>Diversity of the diets</b>	<i>Eric Verger, IRD</i>
	<b>Consumer behaviour/ Food practices-</b>	<i>Marie Plessz, INRA</i>
	<b>Consumer Behaviour</b>	<i>Dr. Gyula Kasza, National Food Chain Safety Office (HU)</i>
	The experts will give 3 main challenges and 3 R&I issues at the end of their presentations	



12.40 - 13.00	The next steps towards a common program addressing / JPIs and SUSFOOD2 update	Jolien Wenink –JPI HDHL Heather McKhann –FACCE JPI Hendrik De Ruyck –SUSFOOD2
13.00 - 14.00	<b>Lunch break</b>	
14.00-14.30	<b>Clustering of the challenges/</b> Wrap up	Monique Axelos
14.30-15.45	<b>Breakout sessions, Discussion:</b> <ul style="list-style-type: none"> <li>➤ How to foster food diversity from farm to plate?</li> <li>➤ Actions and actors at MS level</li> <li>➤ Actions and actors at European level</li> </ul> <p>Actions: R&amp;I, policies, regulations, new investments, communications ....)</p>	
15.45-16.00	<b>Coffee break</b>	
16.00-16.45	<b>Findings from the sessions – Closing the workshop</b>	Monique Axelos - Chair of SCAR FS SWG.
16.45-17.00	<b>Wrap up, AOB and close up of the meeting</b>	Monique Axelos

## 2. List of Participants

SCAR FOOD SYSTEMS SWG WORKSHOP Diversifying Food Systems in the Pursuit of Sustainable Food Production and Healthy Diets BRUSSELS, 18th February 2019 LIST OF PARTICIPANTS			
	MS	Name	Organisation
1	EC	Isabelle De Froidmont-Goertz	DG R&I, Unit F.3 -Agri-Food Chain
2	EC	Barend Verachttert	DG R&I, Unit F.3 -Agri-Food Chain
3	EC	Natalia Brzezina	DG Agriculture and Rural Development Unit B2 – R & I
<b>SCAR FOOD SYSTEMS SWG Members</b>			
4	BE	Hendrik De Ruyck	Instituut voor Landbouw-, Visserij- en Voedingsonderzoek (ILVO) // SUSFOOD2
5	DE	Johannes Bender	Federal Office for Agriculture and Food (BLE)
6	DK	Niels HALBERG	Danish Centre for Food and Agriculture - Ministry of Environment, Food and Agriculture

7	<b>DK</b>	Annette Toft	Danish Funding Agency Danish Agricultural & Food Council, Brussels
8	<b>ES</b>	María de los Angeles Alonso de Blas	INIA
9	<b>FI</b>	Minna Huttunen	Ministry of Agriculture and Forestry
10	<b>FR</b>	Monique Axelos	INRA
11	<b>FR</b>	Christophe Cotillon	ACTIA
12	<b>FR</b>	Anastasiya Terzieva	INRA
13	<b>HU</b>	Viktória Szűcs	Hungarian Chamber of Agriculture
14	<b>IT</b>	Annamaria Stella MARZETTI	Ministry of agricultural, food and forestry policies – MIPAAF
15	<b>IT</b>	Silvia Baralla	Ministry of agricultural, food and forestry policies - MIPAAF
16	<b>LT</b>	Alvija Salaseviciene	Kaunas University of Technology
17	<b>NO</b>	Mona Gravningen Rygh	JPI HDHL / The Research Council of Norway
18	<b>PL</b>	Barbara Wieliczko	Institute of Agricultural and Food Economics NRI
19	<b>RO</b>	Nastasia Belc	National Institute of Research & Development for Food Bioresources
20	<b>UK</b>	Heather Alford	DEFRA

#### Other Stakeholders:

21		Heather Mckhann	FACCE-JPI
22		Jolien Wenink	JPI HDHL
23		Kathrine Angell-Hansen	JPI OCEANS
24		Dirk Dobbelaere	CLITRAVI
25		Elisa Kollenda	Institute for European Environmental Policy (IEEP)
26		Elena Rodríguez-Valín	International Unit of INIA as SUSFOOD2 member
27		Jonas Lazaro Mojica	FoodDrinkEurope and FIT4FOOD2030
28		Catherine Laurent	Climate- KIC
29		Judit Fehér	ProOrg Partner// Hungarian Research Institute of Organic Agriculture
30		Camilla Røsjø	NOFIMA
31.		Daniele Rossi	Confagricoltura, IT

Experts and Rapporteur		
32. Expert	Anne Pihlanto	Natural Resources Institute Finland- Luke
33. Expert	Marie Plessz	INRA
34. Expert	Jean-Marc Touzard	INRA
35. Expert	Yuna Chiffolleau	INRA
36. Expert	Eric Verger	IRD
37. Expert	Valérie Michel	ACTALIA
38. Expert	Gyula KASZA	National Food Chain Safety Office, (HU)
39. Rapporteur	Floor Geerling-Eiff	Wageningen Economic Research (WUR)