

2011 WORLD FOOD DAY/WEEK
FOOD PRICES – FROM CRISIS TO STABILITY

INTERNATIONAL CONFERENCE

THE SUSTAINABILITY OF FOOD SYSTEMS AND DIETS FOR STABILITY
Green Room, FAO, Rome
24 October 2011

Within the World Food Day/Week Programme, the international conference will address the challenging issue of the sustainability of food production and consumption. The conference, organized in collaboration with *Federalimentare*, represents an occasion of paramount importance to continue the dialogue between the private sector and FAO, started in 2009 with the Carta di Milano.

The conference will contribute to the preparation of the 2012 Rio+20 International Conference on Sustainable Development, as well as to the 2015 Expo in Milan “Feeding the Planet-Energy for Life”.

The aim of the conference is to identify concrete actions engaging the private sector toward the goal of sustainability of food systems, diets*, and food and nutrition security for all. It will address the following main issues:

- △ **The Sustainability of Food Production and Supply Chains** to enhance the development of sustainable food systems;
- △ **Social Responsibility** to enhance food companies’ and consumers’ awareness of socially responsible behaviour to contribute food and nutrition security and to healthy life for present and future generations;
- △ **Research, Innovation and Training** to enhance technological transfer for improving the food supply chain sustainability “from farm to fork”;
- △ **Nutrition, Biodiversity and Sustainable Diets Models** to enhance food companies’ interest in the nutritional value of food-biodiversity to develop new products and processes and promote new sustainable consumption patterns, protective and respectful of biodiversity and ecosystems, while optimizing natural and human resources.

The Conference will close with the art exhibition “*Responsible Art for Food and Biodiversity*” by Modigliani Institut Archives Légales Paris-Rome, promoting FAO Telefood nutrition projects.

<p>* Sustainable diets are those diets with low environmental impacts which contribute to food and nutrition security and to healthy life for present and future generations. Sustainable diets are protective and respectful of biodiversity and ecosystems, culturally acceptable, accessible, economically fair and affordable; nutritionally adequate, safe and healthy; while optimizing natural and human resources.</p>
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PROVISIONAL PROGRAMME

Green Room

09.00-10.00 Welcome Address and Opening Remarks

09.00 Ann Tutwiler, Deputy Director-General, FAO

09.15 Filippo Ferrua Magliani, President of Federalimentare, Food and Drink Industry Federation, Italy

09.30 Diana Bracco, President of Expo Milan 2015 S.p.A. and President, "Research and Innovation" and "Expo 2015" Special Projects of Confindustria

09.45 Improving Food Systems for Sustainable Diets

Barbara Burlingame, Principal Officer, Nutrition and Consumer Protection Division, FAO

10.00 Carta di Milano 2009: A proposal for implementation

Thomas Price, Chief, Partnerships with Civil Society and the Private Sector, FAO
Daniele Rossi, Director, Federalimentare, Food and Drink Industry, Federation, Italy

10.25-13.00 Session 1: The Sustainability of the Food Chain and the Role of the Food Industries

Co-chairs: Doyle Baker, Senior Technical Officer, Rural Infrastructure and Agro-Industries Division, FAO and Mella Frewen, Director General, FoodDrinkEurope

10:50 Melanie Leech, Director General FDF, Food and Drink Federation, UK

11.05 Horacio Gonzales Aleman, Secretary-General, FIAB, Food and Drink Industry Federation, Spain

11.20-11.35 Coffee break

11.35 Catherine Chapalain, Director General, ANIA, Food and Drink Industry Association, France

11.50 Matthias Horst, Director-General, BLL&BVE, Food and Drink Industry Federation, Germany

12.05 Dharam Malhan, Executive Secretary, All India Food Processors' Association, India

12.20 Sean Darragh, Executive Vice President for Global Strategies, Grocery Manufacturers Association, USA

12.35 Maxim Protasov, Chairman Management Board, Rusprodsoyuz, Association of Manufacturers and Suppliers of Food Products, Russia

12.50 Questions and Conclusions

13.00-14.00 Lunch break

Green Room

14.00 -16.15 **Session 2: *Sustainable Production and Consumption and Best Practices***

Co-Chairs: Peter Kenmore, Principal Officer, Plant Production and Protection Division, FAO and Silvio Ferrari, Vice President in Charge of Research, Training and Expo 2015, Federalimentare

14.20 ***FAO/UNEP Sustainable food systems programme***
Alexandre Meybeck, Senior Officer, Agriculture and Consumer Protection Department, FAO

14.35 ***Producing sustainable food supply chains***
Miguel Pestana, Vice President, Global External Affairs, Unilever

14.50 ***Creating shared value in the food supply chain***
Stefano Crea, Global Manager, Food and Beverage, DNV Business Assurance

15.05 ***Providing abundant, safe and nutritious food for a growing global population***
Macy Merriman, Senior Government and Biotech Affairs Manager Europe, Pioneer Hi-Bred Int'l

15.20 ***Sustainability at the end of the food chain through high performance utensil coatings***
Henri Werner, Manager, Sustainability Communications, DuPont

15.35 ***Sustainability: Our future is about innovation***
Mario Manaresi, Sustainable Agriculture Manager Crop Protection South Europe - Greece, Italy, Portugal, Spain, BASF

15.50 ***Biodiversity for food and nutrition security***
Linda Collette, Secretary, Commission on Genetic Resources for Food and Agriculture, FAO

16.05 Questions and Conclusions

16.30 **Closing Remarks**
Modibo Tiémoko Traoré, Assistant Director-General, Agriculture and Consumer Protection Department, FAO

Flag Room

17.00 Signature of the agreement for the “**Responsible Art for Food**” initiative in support of Telefood nutrition projects by Modibo Tiémoko Traoré, Assistant Director-General, Agriculture and Consumer Protection Department, FAO and Christian Parisot, President of the Modigliani Institut Archives Legales Paris-Rome. **Opening of the art exhibition “Responsible Art for Food and Biodiversity”**

Aventino Terrace

18.00 **Cocktail**