



4TH ANNUAL

Sustainable Foods 2025

International Conference and Exhibition
28-29 January, Business Design Centre, London

Post Event Report

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Welcome

Welcoming an audience of 500 key sustainability decision makers across the entire Food and Drink (F&D) supply chain, Sustainable Foods hosted a two-day event filled with insights, thought leadership and tangible business outcomes on the vital steps required to transition towards a more resilient and sustainable food system.

Sustainable Foods has grown year on year, with 2025 the most successful and thought-provoking conference. As global climate challenges show no signs of abating, the F&D industry has taken concrete, tangible steps to tackle sustainability issues within the sector. Featuring an executive lineup, Sustainable Foods welcomed senior leaders and government officials to discuss the most crucial aspects of the sustainable food transition. Key subjects from regenerative agriculture, health, nutrition, decarbonisation, biodiversity, finance and many others were discussed in greater detail.

The F&D industry was out in force at Sustainable Foods, representing 46% of the total audience, of which 45% were C-level or managing directors. Over 25 countries were represented and over 300 companies participated in the dialogue. A global audience addressing the vital steps to transform our food system. Our appreciation to all our sponsors, exhibitors and steering committee members who helped shaped the conversation and tireless support of Sustainable Foods.

Two days will never be enough to transform the F&D system, but Sustainable Foods is the premier conference that progresses the conversation. We hope you enjoy the 2025 post show report and look forward to welcoming you all to London in 2026.

Jawad Allawi Partner & Co-Founder, The Sustainable Foods Conference
Hussein Allawi Partner & Co-Founder, The Sustainable Foods Conference
Will Wootton Partner & Co-Founder, The Sustainable Foods Conference

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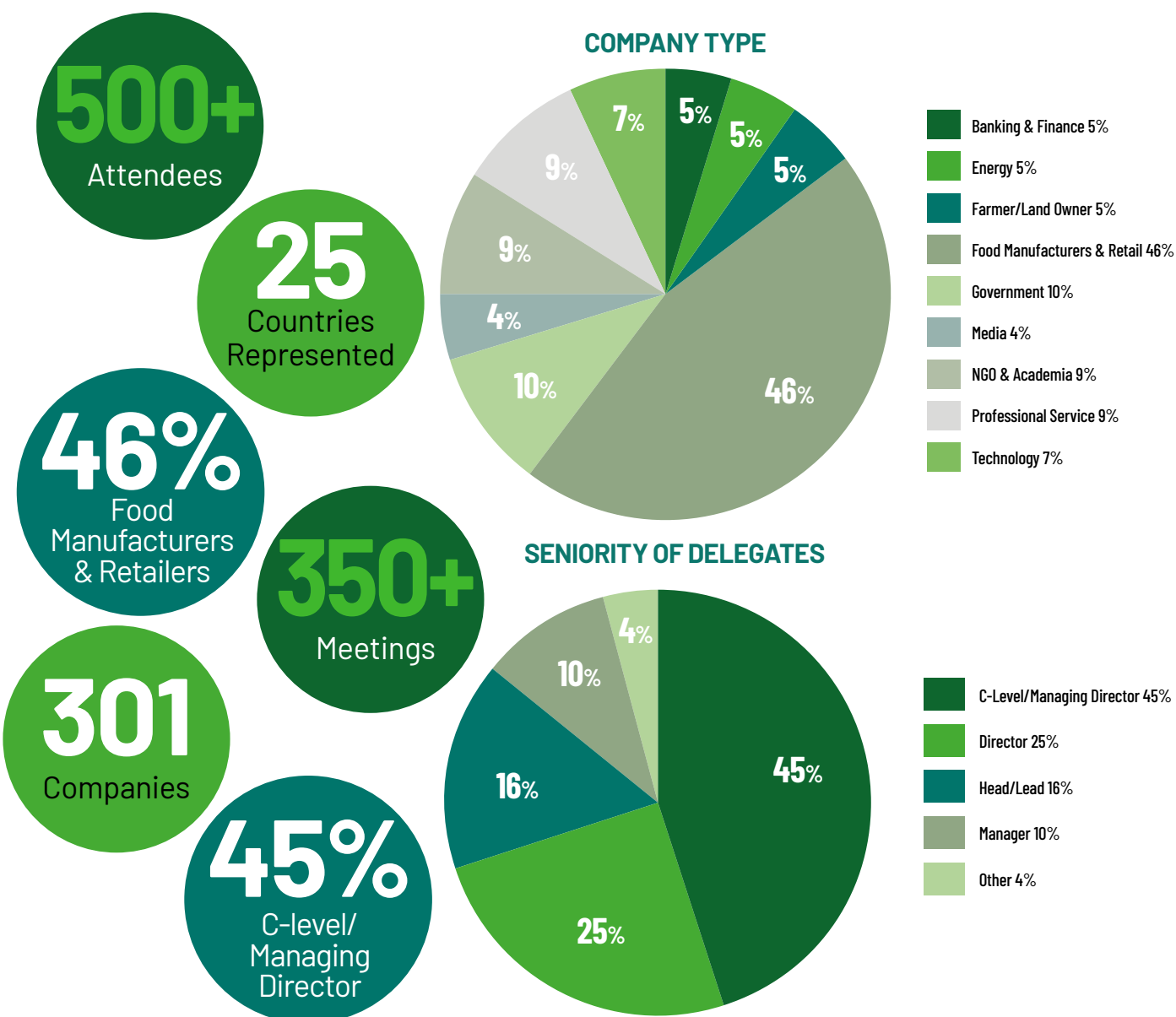
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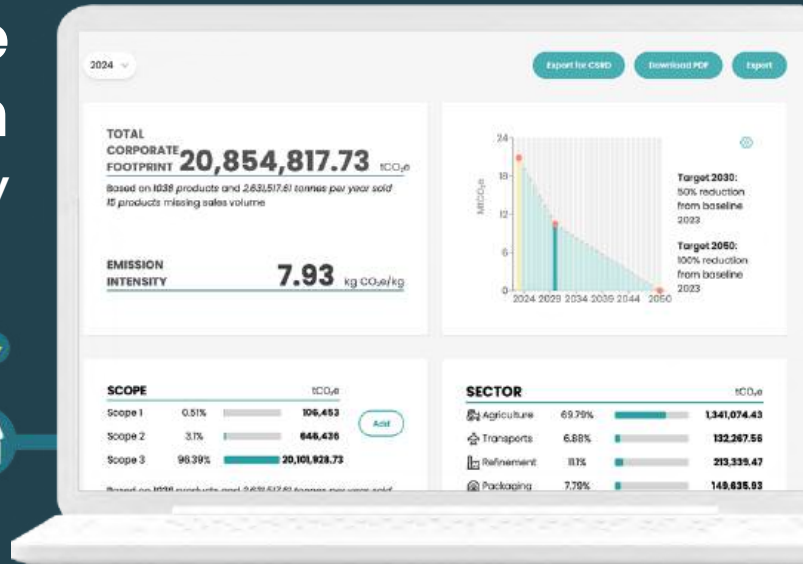


