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YOUNG EFFoST- EFFoST-ISEKI webinar

'Transition towards sustainable food systems: Needs and possibilities to act', 28/5/2021

Overview on sustainable food systems (SFS): where are we now?

in relation to Food Science & Technology (FST) and its connections to other domains

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> Where are we now with our knowledge about SFS-*concept*?

Sustainability defined by Brundtland (1987)

The concept of Sustainable Food Systems: Sustainability refers to the long-term ability of food systems to provide food security and nutrition in a way that does not compromise the economic, social and environmental bases that generate food security and nutrition for future generations (HLPE, 2020)

Principles of bioeconomy: introduced in 2002 with focus on biotechnology, then on resources bioeconomy and now on (socio-)ecological bioeconomy (sustainable & circular?)

Principles of agroecology introduced by FAO in 2014 (in France in 2012 > legislation)

What are system(s) and system boundaries: **radar** with planetary limits (Rockstrom et al, 2009), **doughnut** including social lower limits: (Raworth 2017); **Seven food system metrics elements** with indicators (Chaudhary et al., 2018)

Farm to Fork

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17 UN-SDG & Green Deal & Soil Mission & Farm to Fork > stated ambitions

<u>https://sdgs.un.org/fr/goals;</u>

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<u>https://ec.europa.eu/food/farm2fork_en; https://ec.europa.eu/info/strategy/priorities-2019-2024/european-green-deal_en;</u>
<u>https://ec.europa.eu/jrc/en/science-update/developing-circular-and-sustainable-bioeconomy-europe-new-report-network-experts-bioeconomy-sets-out;</u>
<u>https://bioeast.eu/wp-content/uploads/2020/03_Food_partnership_wpdate-BioEast-02-2020.pdf;</u>
<u>https://scar-europe.org/; https://www.sapea.info/topics/sustainable-food/</u> **Partnership SFS**

> Where are we now?*: Some FST-driven developments provide input to challenges



Some Food Science & Technology (FST) developments:		Challenge	SDG / Farm-to-Fork goals
Alternative proteins & new food structure-functions, eco- efficient (mild) processing & recycling,	\longrightarrow	Climate change	Climate action, CO2 neutral (GHG), clean energy
Multi-functional & down-scaled bio-refineries, alternative diet compositions,	\longrightarrow	Biodiversity loss	Life on land/sea, zero pesticides, 25% organics, low fertilizer inputs,.
New digitalization tools, on-site value creation, 'zero' waste and co-product valorisation schemes,	\longrightarrow	Fair access to food for all	Zero Hunger, no poverty, 50% less waste & nutrients loss
Microbiome world, alternative diet compositions, (molecular) gastronomy, novel 'mild' processing,		One Health / Global health	Healthy & sustainable diets, healthy environments
New packaging concepts, early-warning tools, intelligent systems controls,		COVID-19 ++	New safety measures, re-thinking supply chains
Food from salt tolerant crops and algae, new disinfection and storage methods,	\longrightarrow	Drought & salinity	Clean water, precision irrigation, salt tolerant crops
Food & Technology development with and for all stakeholders, in diverse contexts, with diverse targets, generating multiple impacts	\longrightarrow	Crises in general, green- blue environments,	Reduced inequalities, sustainable cities,



*e.g. IPCC 2019 'climate', IPBES 2019 'biodiversity', EAT-Lancet 2019 'diets', WRI 2019 'world resources', FAO 2018 'food security', EC 2019 'food loss', numerous articles in TIFS, IFSET, etc.



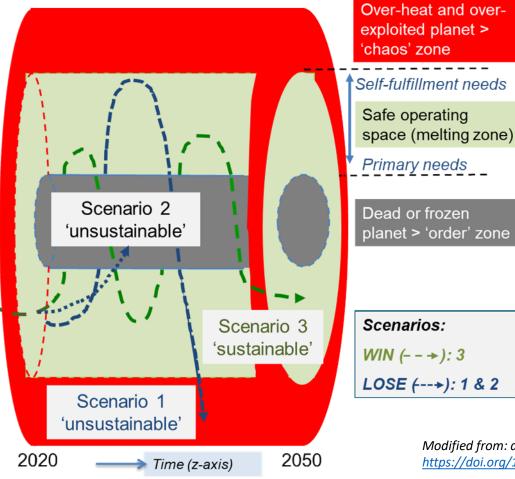
- Food Science & Technology (FST)- driven developments evoke questions:
 - 1. While contributing to these goals and ambitions, do appropriate FST developments automatically result in sustainable food systems?
 - 2. Can we guarantee that food systems will be sustainable without FST input (e.g. only from agroecology, sustainable livestock, healthy soil sciences,..)?
 Since the majority of consumed food is processed, distributed, (home) prepared, (partially recycled),.. for nutritional value, food safety, digestibility, taste, cultural diversity, employment, ... reasons the post-harvest domain may better not be overlooked.
- Would a reversed chain thinking approach make more sense to define most suitable FST developments (Sustainability Goals and F-to-Fork ambitions as drivers for FST developments to reach sustainable food systems)?
- > To answer these questions, one first needs a framework which explicits when food systems are evolving sustainably.



