New Horizons for Eco-Labels and Sustainability

Conference sessions

- Sustainability Update
- Food Ingredients
- Supply Chains
- Future of Sustainability Schemes

Including presentations from…

Winona La Duke, Environmental Activist and Executive Director, Honor The Earth

Daniella Russo, Founder and CEO Think Beyond Plastic

Fernando Alonso, Agronomic Development Manager, Native Products

Alan Lewis, Government Affairs & Stakeholder Relations Director, Natural Grocers

And so much more….

www.sustainablefoodssummit.com/northamerica/
About the Summit:

As the coronavirus pandemic continues, there is a growing debate about its long-term repercussions on food production and consumption. Since its outbreak, COVID-19 has created health, social and economic crises that are shaking up the food industry. Some argue the industry will never be the same again; food and ingredient firms are re-examining their supply networks, distribution & transportation methods are changing, whilst consumers are adapting the way they shop and eat. This virtual edition of the Sustainable Foods Summit will discuss the sustainability implications of the coronavirus pandemic on the food industry.

How is COVID-19 affecting production and supply of agricultural raw materials? Why are transparency and traceability becoming more important in supply chains? How is the pandemic accelerating changes in distribution and retailing? What sustainability schemes and labels are gaining popularity? How is COVID-19 affecting consumer behavior towards sustainable foods? What are the long-term implications of such trends? The Sustainable Foods Summit will address such questions in a high-level forum on 25-28th January 2021 (Pacific Daylight Time).

Since 2009, the Sustainable Foods Summit has been discussing leading issues the food industry faces concerning sustainability and eco-labels, such as Organic, Fair Trade, Rainforest Alliance, etc. The aim of the Sustainable Foods Summit is to explore new horizons for eco-labels and sustainability in the food industry by discussing key industry issues. Other editions of this international series are hosted in Latin America, Europe, and the Asia-Pacific.

Who Should Attend?

The Sustainable Foods Summit is devised for key stake-holders in the food industry that include:

- Food manufacturers
- Ingredient & raw material companies
- Retailers & distributors
- Packaging companies
- Industry organizations
- Certification agencies
- Academics & researchers
- Investors & financiers
- Other stake-holders

Reasons to Attend the Summit

1. Assess the sustainability implications of the coronavirus pandemic on the food industry.
2. Discuss the impacts of COVID-19 on raw material supply chains.
3. Get a deeper understanding of the relationship between nutrition and personal immunity.
4. Debate the future directions for sustainability schemes & standards.
5. Learn how to provide traceability in raw material supply chains.
6. Gain insights into how sustainable ingredients can spur innovations.
7. Assess the role of sustainability roundtables in the food industry.
9. Learn how to improve the social value of food ingredients.
10. Evaluate the role of sustainable foods in improving food security.
11. Explore the business opportunities created by the coronavirus crisis.
12. Expand your industry network by connecting with key executives involved in sustainability in the food industry.
Some observers say the food industry has been relatively less affected than other industries during the pandemic since food & beverages are considered essential supplies. Although distribution & retailing continued during lockdowns, the coronavirus crisis is having a profound influence on the way food is produced, distributed and consumed. It is also changing the way food companies approach sustainability, with health, safety & social issues becoming more prominent. This session gives an overview on how the food industry is being affected by COVID-19.

The opening keynote gives some insights on the future of foods. How is the coronavirus virus causing disruption? What long-term changes can we expect to see? How is the sustainability focus likely to change in the coming years? Other speakers will discuss food security, social aspects and green packaging. Case studies will also be given on how pandemic has spurred innovation. A leading natural food retailer will share its experiences during the pandemic.

To conclude, featured speakers will discuss the evolution of the sustainability agenda. Although environmental issues, such as climate change, biodiversity loss, plastic pollution and waste management remain important, COVID-19 is elevating social & health issues. What issues should take precedent during a pandemic? How are operators addressing this sustainability conundrum?