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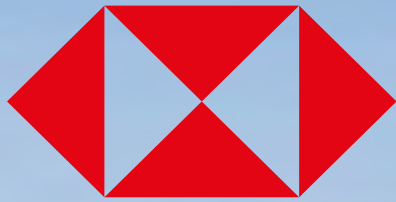
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Minister of State
Department of
Environment,
Food & Rural
Affairs



Simon Roberts
CEO
Sainsbury's



Archana Jagannathan
Chief
Sustainability
Officer
PepsiCo Europe



James Mayer
President
Danone
(UK&EIRE)



Lorna Schneider
Chief Quality &
Sustainability
Officer
Hilton Food
Group



Ashwin Prasad
Chief
Commercial
Officer
Tesco



Elaine Hindal
CEO
British Nutrition
Foundation



James Bailey
Executive
Director
Waitrose



Emily Miles
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Food Biosecurity
and Trade
Department for
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Affairs



Karen Betts
OBE
Chief Executive
food & drink
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Bas Padberg
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Director, UK
Arla Foods



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Tim Fitzgerald
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Ivo Mulder
Head, Climate
Finance Unit
UNEP



Sophie Throup
Technical &
Sustainability
Director
Myton Food
Group



Tara McCarthy
Global Vice
President ESG
Alltech



**Mark Lumsdon-
Taylor**
Partner, Head of
Sustainability,
ESG
MHA

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Rodrigo García González
Co-CEO & Co-Founder
Notpla



Nick Brown
ESG Director
Premier Foods



Lisa Spicka de Bevacqua
Global Director,
Sustainability
Consulting
NSF



David Moore
Group Head of
ESG
The Compleat
Food Group



Patrick Holden, CBE
Founder & CEO
Sustainable
Food Trust



Simon Haldrup
CEO
Agreena



Samantha Deacon
Principal
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Marija Rompani
Director of
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Ethics
John Lewis
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Sarah Langford
Author, Speaker,
Lawyer &
Farmer



Mark Brooking
Chief Impact
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Emer Fardy
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Simon Bonnet
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Sustainability
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Andy Wright
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Jonathan Lane
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Matteo Cunial
Chief Revenue
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Technologies



Zack Polanski
Deputy Leader
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Member
Green Party
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Wales



Martin Schichtel
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David Webster
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Dan McGlynn
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Satosalmi**
Head of
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**Megan Van
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**Duncan
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Carl Olivier
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Executive Summary



IT'S BROKE. TIME TO FIX IT. TOGETHER.

