

ACTION TRACK #2:
**SHIFT TO SUSTAINABLE
CONSUMPTION PATTERNS**



**FOOD SYSTEMS SUMMIT ACTION TRACK 2 - PUBLIC FORUM 2
3 FEBRUARY 2021**

Summary Report & Responses to All Questions

AT2 Public Forum

In the shift towards healthier, safe and sustainable consumption, we need to bring the voice of every stakeholder to the Summit. The Public Forums provide an opportunity for stakeholders to share their ideas for robust and sustainable food systems, which will feed into preparations for the UN Food Systems Summit (UNFSS).

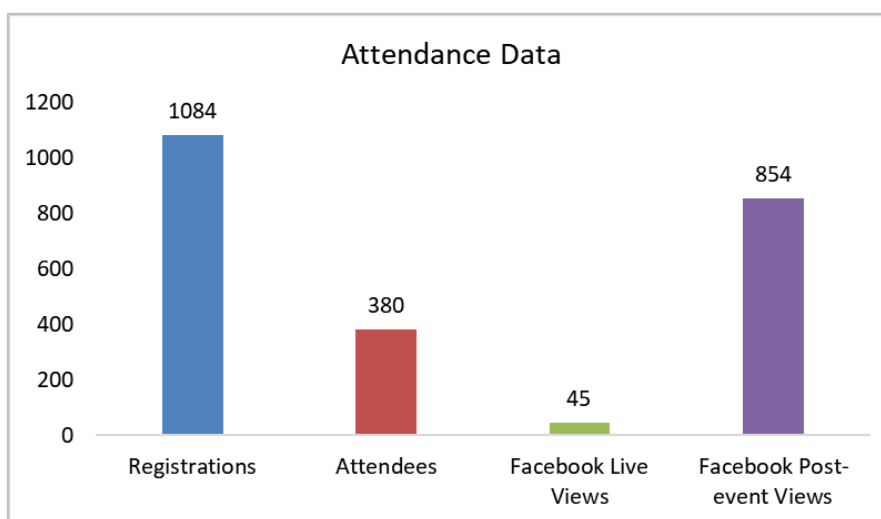
The AT2 Public Forum was held on 3 February 2021, from 10:00 – 11:30 CET. The open meeting was held using Zoom teleconferencing software. Registration in advance was required, but it was free and open to all. The event was promoted widely beforehand through email listservs, social media channels, and on the website of the FSS.

The objectives of the forum were to explain the work of the three work streams on Food Environments, Food Demand, and Food Waste, share engagement plans and address participant's questions. The forum also sought ideas and thoughts from the participants on three questions:

- What you think of the emerging solutions proposed by AT2?
- How we can ensure AT2 proposed ideas and solution are truly game-changing?
- What you see as remaining gaps?

Participant Information

The event had 1084 registrations. Approximately 380 participants attended via Zoom. Additionally, the event was broadcast on Facebook Live, where it received 45 concurrent views and 854 post-event views. The event reached at least 2300 people via Facebook. The top 10 most well represented countries at the forum were Myanmar, USA, Italy, UK, Nepal, Norway, Sweden, Australia, Kenya, and Canada.



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Session Overview

The second AT2 Public Forum was also facilitated by **Paul Newnham**, who is leading the Public Engagement of AT2. He is the Director of the SDG2 Advocacy Hub and Founder of the Chef's Manifesto network. Mr. Newnham welcomed participants to the forum and encouraged them to introduce themselves and send in their questions. He then introduced Chef Educator **Gayatri Peshawaria**, a member of the Chef's Manifesto network and founder of Gayatri's Gourmet. As Chef Gayatri could not attend the event live, a video of her visit to an organic farm in Amritsar was shown. In the video, she introduced the participants to different types of vegetables growing on the farm and their traditional uses. She also spoke about how organic farming is enhanced by the symbiotic relationship between animals, plants and the soil. Chef Gayatri concluded by highlighting the need for consumers to engage with farmers and understand how to make sustainable food choices.