09:00  Opening Keynote: Future of Sustainable Foods
       TBC

09:25  Green Issues During Pandemic
       Meghan STASZ, VP of Packaging and Sustainability, CONSUMER BRANDS ASSOCIATION

09:50  Sustainable Agriculture and Food Security
       TBC, COLUMBIA UNIVERSITY

10:15  Networking Break

10:40  Creating Positive Social Impacts
       TBC

11:05  Food Innovations in a Post-COVID Market
       TBC, RABOBANK

11:30  Sustainable Food Retailing: Case Study
       Alan LEWIS, Government Affairs & Stakeholder Relations Director, NATURAL GROCERS

12:00  Plastics in a Circular Economy
       Daniella RUSSO, Founder and CEO, THINK BEYOND PLASTIC

12:25  Panel Discussion: Evolution of the Sustainability Agenda

12:55  Closing Remarks from the Chair

13:00  End
Session 2: Food Ingredients

Food & beverage companies are investing in sustainable ingredients. Some are doing so to create more sustainable products, whilst others are looking to innovative. This session covers recent trends & developments. The coronavirus crisis has elevated interest in health & wellness products as consumers look to boost their personal immunity. Details are given of food ingredients and their nutrients that can raise immunity levels. What are their applications in food & beverage products? What new such ingredients are upcoming?

Soy is widely used, however it comes under the spotlight because of monoculture and sourcing. An update is given on sustainable sourcing of soy, as well as future trends. Food companies looking to improve the biodiversity profile of their ingredients; details are given of a new certification scheme that ensures ingredients are ethically sourced and respect biodiversity. Other speakers will cover new technologies, plant proteins, and emerging ingredients.

To conclude, the panel will discuss the importance of creating social value. The coronavirus pandemic has highlighted divisions in society. It has affected certain age groups, ethnic groups, and social classes more than others. Marginalized communities appear to be more adversely affected. The question is, can food companies make a difference in the way they source raw materials and / or where they source from? What is the best way to create social value for growers / producers? What is the role of certification schemes like fairtrade and regenerative agriculture?

09:00  Functional Ingredients for Immunity
       TBC

09:25  Discovering Phytonutrients by Artificial Intelligence
       Jim FLATT, Co-Founder and CEO, BRIGHTSEED

09:50  Biodiversity of Organic Ingredients
       Fernando ALONSO, Agronomic Development Manager, NATIVE PRODUCTS

10:15  Networking Break

10:40  Sustainable Sourcing of Soy Case Study
       TBC

11:05  Novel Plant Proteins
       Dan CURTIN, President, GREENLEAF FOODS

11:30  Emerging Sustainable Ingredients
       TBC

12:00  Innovating with Sustainable Ingredients
       Michelle WOLF, Co-Founder, NEW WAVE FOODS

12:30  Panel Discussion: Adding Social Value to Ingredients

12:55  Closing Remarks from the Chair

13:00  End
Program: Day 3 – Wednesday 27th January 2021 (PDT)

Session 3: Supply Chains

The pandemic has highlighted vulnerabilities in food supply chains. The flow of imported raw materials has been disrupted by transportation delays and emergency measures introduced during the crisis. Many food & ingredient firms are now re-examining their ingredient sources as they look to build resilient supply chains. The first part of this session covers important developments in the supply of raw materials.

The second part discusses changes at the retail & consumer level. How is COVID-19 changing the way food is distributed and consumed? What solutions are provided by regional / local markets? What is the retailing outlook for sustainable foods? With consumers becoming more information savvy, what are the marketing implications? How has the coronavirus changed the way consumers shop and eat?

The session adjourns with featured speakers discussing the outlook for ingredient supply chains. Some argue that COVID-19 has put the brakes on globalization: the current crisis has highlighted the vulnerabilities of international supply chains for raw materials. With many operators looking to reduce the risks of ingredient sourcing, is the way forward with regional – if not – local sourcing? What are the long-term implications to supply networks?

09:00 Opening Keynote: Transition to Green New Deal
Winona LADUKE, Environmental Activist and Executive Director, HONOR THE EARTH

09:25 Building Sustainable Value Chains
Susan MAYER, Technical Food Industry Lead, RTI INNOVATION ADVISORS

09:50 Advances in Food Traceability Tools
TBC

10:15 Developing Regional Markets
TBC

10:40 Networking Break & Refreshments

11:00 Sustainable Food Retailing Trends & Projections
Kathryn PETERS, Executive Vice President, SPINS

11:25 Marketing to the Post-COVID Consumer
TBC, SIGNALS ANALYTICS

11:50 Sustainable Supply Chains Case Study
TBC

12:20 Panel Discussion: De-Globalizing Raw Material Supply Chains

12:55 Closing Remarks from the Chair

13:00 End

Summit Testimonials

Here is a selection of testimonials from participants at previous North American editions of the Sustainable Foods Summit...