The food system is broken. Our production methods are driving biodiversity loss and climate change; agriculture has become too reliant on chemical inputs and intensive rearing of livestock. The soil is depleted. Processing is delivering products that are fuelling obesity and ill health, with manufacturers chasing thin margins and more people struggling with the cost of living.

Indeed, the price gap between unhealthy food and healthy food is expanding, meaning many people can't afford to eat a healthy diet. The food environment that shapes our choices too often leads people down the wrong path. And the confidence citizens have in brands to communicate their sustainability efforts transparently is shrinking.



In short: our food system is need of repair. Urgently.

That message came loud and clear at the Sustainable Food Conference, held on January 28 and 29, at a packed Business Design Centre in London, UK. There, senior figures from industry and the UK Government spoke directly and honestly about their role in what has gone before and – as this report details – their place in developing the food system of the future.

“I’m here today to talk to you about what we want to do together,” said Daniel Zeichner, minister for food security and rural affairs at Defra, the Department for Environment, Food and Rural Affairs. This is a particularly busy policy period for Defra, and Zeichner used his keynote to bring the entire chain together so they could pull in one direction.

Zeichner discussed the evolving food system, emphasising its role in national security and health. He highlighted the system’s affordability and economic impact, before noting challenges such as obesity, which costs the economy £74 billion annually, and the environmental impact of agriculture, which accounts for 12% of UK greenhouse gas emissions (now higher than electricity).



“I know that many of you in this room and in the wider food system have made it very clear there’s [...] a need for change. But it’s also recognised that only government can bring people together to do that, and that’s exactly what we intend to do – to work with industry to help develop those outcomes and with industry to deliver those changes. [W]e genuinely think that we can make much more progress if we work closely together on this.”

**Daniel Zeichner,
Defra minister**



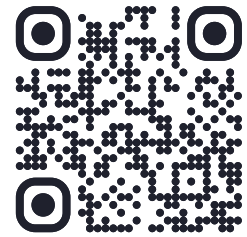
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Executive Summary



The food system is an “extraordinary one” that feeds the nation, Zeichner noted. However, there are “hidden costs” that present “both challenges and opportunities”. Thoughts that were echoed by James Mayer, president at Danone UK&I, who explained that the food sector has done a miraculous job in its post World War II mission to provide affordable food at scale. The unintended consequences of that are impossible to ignore, though: “We all read the facts,” Mayer said. “We need a new mission [...] healthier food at scale.”

Discussions of sustainable farming, food and diets have too often focused on environmental sustainability. Not anymore. The Sustainable Food Conference was evidence of this encouraging shift as industry leaders, scientists, experts, policymakers and NGOs discussed how society, economics and health of people are all intertwined with the health of the planet, and the ecosystems on which food production, and the businesses behind it, rely on.

This need to talk about systems change, and the benefits to people’s health as a result, was clear from the very first panel on day 1, which included representatives from Tate & Lyle, Huel, Forum for the Future and Ali Morpeth, a registered nutritionist.

According to Morpeth, co-founder of the Planetary Alliance, the food system is the beating heart of society; yet beneath its vital role lies a complex and increasingly fragile web of challenges. For too long businesses have treated health and sustainability as separate agendas – health initiatives often ignoring environmental impacts and sustainability strategies overlooking human wellbeing. Yet, growing evidence shows that diets beneficial for human health can also enhance planetary health, presenting a clear opportunity to align efforts.

Executive Summary



Bold as beans

Supermarkets have started to encourage greater diversity in what shoppers buy and eat. Morpeth pointed to Tesco, which has been promoting beans as a great source of protein, to illustrate the point.

Representing Tesco on a panel to discuss 'sustainable nutrition', chief commercial officer Ashwin Prasad highlighted the chain's voluntary target for 65% of shopping baskets (total sales) to come from 'healthy' foods, as defined by the government's nutrient profiling model, by the end of this year. In 2021, when the supermarket announced the target, share of healthy food was "going the wrong way", Prasad admitted, but "we look to be on track" to hit the goal this year. "Healthy food must be affordable," he added.

