



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

Tour Report of Delegation
Eat Stockholm Food
Forum 11th-13th
June, 2019

A two member delegation comprising of Ms. Rita Teatota, Chairperson, FSSAI and Mr. Balam Giri, Asstt. Director (Technical) FSSAI visited Stockholm, Sweden from 11th-13th June, 2019 to attend 6th Annual Eat Stockholm Food Forum.

Day 1 (11.06.2019):

Side event: Food Waste and food Production: the intersection of climate change, healthy Diets, and the Economy”

Venue: Quality Hotel Globe (11th floor),

Through the panel discussion, a better understanding of the intersection between greenhouse gas (GHG) reduction through food systems solutions: from changing the way food is produced, consumed and disposed to building more sustainable and resilient communities was developed. The food system such as packaging, retail, transport, processing, food preparation and waste disposal combined contribute around 5-10% of global GHGs. The Food Matters project, supported by The Rockefeller Foundation, through which partners with US cities to achieve a 15 percent reduction in food waste within five years through a comprehensive set of policies and programs. The panel consisted of senior leadership from The Rockefeller Foundation, James Beard Foundation, WRAP UK, and Food Tank. The solutions highlighted in the discussion to reduce food waste were: Sensitization through data accessibility, measuring the Waste at various stages including home kitchens, Restaurants, chefs etc., partnership with NGOs or organization aiming to reduce food waste by re-channelizing it etc.

Chairperson, FSSAI raised the concern about challenges being faced in India by the stakeholders including policy makers to minimize the Food Waste especially at farm level. Dr. Richard Swannell, Director WRAP Global suggested that his organization has conducted a survey with similar approach in South Africa and the findings of the survey report will be released shortly which might be useful w.r.t. India's prospective.

High Level Policy Round Table Discussion

Venue: Rosendals Trädgård, Rosendalsvägen

Mr. Peter Eriksson, Minister of International Development Cooperation, Govt. of Sweden welcomed all the participants and after a brief round of introduction, the discussion was commenced. The discussion held in the roundtable meeting was to recognize, position and communicate science based targets, political reality, food environments and consumption regulations, dealing with food loss and food waste, and governance issues related to climate change and bio-diversity.

Prof. Johan Rockstrom started the discussion by highlighting the Eat Lancet commission's report specifying the need to set up science-based target setting for the necessary shift, recommending increased consumption of plant-based foods – including fruits, vegetables, nuts, seeds and whole grains and limiting animal source foods.

He emphasized that the three major objectives are Food system transformation, planetary Health and Food waste management. Reducing food losses at the production side and food waste at the consumption side is essential for the global food system to stay within a safe operating space. Both technological solutions applied along the food supply chain and

implementation of public policies are required in order to achieve an overall 50% reduction in global food loss and waste as per the targets of the SDGs.



He further mentioned that on recognizing the fundamental priority of safeguarding food security and the particular vulnerabilities of food production systems to the adverse impacts of climate change. One of the factor for increased in temperature 1.5 degree is GHG emission where food production industries, transportation and food waste contributes about 10 %.

Chairperson FSSAI mentioned that in India traditional behavior of food consumption varies with regions and culture. Sensitizing consumers towards healthy eating habits and building consumer trust is a key to bring food transformation. The policies of government should be consumer friendly and easy to comply with in order to enhance the reach. FSSAI has made regulations on food fortification in order to curb the micronutrient deficiencies and widely promoting and educating consumers on the same. Further, organic food regulations are in place and being promoted. India is fortunate to have rich biodiversity with good numbers of honey bees which are responsible for about 90 % of pollinations but conservations of several fauna such as some fish species which are directly being affected through food system is a challenge.

Save food share food share joy is one of the initiatives of FSSAI to promote food donation as well as curb food waste & food loss in Country. Further, she mentioned that sustainable lifestyles and sustainable patterns of consumption and production play an important role in addressing climate change.

The representatives from various other countries such as New Zealand, Australia, USA, South Africa, Srilanka, China, Nepal etc. described the status of their country's food ecosystem and impact on biodiversity. Representative from China mentioned that due to industrial development they have lost wild varieties of bees in south west region of China which result in effecting the fruit productions.

The outcome of the meeting was to conclude that a political commitment towards food ecosystem transformation is essential for addressing climate change & sustainability. It is also essential to assess the possible impact of food transformation on the private sector economics.

Day 2 (12th June, 2019):

Main Event

Venue: Annexet hall, Hive Stage

In the 6th annual EAT Stockholm Food Forum, around 1000 delegates comprises of global leaders from science, politics, business, influencers, civil society and beyond, policymakers participated to discuss inclusive solutions for sustainable food systems for healthy planet and people. In the inaugural session, Mr. Peter Eriksson, Minister for International Development Cooperation, Government of Sweden welcomed all the participants and highlighted the objectives and necessity of food system transformation. Aiming towards Global challenges to feed 10 billion in 2050 and to achieve SDGs by 2030, the necessity of food system transformation to minimize the greenhouse gas emission were emphasized.

Recognizing that urbanizations is not only a problem but also has the potential to provide new solutions such as cultivation of food on roof tops, in the unused land of cities and through hydroponics which may reduce the cost of transportation and emission of gases or pollution.