‘The Sustainable Foods Summit is an important gathering because it brings together people who are passionate about long term commitments in improving the food supply. There are a lot of people who are looking for innovation and creativity so it is a great spot to meet who are like-minded that way.’

Greg Steltenpohl, CEO, Califia

‘I very much enjoyed the conference as a first-timer. Thanks, and looking forward to next year!’

Wells Fargo

‘Having attended last year – I can tell you that this is not your typical seminar / tradeshow but rather a highly curated / select group of attendees & presenters – with incredible access to high level / decision makers in the CPG, bio-tech, sustainability, organic, and plant-based industries.’

Wayzata Match Cup
Session 4: Future of Sustainability Schemes

The number of sustainability schemes for food products continues to increase. Some schemes are designed for agricultural commodities, whilst others also cover processed foods / finished products. In recent years, new schemes are emerging that cover environmental and social aspects of food production. With the absence of a single sustainability scheme for food & beverages, there are questions about the future? Will we see more proliferation in sustainability schemes and standards, or will there be some convergence? This session covers recent developments.

The opening speaker discusses the impacts of sustainability standards. With a growing number of food companies investing in in-house schemes, the merits of third party schemes are highlighted. Subsequent speakers give updates on popular sustainability schemes in the food industry. A leading food company shares its experiences in adopting sustainability standards.

To conclude, featured speakers will debate the future evolution of sustainability schemes. The food industry has over 200 different schemes / standards representing some ethical & sustainability aspects. What can we expect to see in the future? Will we see more proliferation in schemes and divergence between standards? Or, should the way forward be some consolidation and / or convergence of existing schemes? If convergence, what are the prospects for a single sustainability standard?

09:00 Impacts of Sustainability Schemes  TBC
09:25 Sustainability Roundtables Update & Outlook   TBC
09:50 Regenerative Agriculture Certification Update  Diana MARTIN, Marketing & Communications Director, RODALE INSTITUTE
10:15 Organic Agriculture and Sustainability  TBC, ORGANIC TRADE ASSOCIATION
10:40 Networking Break & Refreshments
11:00 New Sustainable Agriculture Standard  Ruth RENNIE, Director of Standards and Assurance, RAINFOREST ALLIANCE
11:25 Emerging Certification Schemes  TBC
11:50 Sustainability Schemes & Labels: Brand’s Perspective  TBC
12:15 Panel Discussion: Standards Outlook – Convergence or Divergence?
12:55 Closing Remarks from the Chair
13:00 End
About the organizer

The Sustainable Foods Summit is organized by Ecovia Intelligence (formerly Organic Monitor), a specialist research, consulting & training company that focuses on global ethical product industries. We have been encouraging sustainable development in our specialist industries for 20 years. Since 2001, we have been tracking ethical & sustainable industries like organic foods, fair trade products, natural cosmetics, ethical textiles, sustainable packaging, etc.

Our business services include research publications, business & technical research, sustainability consulting, as well as seminars, workshops and summits. We now organize the Sustainable Foods Summit in the major geographic regions of the world: Europe, Latin America, Asia-Pacific, as well as in North America. More details are on www.ecoviaint.com

Online platform

This virtual edition of the Sustainable Foods Summit will be hosted on an interactive online platform. As well as ensuing there are no health & safety risks to summit participants, the platform will provide a forum for high-level discussions. The online platform will be set up so that sustainability seminars and debates take place in a dynamic and engaging way.

We will have a virtual exhibition room and chat rooms so participants can network and connect with each other in real time.

Note

Additional speakers are still to be confirmed. The organizer reserves the right to change the content and / or speakers of this program. The organizer reserves the right to cancel, defer or modify the event proceedings without prior notice.

If you have made a booking and have not yet received confirmation, please contact Polyana Sartori at polyana@ecoviaint.com or +44 20 8567 0788.