Mr. Newnham then outlined the agenda for the event: two members from each of the three work streams (WSs) of Action Track 2 would be sharing their solutions, which would be followed by a round of debate and audience questions. In the debate, the solutions would be challenged by two respondents, and the presenters of the solution would have a chance to respond to their remarks. Mr. Newnham also encouraged participants to share their own solutions using the Public Survey, and thanked those who had already done so (around 350 respondents). He explained the criteria of assessment for these solutions: impact, actionability and sustainability. Once assessed, these solutions would be posted in the Food Systems Community platform, where people can engage with the work streams and with one another. These solutions would then also be made available to the public.

The members of Work Stream 1 (WS1) on Food Environment then presented their solution. **Jian Yi**, President of the Good Food Fund in China and the lead for WS1, introduced the solution, which had been developed by Patrick Webb, a Professor of Nutrition at the Friedman School of Nutrition Science and Policy and member of WS1. **Pramisha Thapaliya**, a coordinator of the U.N. YOUNGO Agriculture Working Group and youth member of WS1, expanded more on the solution, which involved linking consumers directly to farmers, through institutional pathways such as public procurement. For many people across the world, institutional meals comprise an important part of their daily diet. These institutions could start procuring food directly from local producers and promoting nutritious food through advertisements and other means. This would be an effective way to ensure more value to the producer while also changing consumer behaviour. Mr. Yi also added that similar solutions had been submitted by people across the world, testifying to its broad applicability.

The first to comment on the solution was **Lucy Westerman**, Policy and Campaigns manager at the NCD Alliance and a member of WS2 on Food Demand. Ms. Westerman acknowledged the importance of public procurement in tackling all forms of malnutrition, such as non-communicable diseases, hunger and undernutrition. She raised three points of consideration for the solution: i) how can procurement promote local, nutritious foods while ensuring their financial viability; ii) how can local procurement policies leverage dietary guidelines and food profiling/labelling measures, while tailoring these to local culture and knowledge; and iii) what monitoring and accountability mechanisms can be implemented to overcome corrupt systems and how can communities play a role? **Anne Dioh**, the coordinator for Senegal at the SUN business network and a member of the WS2, was the next to give her comments. She also had three points of consideration: i) the financial capacity of the public sector may not be enough for sustainable procurement in low income countries; ii) the communication strategy should go beyond encouraging consumers to make better choices to promote healthy food as an aspirational more than a rational choice; and iii) providing training to those responsible for public procurement, who act as the crucial link between producers and consumers.

Ms. Thapaliya then responded to the question on communication strategy by highlighting previous initiatives in developing countries that have used local communication materials and enlisted media influencers to increase their reach. Concerning the financial viability of nutritious foods in institutional



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settings, she suggested that governments could collaborate with NGOs and international organisations, such as the World Food Programme and the FAO, to subsidise the costs. Mr. Yi seconded the importance of leveraging other measures through public procurement, which could stimulate production of nutritious food, increase nutritional awareness and practices such as gardening. He also emphasised the importance of civil society in implementing monitoring mechanisms that ensure transparency and accountability. Regarding the communication strategy, Mr. Yi spoke about the synergies between WS1 (food environment) and WS2 (food demand), and how changing consumer behaviour would require interventions in both areas. Mr. Yi, Ms. Thapaliya, Ms. Westerman and Ms. Diroh then answered a few of the audience questions that had been posed via the Q&A and chat features on Zoom. The question themes included behaviour change, food industry practices, government, political economy and food safety. The questions, along with the answers, have been summarised in Annexure 1.

Daniel Vennard, the Director and Founder of the Better Buying Lab and Cool Food Pledge at the World Resources Institute and **Luke Spajic**, a youth member of the UN Sustainable Development Solutions Network – Youth, were the next to present their solution for WS2 on Food Demand. Mr. Spajic began by introducing their solution as incorporating sustainability into national dietary guidelines. Dietary guidelines are government advice on healthy diets that are relevant to a specific country. While many countries have dietary guidelines, only a few have guidelines that are compatible with the emission budgets for food of the Paris climate agreement. Interestingly, Mr. Spajic found that the two requirements of environmental sustainability and nutrition that dietary guidelines needed to incorporate were not opposed but synergistic. Additionally, countries could tailor the sustainability aspect of their guidelines to the local context. Mr. Spajic added that other organisations have also recommended this solution, including the WWF and the UN Committee on Nutrition, and many countries are already improving their dietary guidelines.

