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# Your future FOODPathS

Co-creating and running the 'Sustainable FOOD Systems (SFS) PArTnersHip'

26 January 2023 – European Final Conference of EntreCompFood project

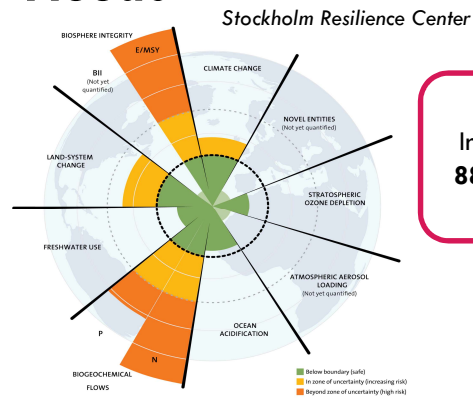
Hugo de Vries – INRAE, project coordinator, Past-President of EFFoST



# There is a need joining forces to reach sustainable food systems

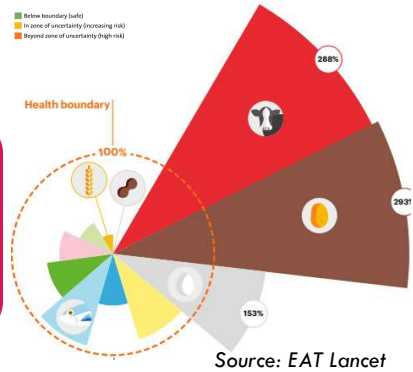


## Needs



**Food Waste:**  
In the EU, around **88 million tonnes** (EU-Fusions, 2016)

**EU:**  
**Obesity:** ~15%;  
**Overweight:** ~50%;  
(G. Brunori, SCAR SW FS, figures of 2017)



Source: EAT Lancet

## Evidence

## Joint actions proposed

[SCAR – Food Systems Partnerships](#)

[European Partnership for Safe and Sustainable Food System for People, Planet & Climate](#)

**Since 2019: numerous workshops**  
**June 2021 – Narrative & Fact sheet**  
**April 2022 – TEMPLATE**  
**Jan 2023 – SRIA**

# Why do we need to join forces?



- To collectively develop and implement an EU-wide mission-oriented R&I partnership
- To accelerate the transition toward safe and healthy diets, that are sustainably produced in resilient EU and global food systems'



- **Start: European Project FOODPathS** (no. 101059497)
- **Duration:** 3.5 year (kick-off: 1/6/2022)
- **17 partners representing 19 networks** (local, regional, national, European, global, public-private, philanthropic, research, education, innovation, communication, management)
- **Budget:** 4.9 M€
- **Aim:** develop the future Partnership SFS
- *In 2024: the **BIG Partnership** (> 500 M€)*



# The Focus areas (all from a food systems lens)



## Vertical

**TF1 – Change the way **(what)** we eat**

**TF2 – Change the way we process and supply**

**TF3 – Change the way we connect **(act)** citizens and food production**

**TF4 – Change the way we govern the food systems**

## Horizontal

**TF5 – Co-funding and Programming**

**TF6 – FS observatory, data, methods**

**TF7 – FS knowledge hub of FS Labs**

**TF8 – Knowledge sharing and scaling**

[https://scar-europe.org/images/FOOD/Main\\_actions/Food-Systems-Partnership\\_Narrative-06-2021.pdf](https://scar-europe.org/images/FOOD/Main_actions/Food-Systems-Partnership_Narrative-06-2021.pdf)

[https://ec.europa.eu/info/files/european-partnership-safe-and-sustainable-food-system-people-planet-climate\\_en](https://ec.europa.eu/info/files/european-partnership-safe-and-sustainable-food-system-people-planet-climate_en)

# A network of motivated partners



**17 partners representing 19 networks:** local, regional, national, European, global, public-private, philanthropic, research, education, innovation, communication, management > **INCLUSIVENESS**

