



The Organic Food System Programme - International Summit

In development with: Susanne Bügel, David Gould, Jostein Hertwig, Johannes Kahl, Denis Lairon, Flavio Paoletti, Ewa Rembialkowska, a.o.

Dr. Carola Strassner, MBA

Professor Sustainable Food Systems & Nutrition Ecology
Correns Str. 25 D-48149 Muenster strassner@fh-muenster.de

Managing Director a'verdis Sustainable Foodservice Solutions
Mendel Str. 11 D-48149 Muenster carola.strassner@a-verdis.com

Jostein Hertwig

CEO BERAS International Foundation



ORGANIC FOOD SYSTEM PROGRAMME

A core initiative of the SFS Programme



A MIDTERM STATUS

Its all about ...

- organic food systems worldwide,
- as living laboratories for transformation,
- as models for SFS,
- 1 P-SFS: Focus theme 5: Resilient, inclusive, diverse food production systems

Lead
organisations



International Research Network for Food Quality and Health



And the basis is ...

- OFS provide a set of unique experiences to learn from
- They consist of well-defined principles and practice
- in addition to regulations and certifications
- with decades of real experience in production and processing
- from which they can provide abundant sets of data for modelling and testing
- in different geo-climatic and socio-economic regions around the world

100 years of experience

From vision to metrics

Data recorded annually
>160 countries

Legislation in >80 countries

Homepage

<https://organicfoodsystem.net/>

For more information and to get involved:

<https://organicfoodsystem.net/contact/>



Welcome! Latest News



Newsletters



ORGANIC FOOD SYSTEM PROGRAMME

NEWSLETTER

VOLUME 2018 ISSUE 2

A warm welcome to our season's greetings newsletter edition!

This concludes another successful year for the OFSP. Like last year, we want to take this opportunity to thank our members and supporters for all of your work contributing to the OFSP during 2018. We look forward to our further cooperation next year and hope to see each other again in February at the official OFSP meeting.

Season's Greetings from our Steering Committee and what they traditionally eat on their holidays

Susanne Gjedsted Bügel, Denmark

Glædelig jul og godt nytår - *Merry Christmas and Happy New Year*



+++Newsflash+++

Upcoming events 2019

14th February 2019
OFSP meeting @ BIOFACH

Deliverable 1

Set of principles and attributes that can guide the development and assessment of transformation processes towards sustainable food systems

- ❑ Project awarded and funding secured to refine draft. Preparations to access global network for balanced/diverse input.
- ❑ Drafting of common language in process (see <https://organicfoodsystem.net/ofsp-vocabulary/>)
- ❑ Questionnaire forwarded to 100 addressees and 44 answers received by end December 2018
- ❑ Visualization of OFS (student Kim: geo-mapping, social network analysis, stakeholder-based)

D2&3: Characteristics SCP

Based on Studies on Diet:

- New Nordic Diet
- Traditional Mediterranean Diet
- Diet for a Green Planet (Baltic)
- National studies with Organic Diet groups, e.g. in DE & FR (see Poster Denis/Emmanuelle/Julia)

Based on Studies on Processing:

- Principles and guidelines for organic food processing (see Poster Lisa/Lisa/Carola) (see Poster Wahyudi/Ardiansyah/Sandra)
- Exploring organic compatibility with degree of processing, e.g. Ultra Processed Foods (UPP)



D5: Education and training

SUSPLUS (Erasmus+) with 8 partners



Innovative Education towards
Sustainable Food Systems

TEFSI (Erasmus+) with 9 partners



Transformation of European Food
Systems towards Sustainability by
Transnational, Innovative Teaching

D5: Diversity of training and education tools (text book and handbook material, website, e-learning) for different target groups (stakeholders, consumers, schools, public, policy makers etc.)

D6: Case studies I

Examples and case studies for transformation processes towards organic Sustainable Food Systems under different conditions around the globe

3 Ph.D.s:

- Drivers of change (Sebastian)
- Outcomes of Food Systems (Liliana)
- Social interaction and collaboration (Tooba)

D6: Case studies II

Tooba, Lilly and Sebastian (3 Ph.D.'s) and their students and cases:

- Sweden, Södertälje (student Usman) (student Tjasa, [see Poster Tjasa](#))
- Italy, Cilento (student Ohemaa)
- France, Mouans-Sartoux (student Françoise, [see Poster Françoise](#))
- Tanzania, Babati (student Eunice, [see Poster Eunice](#))
- Nigeria, Lagos (student Timi, [see Poster Timi](#))
- Philippines, Bislig (student Pablo, [see Poster Pablo](#))
- India, Tamil Nadu (student Rakhee)
- Ecuador, Quito (student Mariana, [see Poster Mariana](#))
- USA, Pennsylvania (student xxx)

Next activities

D7: Working with stakeholders

Workshops/roundtables among government entities, food chain actors and other relevant stakeholders organized with the aim of exchanging information, practices and case studies on transformation processes towards sustainable food systems in different countries

D8: Structures for transfer & exchange

Sub-regional clusters of knowledge sharing established and multi-stakeholder networks within the living laboratories built in order to increase the efficacy of implementing tools and indicators of sustainable food production and consumption

(see also Poster Raymond African OFS)



FH MÜNSTER
University of Applied Sciences

Thank you!

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FSP

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A CORE INITIATIVE OF



One planet
eat with care

Sustainable
Food Systems