> This 'simple cylinder' framework explicits (un)sustainable patterns

(here, in 3-dimensions, including the time dimension)

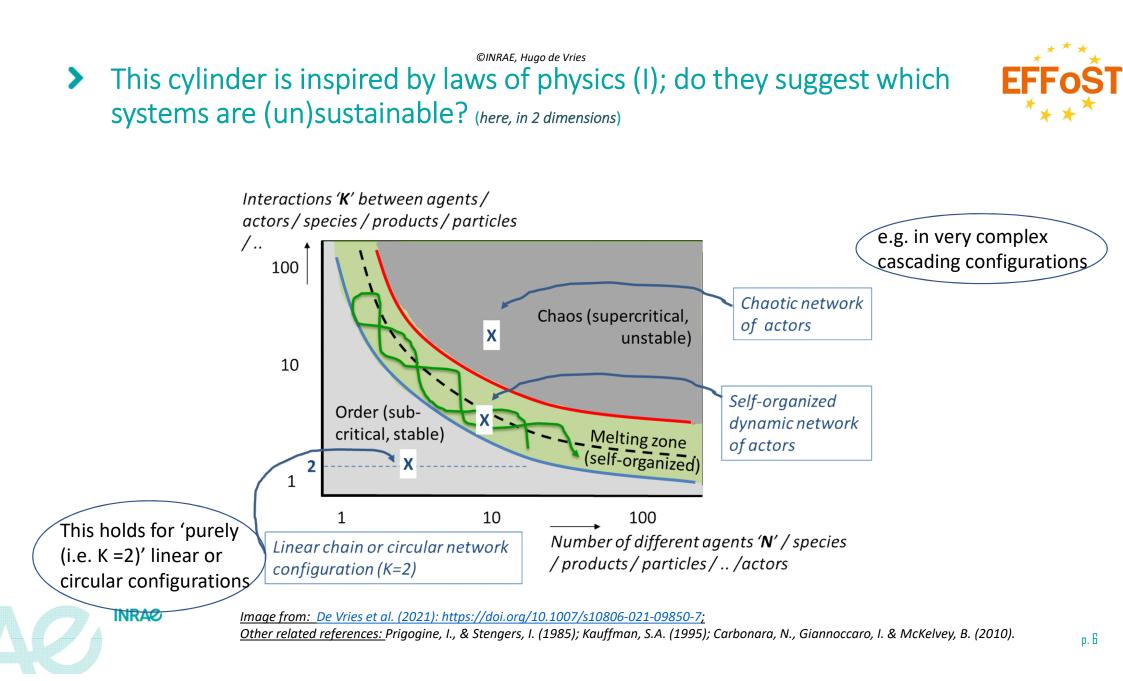
A Sustainable Food System 'X' balances between order and chaos





Modified from: de Vries et. al. 2021: https://doi.org/10.1007/s10806-021-09850-7;

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> What does the concept teach us:

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- Even very complex food systems with many actors can evolve sustainably; however only if (i) the number of interactions are 'reasonable' and (ii) the upper & lower limits are strictly defined.
- Sustainable food systems show sinusoidal-like (2D) or helical patterns (3D).
- The number of Sustainable Food Systems may also follow a 'unique mathematical expression', namely a power law (= \sqrt{N})!
- NOW, the practical question is: 'which (complex) Food Systems are selforganized (adaptive and resilient) in such a way that they evolve sustainably?'

>> This depends on the system elements; which are these?







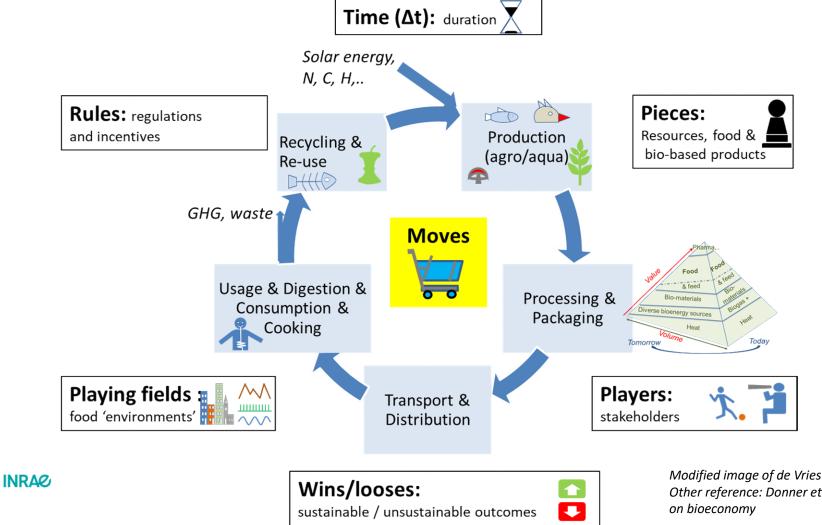


Helical patterns in nature



> The seven building blocks of (food) systems (or of game theory):