## Our partners



## Our networks

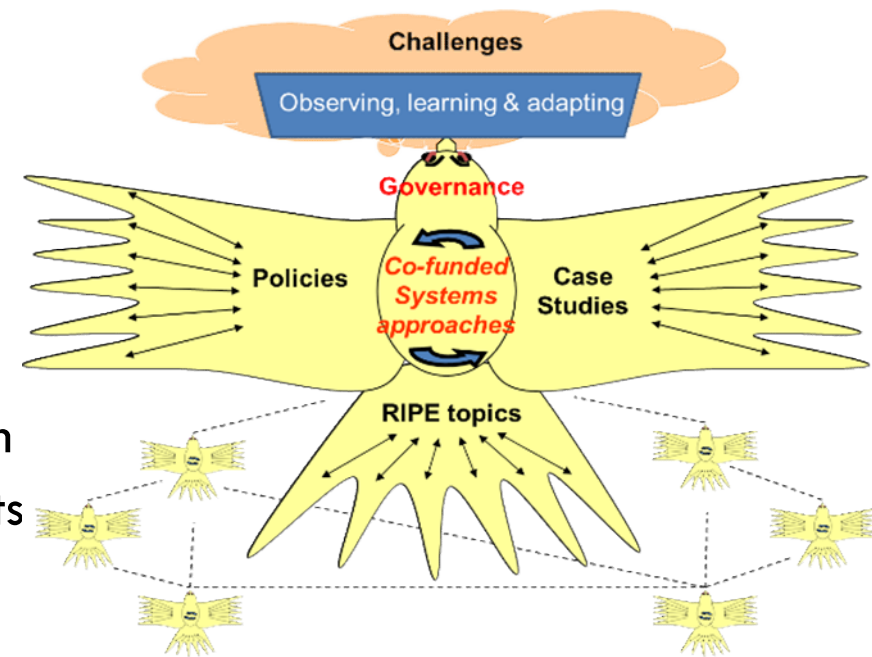


Is your favorable future entrepreneurial stakeholder in the list?

# Main output from FOODPathS

*A Partnership that inspires, is inclusive in its governance, and exemplary in its systemic way of working, thanks to:*

- FS approaches
- co-funding strategies (funders forum),
- learnings from co-creation cases (vitrine),
- created exemplary network of universities (sustainability charter),
- exploitable SRIA for R&I, science-Policy & Education
- verified list with potential trade-offs and co-benefits
- a set of interactive communication tools
- New Modus Operandi (SMART; systemic in nature)



Adapted from Figure 1 CSA FOODPathS project;  
Design H. de Vries and H. Schepers