Mr. Newnham then invited **Marie-Claire Graf** and **Dr. Francesco Branca** to comment on the solution of WS2. Ms. Graf is the focal point for YOUNGO, the official children and youth constituency of the United Nations Framework Convention on Climate Change (UNFCCC), and a member of the Summit Champions Network, while Dr. Branca is the Director of the Department of Nutrition for Health and Development at the World Health Organization (the UN anchor agency for AT2). Ms. Graf mentioned that, while the solution is very well researched, it does not consider that dietary guidelines do not usually influence individual or institutional food choices. They need to play a larger role in shaping consumer behaviour and institutional practices. The food recommended by dietary guidelines should also be affordable compared to more processed, less nutritious alternatives, through either subsidies or other incentives. Thirdly, these guidelines need to be made more appealing to local consumers, especially as cooking is often a family and cultural tradition. Dr. Branca pointed out that dietary guidelines are not just for consumers, they also inform several national nutrition policies and programmes. While many countries (90-120) have dietary guidelines, very few of them actually utilise them in designing programmes for, say, public procurement. Thus, if dietary guidelines could actually be translated into policies, it would have major impacts on health, food systems and the economy.

Mr. Spajic responded to the comments by highlighting the many ways in which dietary guidelines could be utilised in several policies, such as front of pack labelling, identifying locally available nutritious foods, subsidising both production and consumption of healthy foods. The main objective of the guidelines would be to orient the food system towards ensuring that consuming healthy, sustainable food is affordable, easy and attractive. Mr. Vennard drew attention to the importance of optimising the process and not just the outputs of preparing these guidelines, which needed to be participatory and sensitive to the power dynamics within food systems. Mr. Vennard, Mr. Spajic, Ms. Graf and Dr. Branca then answered a few audience questions. The question themes included government, political economy, social justice and research methodology.



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Liz Goodwin, the deputy lead for WS3 on Food Waste, and **Roman Davas-Fahey**, a youth member of WS3, then presented their solution. Ms. Goodwin is the Senior Fellow and Director, Food Loss and Waste, at World Resources Institute (WRI) and a Champion of the UN Sustainable Development Goal 12.3. Mr. Davas-Fahey is the founder of Climate-Proof Food and Youth Ambassador for Real Food Systems. Ms. Goodwin began by highlighting that for many governments across the world, food waste and loss are not high priorities. However, these are complex issues that require collaboration between government, private sector and civil society. The solution proposed, 50 by 50 by 30, involved getting 50 countries to commit to halving their food waste by 2030. This can facilitate creation of national strategies, across country measurements and developing solutions with the private sector. Public-private partnerships can be an effective way to work towards a shared goal, and many countries have already implemented them. Mr. Davas-Fahey agreed that food waste and loss are complex issues that lead to a loss of resources as well as greenhouse gas emissions. The food waste situation also changes across countries, while for more developed countries it could be food waste at a consumer or retail level, for developing countries, the primary problem could be food loss earlier in the value chain. Ms. Goodwin then spoke about some of the barriers that might be preventing governments from tackling food waste. For many countries, food waste is not a high priority, and this became worse after the Covid pandemic. The Food Systems Summit provides an opportunity to demonstrate that we cannot have a sustainable food system or meet the Paris commitments unless food waste is addressed.

Lasse Bruun, Global Director of 50by40 and the civil society lead for AT2, was the first to comment on the solution. Mr. Bruun raised three points of consideration: i) fairness of approach, where post-harvest loss in low-income countries should be treated as a more pressing issue concerning food security than consumer waste in high-income countries; ii) stakeholder engagement at the sub-national/municipality level, which is essential for translating national policies into procurement plans. Farmers need to be a part of this process from the beginning, which would involve working with unions such as the ILO, IRF and La Via Campesina; iii) the solution should anticipate increased post-harvest loss due to extreme weather events caused by climate change. Efforts should be made to shift to a plant-based food system, as industrialised animal agriculture is not only a form of food waste but also threatens food system stability (as the Covid pandemic has shown). **Emeline Fellus**, who is the Director of the FReSH project at the WBCSD, and a member of WS1, then gave her views on the solution. Ms. Fellus acknowledged the importance of reducing food waste as a game-changing solution that affects all the 12 SDGs. She pointed out that the solution differed from already existing ones by proposing a national level approach. Measurement would also be a very significant part of this approach, so developing an easy to implement methodology for the same would help assess the impact of the solution. Ms. Fellus also suggested that the narrative around the solution could be changed from one of reducing waste to emphasising the potential benefits for food system actors.

