The Organic Food System Programme

With contributions from: Susanne Bügel, David Gould, Jostein Hertwig, Johannes Kahl, Denis Lairon, Flavio Paoletti, Ewa Rembialkowska;

And also from: Raymond Auerbach, Jim Bingen, Marija Bodroza, Perumal Karuppan, Emmanuel Kwesi Boon, Philipp Dietrich, Bernhard Freyer, Sebastian Kretschmer, Zerihun Nigussie, Victor Olowe, Richard Onwonga, amongst others.

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How did it come to be?
Organic is a global agro-food system

100 years of experience
From vision to metrics
Data recorded annually >160 countries
Legislation in >80 countries
The OFSP: What is it?

Partners and advisory board members from different countries and continents are from research, authorities, multi-stakeholder networks, farmers' associations, CSOs, education and business.
The OFSP: What is it doing?

Objectives and activities

Conceptualising food systems, using organic
- Developing a framework (project)

Modelling and assessing food systems
- A first international workshop

Education and training
- SUSPLUS (EU project) → next: global

Transformation in practice
- Case studies e.g. REMA 1000 (NO retailer), Food Hub, BERAS,

Communicating and disseminating
- Website http://organicfoodsystem.net, papers
How does it contribute?

Connecting the dots in new ways

- e.g. changing the comparison level from products to diets
- e.g. studying the transformation of societies
- Within (Organic 3.0) and without
Connecting the dots in new ways

How does it contribute?
e.g. changing comparison level from products to diets

Regular consumers of organic products in FR & DE exhibit:

- a better dietary pattern (more plant food-based)
- fitting food-based and nutritional recommendations
- they are markedly less overweight and obese
- higher level of physical activity
- non-smoking

→ healthier life-style profiles
→ a better compliance with the sustainable diet concept.

How does it contribute?

e.g. studying the transformation of societies

Connecting the dots in new ways
What key areas does it address?

Food systems

- acceleration of transformation
- helps grasp systems concept
- links at every food point e.g. to SD, healthy gastronomy, sustainability along food VC
How can it be replicated / scaled up?

- e.g. education: from EU to global
- e.g. more case studies of transitions around organic
- e.g. through reach of network

What is needed?
- R&D: partners
- Actions: yes please
- Funding: that too
- Other: fundraising expertise
What is the African context?

organic action plan

need education

grow domestic markets

varied case studies

evidence through research
What are opportunities to get involved and why should you?

- R&D as well as transformation in practice
- Join us! Talk to us, let’s engage!
- Make use of our findings
- Build local Organic Food Systems
Thank you!

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