That isn't the reality, however. Research by the Food Foundation, released during the conference, showed that on average, healthier foods as defined by the government's nutrient profiling model are more than twice as expensive per calorie as less healthy foods, with healthier foods increasing in price at twice the rate in the past two years.

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Executive Summary



Promotions are also weighted heavily towards less healthy foods. This push was picked up by Elaine Hindal, chief executive at the British Nutrition Foundation, who said: "There is a lot of policy emphasis on people's choices [but] the reality is that we are facing into a food environment that doesn't drive healthy choices." Hindal suggested the culture secretary should be involved here too.

The Food Foundation's executive director Anna Taylor has called it "a tragic imbalance in the UK between the food that is marketed, available and affordable, and foods that are healthy and sustainable". On a panel to discuss a shift to more plant-based diets, Taylor encouraged food businesses to tell people a "compelling story of what we'd like to eat ... of what good food looks like". The current narrative can be "joyless", Taylor said, not least when it comes to the topic of plant-based foods.

The food joy division

Debates around what constitutes a 'sustainable diet' tend to be polarised and simplistic, rather than progressive and nuanced – which is why politicians have steered clear. Defra minister Zeichner suggested the new government has an opportunity to make "difficult decisions", and introducing progressive policies to shift diets to healthy, sustainable, plant-forward ones is certainly in there.



The most deprived fifth of the population would need to spend 45% of their disposable income on food to afford the government-recommended healthy diet, rising to 70% for households with children.

**Food Foundation,
January 2025
Broken Plate
report**



The UK government has invested £75m in developing sustainable new foods – more than half the amount recommended by Henry Dimbleby’s landmark review of England’s food system. That national food strategy for England also called for a 30% reduction in meat consumption over 10 years in order for land to be used sustainably. Will the government’s new strategy, which will lean on Dimbleby’s, include such a target?

For now, the focus is on pushing plants rather than minimising meat and milk. Four major new UK research centres, backed by public and philanthropic investment, have been established: the Cellular Agriculture Manufacturing Hub; the National Alternative Protein Innovation Centre; the Microbial Food Hub; and the Bezos Centre for Sustainable Proteins. As Rodrigo Ledesma Amaro, director of the latter and a precision fermentation specialist, told the conference: “We are [in the UK] living in a special moment for plant-based [alternatives].”

David Moore, group head of ESG at The Compleat Food Group, agreed, as he highlighted signs of revival in the plant-based alternatives category after a difficult period impacted by both the cost of living crisis and stories about the processed nature (and long ingredients lists) on some of the products. In the last 12 weeks vegan products are in growth for the first time in 18 months, Moore said. Taste and cost parity are essential for these products, panellists explained.



“We are [in the UK] living in a special moment for plant-based [alternatives].”

Rodrigo Ledesma Amaro, director, Bezos Centre for Sustainable Proteins

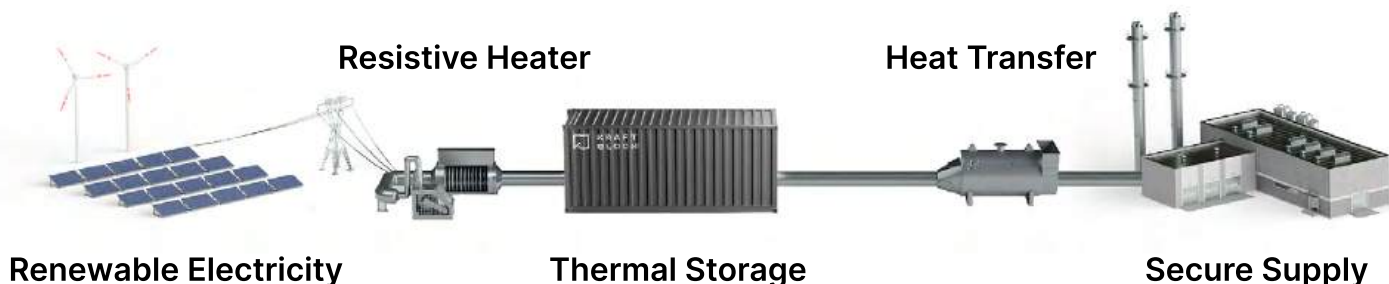
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The PepsiCo project

North of Amsterdam, PepsiCo produces Lay's snacks for eight European countries, with one million bags of crisps leaving the factory daily. The biggest emissions source is the frying process. To address this, Kraftblock is replacing the **25 MW** gas-fired boiler: a **22 MW** system with **150 MWh** storage will electrify the process, cutting emissions by **98%**. The **800°C storage** supplies a **250°-300°C** thermal oil process, optimizing efficiency while reducing storage needs and CAPEX. The system is operated by **Dutch energy supplier Eneco**.