Ms. Goodwin responded to the comments by acknowledging the importance of the target, measure and act approach, which would help understand the specific problems and focus on a solution accordingly. Concerning stakeholder engagement, she mentioned that the solution needs to benefit all stakeholders in the supply chain. In terms of measurement, efforts should be made to improve the ease of use of indices such as the Food Waste Index to be released by UN Environment and the Food Loss Index. Mr. Davas-Fahey suggested that resources and infrastructure could be exported to help low-income countries deal with post-harvest losses, which could have been exacerbated by the pandemic. He also agreed that industrialised agriculture, which is an inefficient form of production, should be considered a form of waste. Ms. Goodwin, Mr. Davas-Fahey, Mr. Bruun and Ms. Fellus then answered a few audience questions, which centred on the role of governments, civil society and the private sector, measurement tools, and problem framing.

The session was then concluded by Paul Newnham and **Dr. Gunhild Stordalen**, the Founder and Executive Chair of EAT and the Chair for Action Track 2. Mr. Newnham encouraged the participants to continue their engagement with the summit process by sharing their ideas through the Public Surveys,



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the Food Systems Community Platform, and through social media. Dr. Stordalen thanked participants for their valuable inputs. She encouraged them to attend the next public forum in early March, which would have a more comprehensive list of solutions being presented. Dr. Stordalen also mentioned that, for her, the Food Systems Summit is an occasion for *dugnad* (a Norwegian word that represents people coming together and contributing to a greater good). Thus, the Summit would collaborate with all food system actors to commit to meaningful actions. Ultimately, the success of the summit would be measured by how the solutions on paper are translated into game-changing actions on the ground.

Resources for Further Information:

- The video from the event can be viewed [here](#).
- To learn about holding Food Systems Summit Dialogues in your country, see this [website](#).
- To participate in the Food Systems Community Platform, visit this [website](#).
- To submit any ‘game changing’ and systemic solutions that you may have for Action Track 2, use this [survey](#). Data from the responses received to date are included in Annex 2.



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Annex. 1: Questions Posed by the Open Forum Participants

Note: Grammar and language imperfections in the original questions and answers are to be expected, given the rapid nature of the Q&A, and have not been corrected. The initials before each response indicate the respondent (JY=Jian Yi, PT= Pramisha Thapaliya, LW= Lucy Westerman, AD= Anne Dioh, DV=Daniel Vennard, LS= Luke Spajic, FB= Francesco Branca, MG= Marie-Claire Graf, LG= Liz Goodwin, RD= Roman Davas-Fahey, LB=Lasse Bruun, EF= Emeline Fellus).

No.	Themes	Question(s)	Response(s)
1.	Solutions – Behaviour Change, Food Industry Practices, Political Economy	Q&A: Please share your views on how we could better incentivize people (and reduce lobbyists influence over government) to transition into a whole food plant-based diet in order to reduce our carbon footprint on the planet while preserving our health, restoring wildlife and feeding the entire humanity.	<p>JY: Actually, the second largest number of solutions we have received have been related to reducing the consumption of animal foods. From the experience of China, I can say that we need to build mechanisms to help align these goals with government priorities. For example, the Chinese government has a new commitment to carbon neutrality and food safety and security have become an important priority. We also need to increase choices for plant-based foods, which would help people change their food choices.</p> <p>PT: I think we need to also encourage conversations between governments and the corporations that are producing ultra-processed foods with high carbon footprint. These corporations can actually lead the transition to more sustainable food businesses.</p>
2.	Food Systems Issues to Address – Political Economy, Government Solutions – School feeding	Q&A: School meals are great because of the control you have over nutrition and diversity of foods, but they have to be paid for. And usually in lower income countries, it's governments with very tight budgets and shifting political priorities. So how do we ensure consistent budget for school meals?	<p>LW: We need to make nutrition attractive and sell it to the right people. The challenge is we are still operating in silos, although we are trying to break out of them. So we need to jazz up procurement and pitch it better to those responsible for funding. We also need to understand the economic barriers to such policies, such as trade, tax, laws and tariffs.</p> <p>AD: It is not just the government, but also the local community that plays a very important role in making school feeding sustainable, because it's their children who are affected. So we need to take a multi-sectoral approach to the school feeding value chain.</p>



