



World Food Summit - Better Food for More People 2018

30-31 August 2018 in Copenhagen, Denmark

Venue: Danish Chamber of Commerce

Preliminary Program for parallel sessions 31st August 2018

#2: Safer Food: Reducing diseases caused by contaminated food

In this parallel session, we aim to inspire new global, regional, national and local action, and we hope to foster discussions about how to initiate and scale solutions to ensure better food safety.

The global population is facing a very diverse range of food safety challenges, depending on whether consumers choose to buy their lunch as a prepacked meal marketed by a multinational food chain or whether they stop by the local street noodle shop. Either way, the notion of gastronomy – how to prepare and appreciate the food eaten – has the same potential to provide consumers with appetizing and safe meals in which creativity, profitability and food safety can coexist.

Every year, almost 1 in 10 people in the world fall ill after eating contaminated food, and actually 420 000 die. This means an annual loss of 33 million healthy life years¹. Everyone along the production chain, from producer to consumer, has a role to play to ensure that the food we eat does not cause diseases.

The outcome of the World Food Summit in 2017 was the World Food Summit – Roadmap to 2030 with a specific target on safer food and recommendations on how to achieve the target: “By 2030 50% reduction of illness caused by food due to inadequate knowledge of hygiene in the food chain”.

The United Nations Sustainable Development Goals include a target for 2030 about ensuring healthy lives: “By 2030, substantially reduce the number of deaths and illnesses from hazardous chemicals and air, water and soil pollution and contamination (target 3.9).

In this parallel session, we are looking for solutions to ensure healthy lives and reduce diseases caused by contaminated food. We will in particular look into how different actors of the food industry can empower children and young people to better food safety skills and how block chain technology can bring the requisite efficiency, transparency and authenticity to food supply chains around the world.

Programme for Friday 31 August 2018
#2: Safer Food: Reducing diseases caused by contaminated food

8.00-9.00 Registration

9.00-9.15 Introduction by moderator

Christine Nellemann, Director of the National Food Institute,
Technical University of Denmark

9.15-9.45 Status on the World Food Summit – Roadmap to 2030 and highlights since last year
(30 minutes)

- Dr. Lisa Ackerley, Member Board Of Trustees at Royal Society for Public Health, UK
- Karen Hækkerup (TBC)
- Bent Claudi Lassen

Open discussion moderated by Christine Nellemann (30 min)

9.45-10.45 Empowering consumers with gastronomy

(1 hour)

How do we successfully teach kids about food safety hazards while encouraging them to be creative in the kitchen and prepare tasteful dishes

- 1) Case example : Frank Yiammas, vice president, food safety and health at Walmart (TBC)
- 2) Case example: Dr Carla Brown, project manager, e-bug.eu, Public Health England (TBC)
- 3) Case example : Søren Ejlersen (TBC)

Open discussion moderated by Christine Nellemann (30 min)

10.45-11.15 Break

(30 min)

11.15-12.15 Re-thinking the food system

(1 hour)

How can new technology enhance traceability and transparency in the food system

- 1) Case example: David Lloyd, Managing Director UK & Nordics, Alibaba (TBC)

2) Case example: Professor Frank Aarestrup, The Technical University of Denmark (TBC)

3) Case example : IBM, (TBC)

Open discussion moderated by Christine Nellemann (30 min)

12.15-13.15 Overcoming the global food challenges with partnerships and concepts – creating shared value for business and civil society at global, national and local levels.

(1 hour)

In this part of the program we investigate what kind of collaboration and partnerships between stakeholders is needed in order to solve specific challenges.

Guided workshops with focus on

- Collaboration and partnerships between stakeholders.
- Mutual rewards for business and civil society: transparency on drivers and reasons for initiating a partnership.
- Governance and scoping.
- Effect and indicators.

1) Educating kids about food safety:

Søren Ejlersen (TBC)

2) New technology and big data in the food sector:

Hjalte Þórarinnsson, Vice President of Innova/Marel (laver systemer og udstyr til forarbejdningsindustrien) (TBC)

13.15-13.30 Wrap up and closing remarks by moderator

(15 min)

13.30 Lunch and networking