Ms. Gunhild A. Stordalen, CEO & founder of Eat Forum shared the enthusiasm and highlighted the journey of Eat and expressed the need for **collaborations** towards a common goal. She mentioned that The EAT-Lancet report outlines a safe operating space at the global level, but does not give us answers for each country, culture or ecosystem. Nor the specific pathways to get there. That is why Eat Forum, together with the partners, have ignited science-based dialogues across the globe.

She further emphasized that the EAT hashtag has been started as #foodcanfixit. But at the end of the day, **food won't fix anything, until we come together to fix food.**

The growing global health crisis and natural ecosystems are on the brink of collapse. Through Eat forum platform, a completely different ecosystem is emerging. She recalled that at the time of the first EAT Forum, five years ago, food was a totally scattered issue, rarely even mentioned in



climate or health agendas. Now, everyone agrees that **we need to reboot the food system, making it fair, healthy and sustainable. In 2019, the world is starting to grasp that the food transformation is just as crucial as the energy transition.** Amongst the group at the forum, there is a multitude of knowledge, resources, creativity and influence. Its joint efforts can create not only hope, but real change.

Day 3, (Date 13.06.2019)

Main event

Venue: Annexet Hive Stage

Commenced with the key note address of Mr. Howard-Yana Shapiro, Chief Agriculture officer of Mars Incorporated (American Global manufacturer) defining the Nutrition Security as “When all the people, at all times have access to sufficient nutritious and safe food to maintain healthy and active life”. Talking about aflatoxins he mentioned that about 4.6 billion persons living in developing countries are chronically exposed to largely uncontrolled amount of the toxins. It poses a significant economic burden, causing an estimated 25% or more of the World’s food crop to be destroyed annually (WHO, 2018).

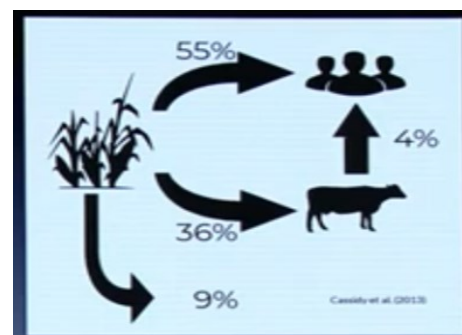
Mr. Victor Friedberg, Founder of Foodshot Global, mentioned the importance of soil and presented that in linking agriculture, climate change and nutrition, soil is an important factor. He further mentioned that in 2050 when world’s population would be 10 billion, the staple crops would be lowered by 3-17 %, causing 2 billion people to be deficient of one or more nutrients. ***In this context, preventing soil erosion of agricultural land and finding sustainable approaches for enhancing yields would be the key.***

Navin Ramankutty, Professor, University of British Columbia, emphasized on the soft path to sustainable food by looking at both, supply side solutions and demand side solutions. Examining **supply side solutions** two important drivers are:

Sustainable intensification: To reduce yield gaps at lower environmental cost by using more nitrogen fertilizer to increase the yields. He stated that by increasing the use of nitrogen fertilizers by 10 %, the yield can be increased by 30%.

Organic farming: A study conducted comparing organic farming with conventional farming and it has been found that organic farming has 25% less yield compare to conventional farming but w.r.t. to biodiversity, soil health and nutritional loss it is a better choice for environment.

Demand side solution: In terms of agricultural crops, 55% of calories are actually converted for human use while 36 % of calories from crops are being fed to animals and because of the biology of animals; only 4 % of these are available for use.



The conclusion of this study is that if every individual eats **Vegan, about 70 % increase in calories can be achieved.** Even if one can avoid eating animal sourced food once in a week, the

calories saving would account for around 10 to 20 %. Therefore, the food transformation from **demand side** can help to support the Supply of nutrition. ***Promotion of Vegan products along with organic foods could be the possible solutions for future to curb climate change and maintaining the environmental integrity.***

Key Note Address by Ms. Rita Teotia, Chairperson FSSAI

While delivering the key note address on Food and Health Transformation in India, Ms. Teotia highlighted India's triple burdens of malnutrition (196 mn undernourished), micronutrients deficiencies (70 %) and obesity (60 % death caused by NCDs), and the challenges to attain objectives of safe and wholesome food for all 1.35 billion population in 36 states/UTs, with 3 million registered FBOs and equal number of unregistered FBO and just 4000 regulatory staffs.

Emphasizing the solutions, she elaborated the FSSAI's various initiatives on capacity buildings, laboratory network, technical support, behavior changes: NetProFan (comprises of doctors, food technologist, analytical chemists, chefs & professionals), collaborative compliance and voluntary commitments such as hygiene rating of restaurants, clean street food hubs, reduction of fat salt and sugar and adoption of food fortification in regulations. She shared India's vision to be trans fat free by 2022 on the occasion of 75th Anniversary of Independence. Various IT enabled technology solutions to regulate food and verification of compliance and useful support such as Food safety on wheels were also elaborated.



Emphasizing on consumer empowerment through eat right India Movement, she elaborated that Swastha Bharat Yatra was the World biggest cyclothon reaching out 2.5 millions Indians directly and many more indirectly. She also highlighted the innovations in consumer awareness and access to information being promoted by FSSAI in India.

Aiming towards sustainable food transformation, regulating, promotion, capacity building, collaborations and various approaches such as Save food, share food and share joy platform to minimize food waste, she concluded that India's unorthodox model of "doing more with less" seems to be working and may provide a low cost , successful model for other developing countries.