3.	<i>Food Systems Issues to Address</i> – Food Safety	Q&A: I would worry about food safety, which if compromised could hurt this idea that the solution is healthier than other options. How do you continue a high level of food safety that you see in this solution?	<p>PT: As Anne said, a way to ensure food safety would be to harness the power of local communities, who would not want their children to consume unsafe food or food that is produced with chemical fertilisers and pesticides. These communities are also often producers who would farm food sustainably. Along with the support of the local community, the government could also play a role by incentivising and subsidising sustainable food production and consumption.</p> <p>JY: There is a need to reform our procurement policy. For example, in China, the standard policy stipulates buying meat from factory farms. Here the potential for food safety issues is high, as this is cheap meat that is often shipped over long distances. So if we change this policy to encourage local procurement and ensure animal welfare, the food safety issues will also be addressed.</p>
4.	<i>Food Systems Issues to Address</i> – Political Economy, Government	Q&A: Regarding food-based dietary guidelines, really interesting to hear about the compatibility with the Paris agreement on climate change. However, this only really matters if the countries effectively implement their guidelines. It seems that the evidence for this is very patchy.	<p>DV: If we're going to really make this work, we need to set a high standard for these guidelines. But that should be coupled with an expectation of what good execution means. What are the five or 10 ways in which they could be brought to life? So it's not just the game changing solution we end up with or the 200 great documents, but that the 200 great documents result in 20,000 great actions.</p> <p>FB: The food-based dietary guidelines (FBDGs) are like a chapter of the food systems where everybody agrees on what needs to be done. But then, different actors have to take those actions, which could involve consumer education, agricultural investment and public procurement among others. However, FBDGs are thought of only as a tool to inform consumers and not for these other policy measures, which is a problem. So, we should start with Luke and Daniel's solution, start with FBDGs and ensure that policy action follows. Firstly, we need to bring the number of countries with FBDGs from 120 to 194. Organisations like the FAO are also working on capacity building towards this goal.</p>



5.	Food system Issues to address – Livelihoods; Diversity, Inclusion and Equity	Q&A: It is a great presentation, Luke, but what about social justice? You get the health and environment dimensions, but I do not see the people who are engaged in the food system and are often very vulnerable (see, Action Track 4).	<p>LS: That's a really great point. And I think it is important to recognize that sustainability does incorporate more than the environment. Here, we focused on environmental sustainability as a first step, but ideally, we would expand that to look at, for example, social outcomes. You could also imagine, for example, considering we're in COVID, a contribution to anti-microbial resistance or even something like animal welfare. So I think that having a holistic interpretation of sustainability is very important and something to work towards. I guess we see this as a first step and something that is ready to happen right now, whereas we definitely need some more work looking at what a socially just set of guidelines would actually constitute.</p> <p>MG: It's all about implementation, right? If you have a Paris agreement and no one cares about it, it would not have any impact. If we manage to implement these national dietary guidelines along with social measures such as subsidies, incentives and food support for underprivileged communities, then you would have benefits on both the environmental and social fronts. However, this requires governments to commit more than just writing documents, they need to talk and listen to these communities. So that where the hard part comes in, with implementation.</p>
6.	Summit Process – Research Methodology	Q&A: For guidelines, the German society for nutrition compared their guidelines with the planetary health diet, and showed that it fits very well. How did you compare the guidelines and come to a different result?	<p>LS: I can't remember the details of the German example off the top of my head, but just very briefly, without going technical details, essentially what we did was look at the guidelines. If they had a quantitative recommendation, then we put that into a model, which is essentially a way to quantify the health and environmental outcomes. If they weren't quantitative, for example, if they recommended eating more fruits or eating less sugar without giving any number. Then we had to convert that into a number, which was a bit of a process. So if you're interested, I will post the link in the chat but I'll save everybody the technical details, which might be a little less interesting for this purpose.</p>