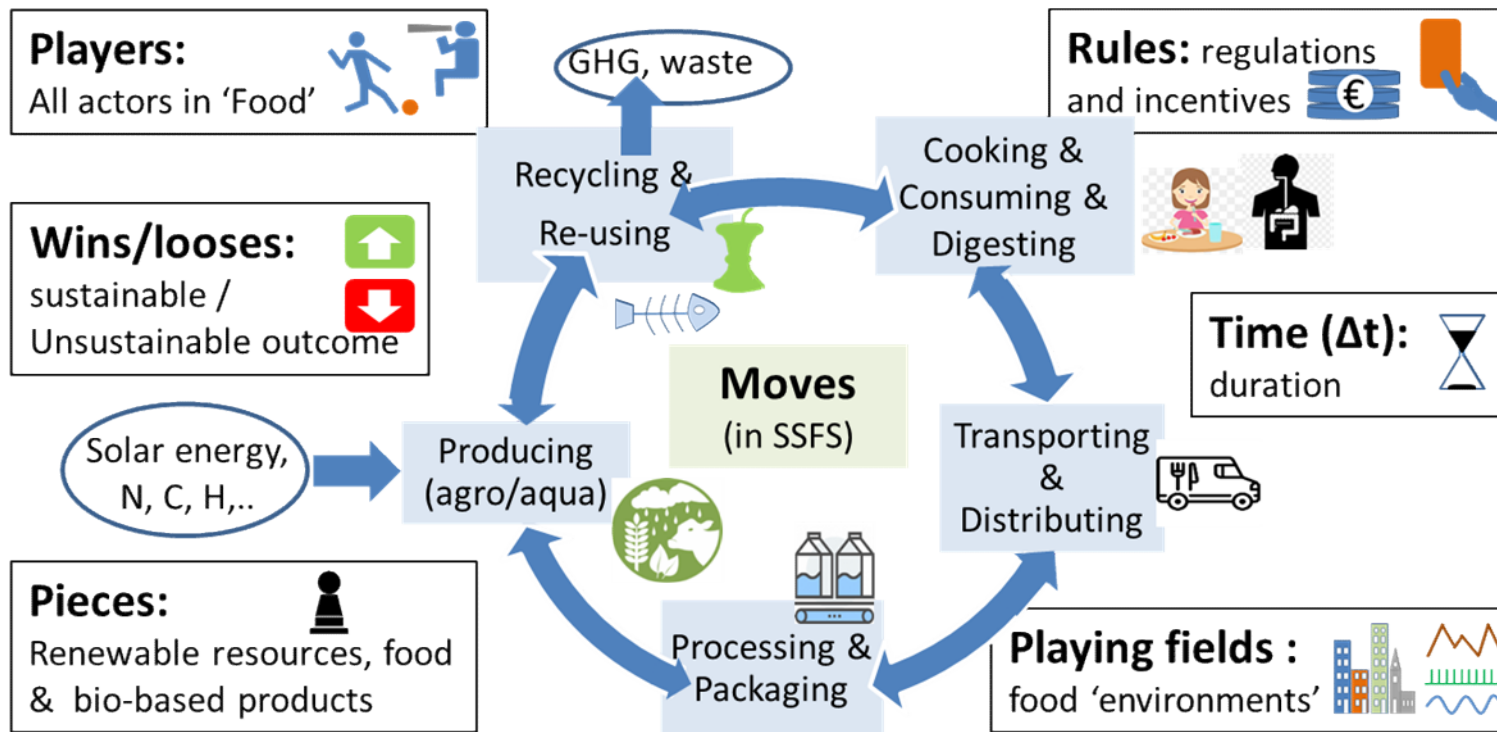
# Skills needed:



- Work collectively** (team spirit with recognized complementarity in competences, like out-of-the box thinking, strategic thinking, operational management, ...)
- Capacity to understand the functioning of diverse food systems** (diversity, circularity, resilience & adaptation, scaling, butterfly effects,...)
- Understand how Sustainable FS evolve** (& how to reach them)
- Think and work in a systemic ways** (drivers, activities, outputs > with feedbacks & -forwards)
- Seek synergies but differentiate** and support local priorities
- Safeguard rich EU food cultural heritage**