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Executive Summary



Less but better

Plant-based foods often come at a premium currently. Can the government and large businesses play a role in making protein alternatives the default, and what would the impact be on the dairy and meat sector? Such questions can often lead to a food fight at events. At the Sustainable Food Conference dairy companies including Arla Foods, First Milk, Nestlé and Yeo Valley made their case, and their focus was on the positive momentum behind regenerative farming.

There was much to be encouraged by, as panels hosted by First Milk and Agreea, a Danish climate solutions company that supports farmers' transition to regenerative farming, and including speakers from PepsiCo Europe, Dyson Farming, John Lewis and Bel Group, detailed progress in this space. "We are in the nuts and bolts of what this [transition to regenerative agriculture] really feels like," explained James Bailey executive director at Waitrose – the supermarket that has set a target to source UK meat, milk, eggs, fruit and veg from farms that use regenerative practices by 2035.

This is a road down which the whole system must travel and it will be a bumpy, expensive one, experts explained. Indeed, how to finance this transition to a method of farming that is so different was a topic that came up in so many panels – and during breakout groups. This is being led by farmers, said some, and yet are they the ones taking all the risks, with those further up the chain reaping the benefits – for example through premiums on regenerative products and reductions in greenhouse gas emissions, perhaps even more nutritious food?

Executive Summary



The regeneration (end) game

The picture painted by Helen Browning, CEO at the Soil Association, was enticing: one in which the soil is “so healthy you don’t need inputs anymore”. Chemical inputs would be at a minimum. Biodiversity would thrive rather than struggle to survive. Farmers would be rewarded fairly. Confidence in the system would return. “If we had a sensible economic framework for agriculture and food we’d be [...] taking these steps,” Browning said, as she explained how lower yields from regenerative farming wouldn’t be an issue if we wasted less food. “We need a sensible food economy,” she added.

How the largest corporates fit into that was questioned in an emotional session involving Guy Singh-Watson, founder of Riverford Organic, Baroness Minette Batters, former president of the National farmers union, British Sugar MD Keith Packer, and Roger Saul, founder of Mulberry & Sharpham Park. “Supermarkets want farmers over there and consumers over there,” said Singh-Watson, which means “they can sit in the middle with all the power”.

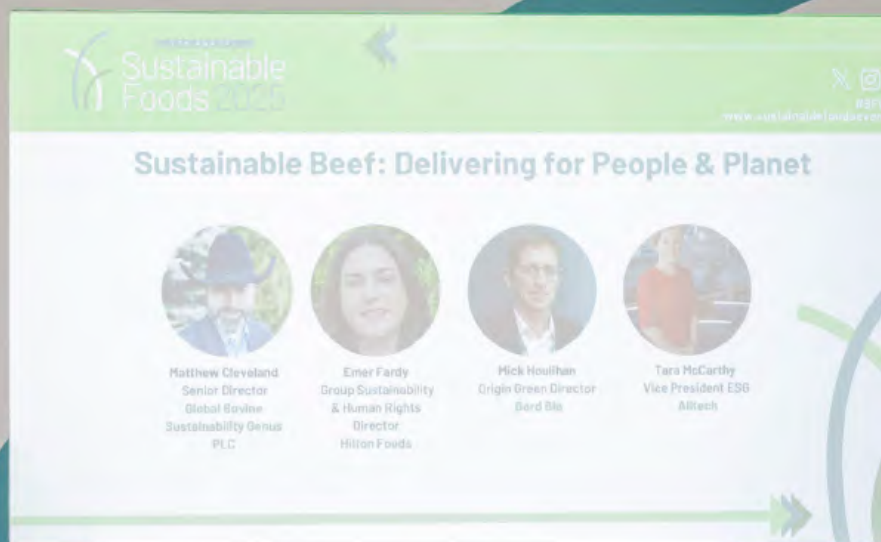


“The scale of transformation required is enormous. You can’t impose change [on farmers] by mandate.”

**David Webster,
CEO, LEAF**

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QUESTIONS
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Fair pay for farmers is certainly a hot potato currently. However, the cost of the regenerative shift should “not scare us”, the audience was told. Finance was the subject of a panel hosted by HSBC, in which David Webster, CEO at LEAF, warned: “The scale of transformation required is enormous.” Webster called on companies and policymakers to support farmers so they can at least “lift their heads up”; there won’t be significant change unless that happens first. “You can’t impose change [on them] by mandate,” he added.