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			<p>FB: I think the pain point of dietary guidelines is how we treat meat. We have many different ways to recommend meat. Of course, meat is a component of all dietary guidelines, but some give recommendations to reduce consumption while some do not. And I think we definitely need to discuss this with a scientific viewpoint, but also with an eye to potential alternatives and complements in terms of animal-sourced food.</p>
7.	<i>Food Systems Issues to Address</i> – Government	<p>Q&A: Roman, great question to Liz Goodwin, regarding what are the barriers for people in government positions to support food waste policy and initiatives? We all need to be straight up about the barriers, take away the barriers and we have progress.</p>	<p>LG: I think there is another barrier, which is funding. Because of the lack of awareness, nobody wants to fund anything on food. They're very keen to fund initiatives on deforestation on oceans, on plastics. Nobody actually wants to fund anything on food. You don't have funding going into awareness raising campaigns, helping train farmers, providing cold storage solutions or educating consumers. So I think funding is definitely an issue.</p> <p>RD: As far as barriers for people in government, I think the creation of entities devoted to reducing food waste and loss might be a pathway to overcome them. Creating a group that is responsible and can support these campaigns, frameworks and initiatives might make it easier for these things to happen in various countries.</p>
8.	<i>Engagement</i> – Civil Society, Private Sector, Government	<p>Q&A: Grassroots community led groups are increasing, especially in cities, rescuing food waste and redistributing it to meet social needs and address local food injustice and food insecurity. How could this focus on public private partnerships include these citizen-led responses to food waste?</p>	<p>LB: Generally, we're going to be seeing much more urban food production and urban food waste being connected. When we're engaging with people who produce and procure food locally, we open up a whole new territory for collaboration, which is so important for this. I think, in the coming years, we need to see a much stronger focus on looking at food waste from the life cycle perspective. And this would also address some of the other questions I've seen coming up. Yes, there are some situations where food waste can be directed to livestock, but let's be honest, 77% of global agriculture land is used for livestock production, either for grazing or for feed. So one of the biggest issues we need to address is industrialized animal agriculture.</p>



			<p>EF: Well, I think Liz and Roman have stated the approach of setting up national goals, but thereafter indeed a lot of the work lies in the hands of the producers and the companies. So there is this question of first of all, developing trust and collaboration. We can build on the existing, private public partnerships that are being implemented already. I agree with the point about resources, it's often a question of where do you find the investments and what's the return on those investments. One of the other game-changing initiatives that we're thinking of across the different action tracks is something that we call the true value of food. It's not about increasing the price, it's about how can we try and stimulate funding towards supporting food that is produced in a sustainable way, that is not wasted and that contributes to more healthy diets. That's a whole subject in itself, but I think that's a critical component of changing the rules of the game.</p>
9.	<i>Engagement – Tools, Measurement</i>	<p>Q&A: The most important point for avoiding food waste is harmonized measurement across countries. Momentarily, we are discussing a database of one year (2011). Is there a plan to measure trends? Otherwise, we cannot measure the success.</p>	<p>LG: It has been hard, as we haven't had the metrics and the measurement approaches. We do have the food loss and waste protocol, which a number of companies and countries are using. But, as I said, UN environment is about to publish, I think later in February, a Food Waste Index, which is an approach that any country in the world should be able to use to actually measure food waste within its own environment, based on what data it already has. Alongside the Food Loss Index, that should allow every country to have a picture of how it is doing and to therefore monitor progress. So I think that will be a big step forward.</p>
10.	<i>Food Systems Issues to Address – NCDs</i>	<p>Q&A: Possibly a silly question, but if we reduce waste in countries that have a net calorie surplus, don't we risk increasing rates of overweight and obesity? If more food is being eaten, surely that's a risk.</p>	<p>EF: It comes across a bit as a silly question. Maybe there is something that I'm missing, but I think if you save the amount of food that you've produced, it doesn't mean that somebody is going to eat that. You will actually change the amount that you're producing in the first place or you will help redistribute the food, because let's remember that people are not accessing food the same way. And indeed there is over consumption in some of the places and groups of the population, but there is also lack of access to food in other places. So it's a wider question.</p> <p>LG: I think it does not naturally result in more being eaten. It means you have more crop to sell into another market.</p>