# Your contributions of FST to collectively understand the complexity of FS cases *(think about games that we all play)*



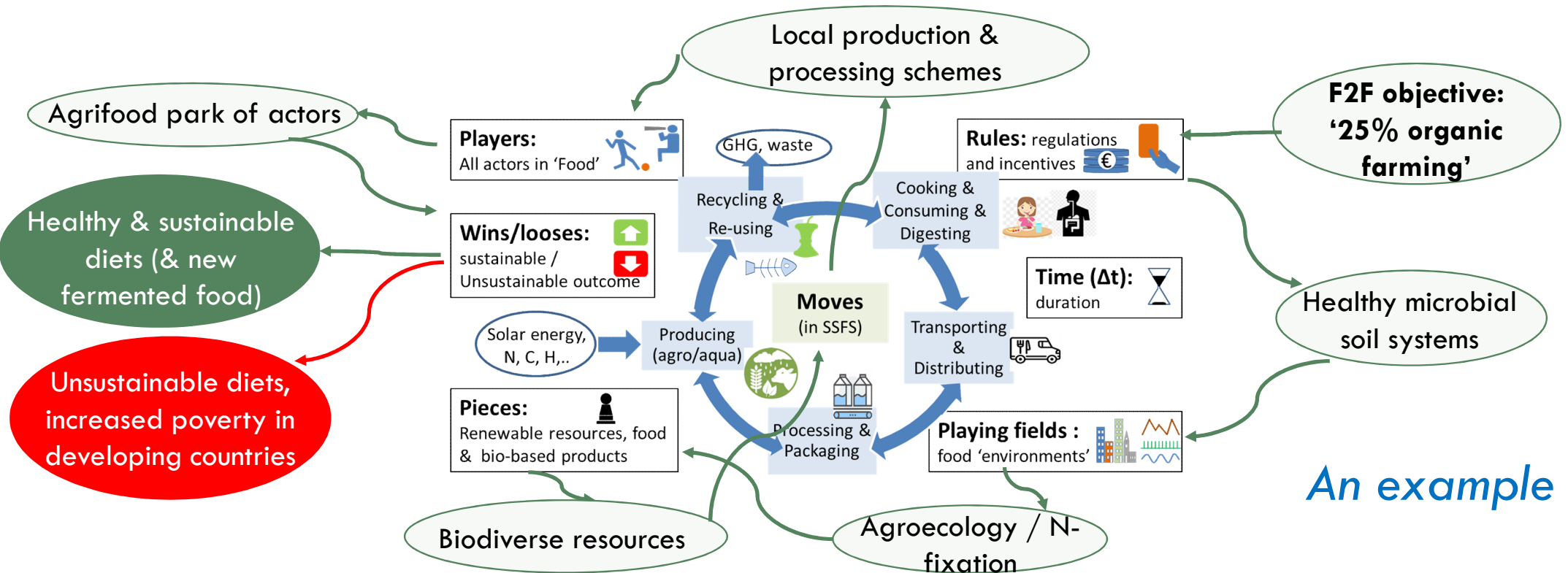
Modified from: de Vries, Donner, Axelos 2022 in TIFS, <https://doi.org/10.1016/j.tifs.2022.03.027>



# And to how FS function ('think about a game')



- What is the impact of an external trigger on FS (stress, leverage point, stated aim, driver, ..) ?



