



# **EU-China FAB Task Force**

**26/03/2019**

## **Healthier and Sustainable Food**

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# Three questions...

1. Common challenges (EU-China)
2. How R&I can address them
3. Expected impact



# Common challenges for the EU and China

- Reducing food loss and waste (FLW)
- Preserving food safety and quality\* throughout postharvest storage
- Reducing the use of chemicals throughout the food supply chain
- Reducing plastic packaging
- Ensuring safety of food contact materials, including packaging



\*considering industry standards, and not only aesthetic attributes but flavour life, nutritional content and other aspects

# **Common challenges for the EU and China**

- Harmonising food quality systems to avoid trade barriers
- Establishing nutrition sensitive agriculture and food systems
- Enhancing biodiversity for improved nutritional value of foodstuff
- Improving consumer awareness and changing behaviours towards healthier and sustainable diets
- Considering a systemic approach of food systems: production, storage, processing, consumers
- Encouraging multi-stakeholder cooperation



## **R&I needed to address these challenges**

- Food loss and waste calculation methods to improve data accuracy and resolution
- Determine the drivers for FLW
- Improved methods to forecast food consumption and aligned production
- Technology to monitor and assess food quality and safety during long and short term storage, including rapid and easy to use detection tools



## **R&I needed to address these challenges**

- Alternatives to currently used chemicals in both food production and postharvest storage stages
- Trade-off analysis of the use and non-use of chemicals
- Migration evaluation models and methods for chemical mixtures: additive effect on human health and ecosystems (including food contact materials)
- Improved risk assessment for food contact materials
- Innovative intelligent packaging that is safe and environmentally friendly
- Study impact of diverse packaging on FLW



# R&I needed to address these challenges

- Improved nutrition strategies; nutrition standards for agricultural products; harmonised data bases
- Understand the market mechanisms to support nutritious high-quality food production and consumption
- New two-way communication tools on sustainable and healthy diet considering consumer and supplier perspective
- Modelling and evaluation of performance in food systems: e.g. short vs. long food supply chains
- Further support multi-actor approach



# Expected impact

- Impact on the wider society which will benefit from a healthier and more sustainable diet, and a reduction in FLW
- Impact on the environment
  - Less pressure of natural resources when food is better preserved and there is less focus on increasing production
  - More resilient and nutritious new cultivars will increase the genetic resources, with its positive impact on environment but also on consumer health
- Economic benefit particularly to farmers and growers> local communities by
  - Achieving storage with minimal waste
  - Delivering high-quality food product





# Thanks!

# 谢谢！