Playing fields, Rules, Pieces, Moves, Players, Outcomes (win-lose), Time / duration

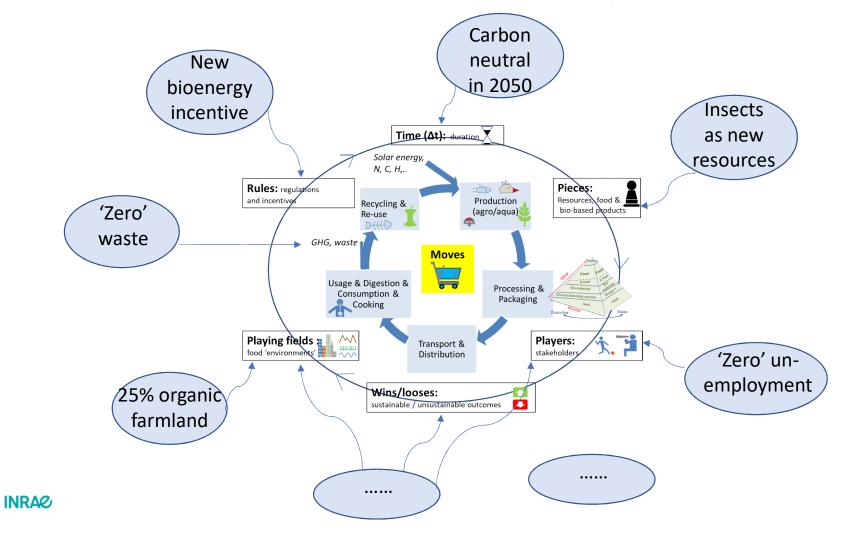


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Modified image of de Vries et al., submitted to TIFS (2021). Other reference: Donner et al., 2021. ; Axelos et al. 2020 on bioeconomy

> Each external 'measure/stress/..' impacts all system elements



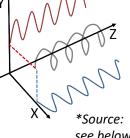


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- > The Q: which food systems (characteristics) 'are' sustainable?
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- 1. A balanced usage of resources is needed (sinus pattern)
- 2. A balancing behaviour of food system actors (sinus) (thus, not only dominant and excessively rich, but networks of dynamic and co-creating players) Intermezzo: the combined balanced usage & behaviour forms a helical pattern

in between order & chaos (see picture)

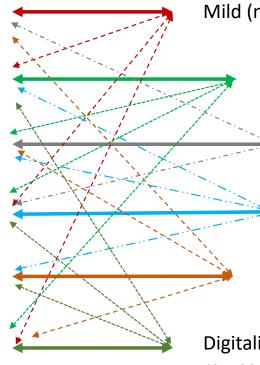


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- 3. All SFS are **unique**, adapted to a context (i.e. playing field). If multiple Food Systems are individually sustainable the **sum** is also sustainable (scaling factor).
- 4. All FST development are part of 'moves and pieces'; they should **comply with the rules and goals** that define **both upper & lower** limits of safe & fair operating spaces

Where are we heading to? A new balance between Mission-driven FST challenges and Science-creativity-driven FST activities

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 (also during COVID)	Zero Hunger, no poverty, 50% less waste & nutrients loss, New safety measures, re-thinking supply 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,



Mild (natural) processing

Multi-target processing (scalable & mobile)

Safe storability & transport concepts

Healthy & sustainable & culturaldiverse diets

New food structure-functions (also from forgotten crops, salt-tolerant species, algae, ..)

Digitalized use & re-use schemes

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> Final considerations



- Climate-neutral or bio-diversity or clean water or ... are *the drivers* for FST.
- If FST is overlooked in a system, who takes *responsibility* for safe alternatives of food preservation, reaching zero waste in closed systems, get alternative protein diets, ..?
- Saying NO to technologies, to new food products and global food chains is NO OPTION; however, finding new balanced solutions between different potential options is urgent.
- Eco-technological innovations only will not suffice; but, together with organisational and social innovations, solutions can be find for reaching Sustainable Food Systems.
- A new, inclusive, Partnership on Safe & Sustainable Food Systems is then needed to cross borders of specific stakeholder groups, production sectors (moves), single resource-product chains, playing fields, and targeted regulations.









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Thanks to all colleagues, young and many years young for their inspiration in the past years and <u>collective</u> actions.

Thanks to you for your attention and good luck with your pathways towards more sustainable food systems;

Hopefully, our pathways will cross!

<u>https://www.effost.org/effost+international+conference/effost+conference+2021/</u> <u>https://www.inrae.fr/en ; https://scar-europe.org/index.php/food ; https://umr-iate.cirad.fr/</u> hugo.de-vries@inrae.fr