<p>11.</p>	<p>Food system Issues to address - Problem Framing/ Narrative</p>	<p>Q&A: We often talk about how to reduce food waste, but not much about how we can prevent food waste in the first place. Prevention will address the roots of the problem. Otherwise, food waste will be a forever problem. As you said, collaboration is key. How can all stakeholders along the food value chain from farm to fork collaborate to prevent food waste? Thanks and greetings from the University of Oslo.</p>	<p>LB: It's a very excellent point. The US, for instance, produces four times the amount of food than what people actually eat. And that's because there's a system based on having large surplus of food and food storage. I think that is something that also came out of World War II, which was the necessity to prevent a future food and nutrition deficiency. Maybe that whole system, that mind-set, needs to be changed. We don't need all that surplus storage anymore. That leads to food waste.</p> <p>LG: I think to get the whole supply chain, you need to have far more data and transparency of data. There's an awful lot of evidence of companies keeping data rather close to their chest and not wanting to share and not wanting to admit what their wastage levels are and what they're doing, or how they approach things. We need to have more transparency, visibility and sharing of risks up and down the supply chain, rather than a contractual arrangement that results in the farmer bearing all the risk. And I think it would address some of those inequalities up and down the supply chain.</p> <p>EF: If I can give a concrete example, we have actually worked on mapping the supply chain and food waste hotspots with one of our retailer members. What was interesting and I think what you are proposing to do in your solution, is to identify those hotspots. So in the example, we looked at fruits and vegetables in a retail shop. A big part of food waste was stemming from the requirements that the retailer was placing, for instance, on the size or colour of the apples. There was a lot that could be done there and fully agree that it should be the starting point, but thereafter, there were also a lot of different hotspots and one of them was whenever the food or vegetable was beginning to look less nice then people wouldn't buy it. This is where you need the collaboration across the food value chain, because there is a way to actually use these and send them to the different manufacturers. So use the bananas that don't look so good and put them back into the production of other products, but that requires collaboration.</p>
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Annex. 2: Survey Responses

The attendees were encouraged to submit their ideas and opinions via the survey link that was pasted in the chat. The survey, administered via Survey Monkey, received 304 responses as on 1 February 2021. It remained open until 9 February 2021. The survey consisted of 11 questions, which are listed below:

No.	Questions	Response Options
1.	Please provide the name of your solution. (max 1 sentence)	Open-Ended Response
2.	What problem is your solution addressing? (max 100 words)	Open-Ended Response
3.	How does your solution address the problem? (max 200 words)	Open-Ended Response
4.	Is this a new solution or an existing solution that needs scaling?	New Solution
		Existing solution in need of scaling
5.	Which organization/s, institution/s or group of individuals are associated with the solution? (Please include a link to the organizations website if available)	Open-Ended Response
6.	If selected as a game-changing solution, how will you leverage the UN Food Systems Summit to scale your solution? (150 words maximum)	Open-Ended Response
7.	Is this idea applicable to a particular geography, demography, landscape or other type of setting (e.g. high- or low-income countries, aquaculture)? If so, please specify.	Open-Ended Response
8.	Who are the main actors that would put this action into place? (Choose up to 3 only)	Policymakers (government)
		Cities
		Private sector
		Civil society organizations
		UN agencies
		Public Health Authorities
		Farmers/fisheries
		Consumers (individuals)
Other		
9.	Please provide your name, organization and email address.	Open-Ended Response