There are certainly “deep conversations” going on through the supply chain, said Samworth Brothers responsible business director Andy Wright. The livestock sector is under pressure more than most, and as session on sustainable beef, hosted by Hilton Foods highlighted some of the advances being made, for example in genetics and feed, in producing ‘better’ beef. Again, they need to support for this. “If a farmer makes an intervention they must be rewarded for that intervention,” said Tara McCarthy, vice president for ESG at agri-products company AllTech. “Listen to your consumers but support your farmers,” she added.

As companies make progress with their pilots and trials, and the government discusses, and in due course details, its strategies for land use, farming and food, the question of how and when to engage consumers on regenerative farming and food will loom large. Products are appearing on shelves but there is clearly concern about the evidence to support these. “Data is fundamental to avoiding greenwashing,” said Matteo Cunial, chief revenue officer at xFarm Technologies, which “aims to digitalise the agribusiness sector”.



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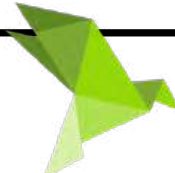
IMPACT

- **Carbon neutral** since 2023
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COMMITMENT

- From concept to shelf in **13 weeks** from brief
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INNOVATE

- Adapt and thrive with **solutions** designed for tomorrow, today.
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Executive Summary



Nestlé, the company which buys 1% of every agricultural output produced globally, is “very close” to hitting a target to source 20% of its key ingredients from regenerative farming methods by 2025, said its head of sustainability UK&I Emma Keller. Communicating this will be “complicated”, she admitted, and companies will need to talk about farmers, nature, livelihoods and health. In some cases there are improvements within months, noted Mark Brooking, chief impact officer at First Milk.

Indeed, the biodiversity gains from regenerative approaches will be watched closely. “I want to know if my biodiversity is going up or down each year on my farm,” said Patrick Holden, founder of the Sustainable Food Trust, as he described biodiversity “coexisting” within a farming system during a panel on nature hosted by Ramboll. “We waged war on biodiversity and it’s gone,” Holden said.

Digging for data; delivering change

Change is in the air and businesses want to be pushed: by regulators, by consumers, by investors. As Sophie Throup, technical and sustainability director at Myton Food Group noted, there is a growing number of nature-reporting requirements, for example. So too reporting requirements on greenhouse gas emissions, and wider ESG (environmental, social and governance). Picking through all this, reporting on it and applying what you find to make better food all comes down to the data. Companies including Samworth Brothers admitted they have been on a bit of a journey with regards to the data they collect, and how to use it. Scope 3, including emissions from farms, remains a big challenge.

Executive Summary



Data featured prominently during discussions but are companies still cautious about sharing their carbon footprints? Nick Brown, ESG director at Premier Foods, broke the silence by opening a panel on net-zero by stating the company's scope 3 emissions (756,000tCO₂e). "We need to be comfortable with 'good enough' data," he said, a point echoed by Anya Doherty, founder of the data platform Foodsteps. "Work by Wrap has showed that secondary data isn't always worse than primary," she said.

There was clearly support for the government to take forward the work of the food data transparency partnership (FDTP) set up by the Conservative government. Labour has yet to confirm its intentions. "Standardisation is happening," said Wrap executive director Catherine David. "We need to be collaborative about the approach we take to data," she added. Such collaboration will help drive down emissions – and this needs to happen now, as CarbonCloud CEO David Bryngelsson explained: "We cannot wait until all the data is in ... otherwise it will be 2070. High quality scientific 'guesses' are needed," he added.



"We need to be comfortable with 'good enough' data."

**Nick Brown,
ESG director,
Premier Foods**

Empowering Farmers for a Sustainable Future.

At ADM, we are scaling up our efforts to enhance sustainability and reduce the carbon footprint of our value chains, with a key focus on supporting the global expansion of regenerative agriculture practices. In the UK, ADM's regenerative agriculture program supports farmers by providing financial incentives for implementing practices like conservation tillage, cover crops, and companion cropping. Producers receive incentive payments for each hectare farmed using these practices, with access to a range of tools and support to help them make informed choices. This program is designed to work alongside new and evolving farm support initiatives to ensure farmers receive the support they need, thereby ensuring the resilience of ADM's UK supply chain.

To learn more about ADM's regenerative agriculture program, please contact us at ClimateSmartuk@adm.com.



See you next year!



5TH ANNUAL

Sustainable Foods 2026

International Conference & Exhibition
28-29 January, Business Design Centre, London

 SustFoodEvent

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 Sustainable Foods



More policy, please

Talk of data also brought up the role of voluntary science-based net-zero targets and whether companies should move now or wait for regulation to force them to make changes. Early-movers would have the advantage was the advice from most. Ian Noble, vice president for R&D at Mondelez called on others to “keep up”. To bring about the required “massive change” will require regulation, Bryngelsson noted.