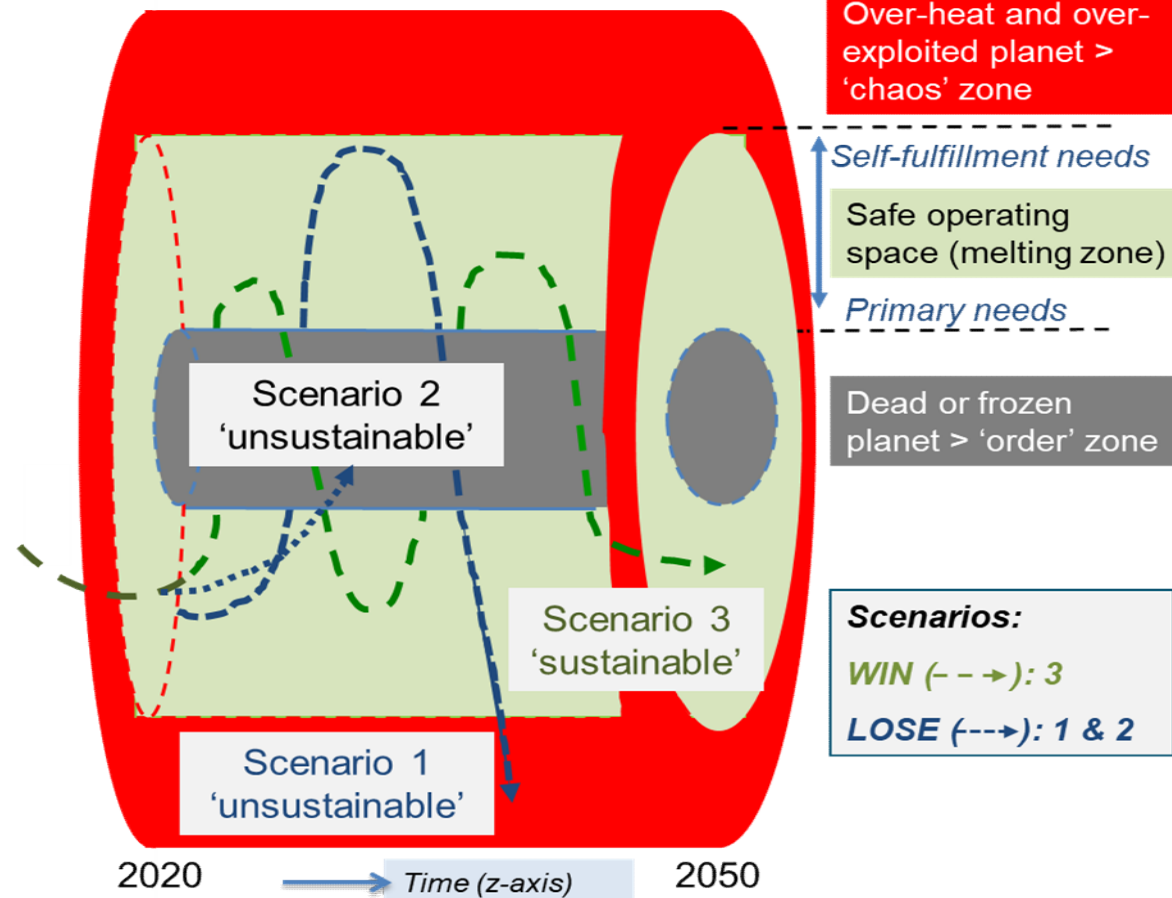
An example

- Will it destabilise the entire system or will they be sufficiently resilient, learn & adapt?

# Do we really understand when FS outcomes are sustainable?



*In order not to compromise future generations, Food Systems endlessly balance ..... between boundaries for sustainability indicators, all with lower & upper limits*



**Scenarios:**  
**WIN (- - ->): 3**  
**LOSE (- - ->): 1 & 2**



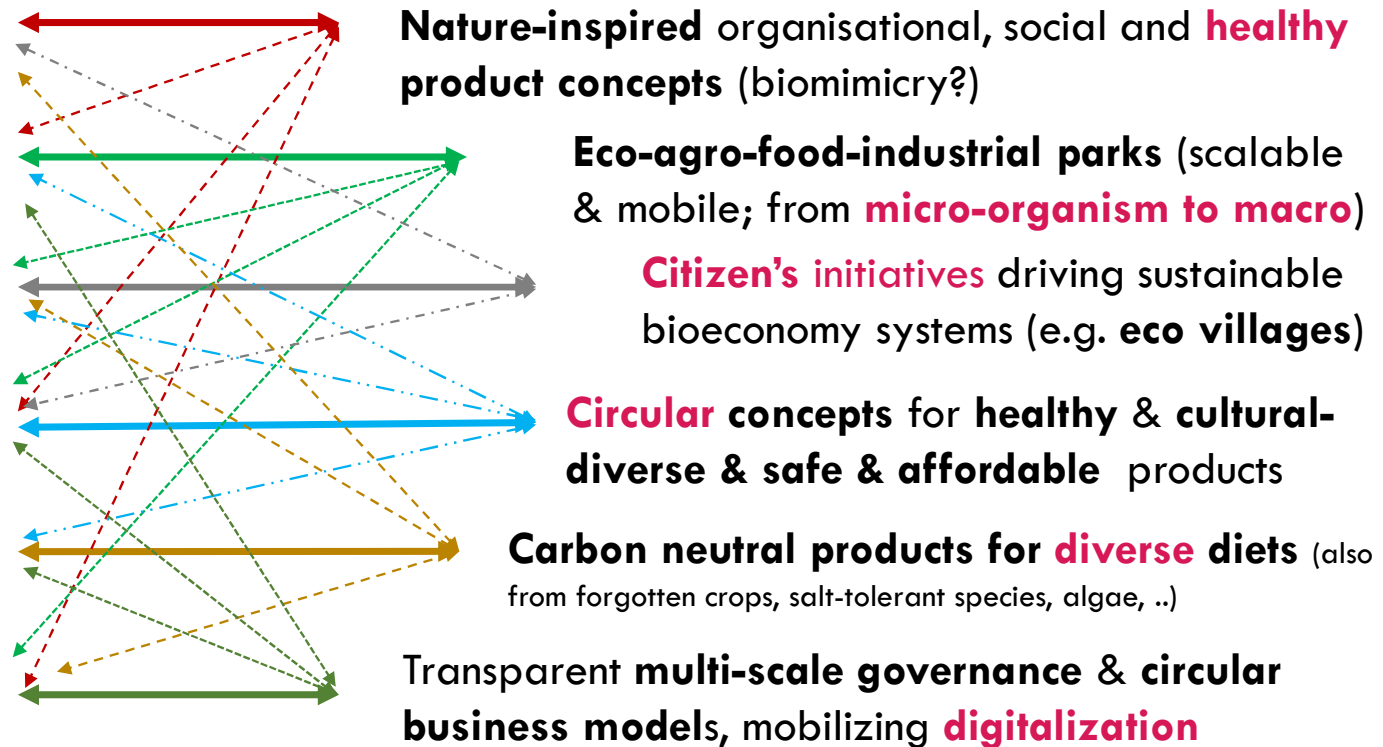
To be slightly adapted?