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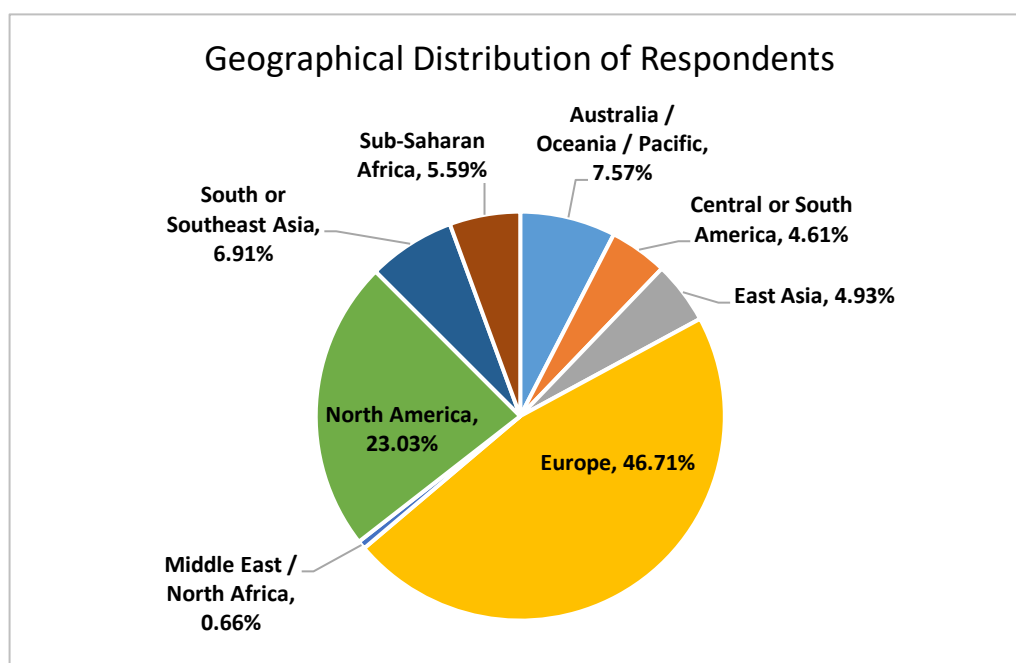
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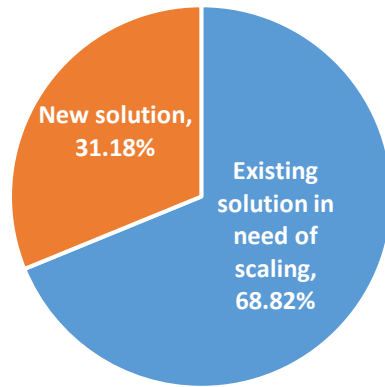
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10.	And, just for tracking purposes, please state what region you (the submitting person/organization) are based in...	North America
		Central or South America
		Middle East / North Africa
		Sub-Saharan Africa
		Europe
		East Asia
		South or Southeast Asia
		Australia / Oceania / Pacific
11.	If you are completing on behalf of an organization please indicate the geographic scope of your organization.	National
		Regional
		Global

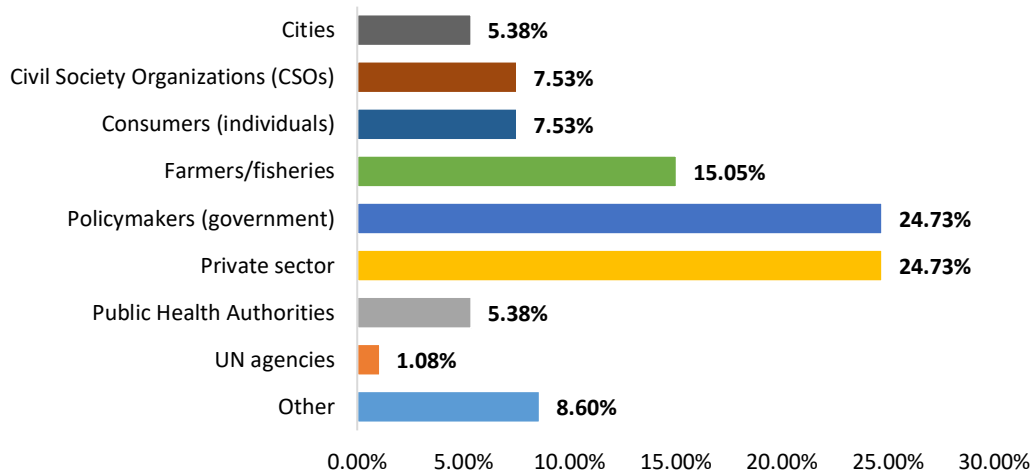
The responses from the surveys are analysed below. Among the survey respondents, Europe was the most represented region, followed by North America. Representation from East Asia, Central or South America and Middle East/North Africa was low. The responses to Q4, Q8 and Q11 were also analysed. For Q4 (Is this a new solution or an existing solution that needs scaling?), around 31% were new solutions while 69% were existing solutions that needed to be scaled. For Q8 (Who are the main actors that would put this action into place?), a large proportion of respondents believed policymakers (governments) and the private sector were the major actors who would drive the transformation towards healthy and sustainable consumption, followed by farmers/fisheries. For Q11, of the respondents who answered the question (80 in total), almost half reported their organisation's geographic scope to be global (39), followed by national (24) and regional (17).



Is this a new solution or an existing solution that needs scaling?



Who are the main actors that would put this action into place?



Geographic Scope of Respondent's Organisation