Emily Miles, director-general at Defra, used her speech to highlight how strategy and regulations are two of the areas where government can help the sector “make food that is good for people and good for the planet”. Funding is also crucial: the majority of the £2.6 billion in the farming budget this year is being spent on Environment Land Management schemes (ELMs) that include dozens of actions farmers can take as public money (subsidies) are linked to public good (protection of the environment and the provision of food). Defra “must remain focused on the people in businesses who are trying to do the right thing”, Miles added.

The UK last year voted in a new Labour government, and there was a sense of hope at the prospect of change. Zeichner laid out his ambition thus: “What we intend to do is bring together priority outcomes we want from that food system into one place, providing the clarity, coordination and coherence as needed to drive meaningful change and the strategy, and we’ll be laying it out in more detail over coming months, goals to provide more easily accessible healthy

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Executive Summary



food, to tackle obesity, helping particularly to give our children the best start in life, to help adults live longer, healthier lives.”

The government has promised a land use framework (consultation was published after the conference), a farming roadmap and a new national food strategy; farmers must be central to all of these. Some 4.4 million people work in food and farming in the UK, including 420,000 in farming. Confidence among UK producers is at its lowest ebb, according to the National Farmers Union. The conference took place as farmers continued to protest over the Autumn Budget decisions, and it was clear that those representing Defra are cognisant of the role the country’s farmers have in shaping all these new policies.

Robert Gerlach, CEO at agritech platform Klim, asked the audience to imagine they are farmers: the pressure you feel is even more intense, he explained, with climate and costs, and now companies are asking farmers to change and provide them with data on everything from emissions and soil carbon to biodiversity and water use. “The government’s role is to ensure supply chains run fairly,” said Batters. The billions spent by the public sector on food and drink every year could also be used to drive the market for sustainable food. The



“The government’s role is to ensure supply chains run fairly.”

Baroness Minette Batters, former president, NFU

Executive Summary



government target is that 50% food spend is on food produced locally or certified to higher environmental production standards.

Farmers for the future

Farm system change can be financial but also emotional, the audience was reminded. Farmers are certainly high in emotions currently. Their involvement in discussions around the future of food, the type of food produced, processed and then consumed, is crucial. What is their role – and what are their opportunities – in the alternative protein market, for example?

Going forward, there are also high hopes for cultivated meats and products made by precision fermentation – if regulations can be modernised and approvals secured. Some countries in Europe want cultivated meats banned, for example, with France one of them. This approach seems odd when no products are yet close to market, suggested Olivier Tomat, executive director at Genopole, an incubator for biotech startups in France.

Tomat was part of a panel dedicated to biotech. Experts from EIT Food, the pan-European knowledge and innovation organisation, were joined



“Every time consumers go to the shelf they make a vote for the kind of system they want.”

**James Mayer,
president,
Danone UK&I**

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Executive Summary



by speakers from the Good Food Institute (FGFI), a think tank focused on alt-proteins, and Carbery, the global dairy company owned by farmers in west Cork, Ireland.

There is plenty of enthusiasm for food tech and the products produced, and some of this will “take the pressure off the global system”, noted the GFI research and grants manager Stella Child. But the competition is tough, not least because the food startups are competing with those developing pharmaceutical products for which the margins “are much higher”. Sarah O’Neill, global strategy director at Carbery Group, noted the risks of investment in downstream processing are currently “quite large” and the “biggest challenge” remains scaling up these products.

The uncertain regulatory and changing consumer environments are not helping. Child at the GFI highlighted a European Commission-funded project this year that will educate citizens about biotech and food. How consumers feel about novel protein products is moot. What we do know is that ultra-processed products are on everyone’s lips, at present, so it will come as no surprise that the topic came up during a number of panels and presentations.

Executive Summary

In a one-to-one with conference chair, Sarah Langford, an author and farmer, Danone's Mayer insisted that it's not the level of processing that's important, but the nutritional composition of the food and drinks. "Every time consumers go to the shelf they make a vote for the kind of system they want," he said.

Corporate cooperation

In the two days in London it was clear that businesses want change; that they need to change in order to survive. The current system is "valiantly clinging on" warned Simon Roberts, CEO at Sainsbury's, in his keynote address. "We risk a breakdown in the system," he added. Roberts admitted the grocer had for too long relied on short-term negotiations rather than long-term sustainable partnerships. Supermarkets must "bring confidence back" to the system, he explained, and they "can – and must – play an active role" in delivering a sustainable food system that benefits both people and the planet.