Modified from: de Vries, Donner, Axelos 2021:  
<https://doi.org/10.1007/s10806-021-09850-7>;

# Broaden your horizon *(more than FST alone, also socio-economics +)*



| Challenge                           | SDG / Farm-to-Fork goals  |
|-------------------------------------|---|
| Climate change                      | Climate action, CO2 neutral (GHG), clean energy   |
| Biodiversity loss                   | Life on land/sea, zero pesticides, 25% organics, low fertilizer input,.                                 |
| Fair access to food for all, always | Zero Hunger, no poverty, 50% less waste & nutrients loss, New safety measures, re-thinking value chains |
| One Health / Global health          | Healthy & sustainable diets, healthy environments   |
| Drought & salinity                  | Clean water, precision irrigation, salt tolerant crops  |
| Crises, green-blue environment,     | Reduced inequalities, trade-offs, leverage points, sustainable cities, ...                              |
| ....                                | ...   |



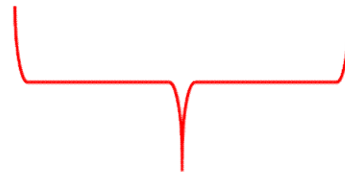
# You are in the core of F2F:

Making the healthy and sustainable choice the easy choice



FST developments

Making the healthy and sustainable choice the *safe, tasteful, digestive, diverse, accessible, social, job-creating* and easy choice.



FST gives a **positive flavor** to the enormously challenging pathways ahead of us



**Your entrepreneurial actions make the change**



## Making the transition happen: informed choices and efficiency gains

- > The creation of a healthy food environment which makes the healthy and sustainable choice the easy choice.**

It is estimated that in the EU in 2017 over **950,000** deaths were attributable to unhealthy diets (one out of five).

A healthy and plant based diet reduces the risk of life threatening diseases and the environmental impact of our food system.
- > Food labelling to empower consumers to choose healthy and sustainable diets**

The Commission will propose mandatory harmonised front-of-pack nutrition labelling and develop a **sustainable food labelling framework** that covers the nutritional, climate, environmental and social aspects of food products.
- > Stepping up the fight against food waste**

**Halving per capita food waste** at retail and consumer levels by 2030.

The Commission will propose legally binding **targets** to reduce food waste across the EU by 2023.
- > Research and innovation**

EUR 10 billion under Horizon Europe to be invested in R&I related to food, bioeconomy, natural resources, agriculture, fisheries, aquaculture and environment. Knowledge transfer will be essential. The CAP's Farm advisory services and Farm sustainability data network will be instrumental in assisting farmers in the transition.
- > Promoting the Global transition**

Making European food famous for its sustainability can add a competitive advantage and open new business opportunities for European Farmers.

The EU will collaborate with third countries and international actors to support a global move towards sustainable food systems. A **sustainability food labelling framework** will facilitate consumer choice.

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# Thank you for your attention!

food|paths



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