Not just supermarkets. Not just manufacturers. Not just farmers. All of them, plus consumers, communities and policymakers. "We know enough to take effective action now," Roberts said.

TAKEAWAYS

Two days was never going to repair a system that has been broken down over decades. However, there were a number of key takeaways from across the panels – themes that kept coming up or were regularly highlighted as worthy of deeper dives.

A climate for change. There seems to be wide consensus for a change in the food produced, processed, sold and bought. A 'new mission' as Danone put it. And this means healthier food, which must come hand in hand with sustainable food. The noises coming from the government on food system change has enthused many.

More nutrition. Fewer emissions. The link between food that is healthy for people and healthy for the planet is inescapable. The balance needs to tip, quickly, towards more sustainable food. But who pays for this transition? Some feel consumers will push this by paying a premium. Others are looking to the government, not just subsidies but taxes and incentives that will drive innovation and investment. Companies will need to cover costs too.

Collaboration cliché. It is a cliché of corporate events but there is no doubt the whole sector approach is the only approach to better food. There are less than two rotations for us to really turn things around, speakers noted. A consistent approach to data is key, but this doesn't mean perfect data – there is not time for that and what we have can inspire change and innovation now.

Testimonials



"The speakers and the group that is put together is just inspirational and to be able to connect and meet with some of those people."

Dan Cross, Managing Director, Dyson Farming

"What makes this event stand out is that you have all of the actors in one place, and it is really important as we need to have that conversation."

James Mayer, President, Danone UK&I

"You can feel the energy and determination in the room, to drive the change that we need to see. The whole system coming together to identify what we need to do and make a course for clear tangible action."

Simon Roberts, CEO, Sainsbury's

"A really great cross sector of companies here representing the whole supply chain from farm to fork. It is not easy to get all those voices in one room."

Lisa Spicka de Bevacqua, Global Director, Sustainability, NSF

This is the premier sustainability food production event of the year. It has all the right people from across the food supply chain here. The agenda is really fantastic, and it is a great place to meet people with like-minded views on sustainable production.

Rowan Adams, Chief Communication & Sustainability Officer, Tate & Lyle

"Sustainable Foods stands out because of the different groups here. It features people right across the supply chain but also people who can help you in your journey to reduce carbon, how you measure it and how you tackle it on farms."

Lorna Schneider, Chief Sustainability Officer, Hilton Foods

"Some very strong personalities on the list of speakers. We have heard some very interesting points of view. A lot of the time you get conferences that are formulaic, but Sustainable Foods mixes up a lot of different ingredients to give an interesting mix."

Andrew Selley, CEO, Bidfood UK

"I would rate this conference 10 out of 10. It is one of the best things I have attended in 25 years."

Marcus Hudson, Business Development Director, Brookfield Drinks

"We loved attending Sustainable Foods; veganism has a huge part to play in the future of our food system and we were pleased to be part of that conversation."

Eleanor McGregor, Event Officer, The Vegan Society

"I thought the event was very informative and gave great insight into the challenges that the entire food system faces."

Jordan Tomes, Senior Technical Director, EPTA UK

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Testimonials



"A fantastic event that successfully strikes at the heart of the issues facing us all in the food industry."

James Simpson, CEO, The FSC Group

"The sustainable foods conference provided us with an excellent opportunity to get a deeper understanding of how the sector focusses on reducing emissions. It provided a great opportunity for us to connect with potential prospects which paid for the visit by itself."

Arno Thierry Vogels, Senior Director, Corporate Insights, BP Ltd

"The event brings like-minded individuals together to create an impact on securing global food systems."

Matthew Bransby, Senior Sales Manager, Agreena

"All round, it was an excellent event inspiring further transition to a sustainable food system."

William Butler, Head of Sustainability, Whitworth Bros. Ltd

"A well organised and engaging event. I welcomed the diversity of perspectives across the value chain and the opportunity to meet people one to one."

Gemma Tooze, Corporate Sales Specialist, Soil Capital

"Outstanding event to meet the whole EU sustainable ecosystem."

Simon Bonnet, Global Milk Upstream & Sustainability Director, Bel Group

"Sustainable foods is a two day event full of discussion and networking to try to support a more sustainable food network."

Emily Arksey, Sustainability Manager, Cranswick

"The industry needs a conference like this, because as several of the speakers have made the point, collaboration is the key to finding the solution to a farming revolution."

James Bailey, Executive Director, Waitrose

It's not a little thing.
It's everything.

Earthy



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See you next year!



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