

NEWSLETTER

VOLUME 2019 ISSUE 2

A warm welcome to our season's greetings newsletter!

Time flies and another successful year for the OFSP is coming to an end. We want to take this opportunity to thank all members and supporters for all of your work contributing to the OFSP during 2019. We look forward to all adventures and progress that await us next year.

The 5th ALGOA+4 International Summit on Organic Agriculture Policy18-20th September 2019

The ALGOA+4 summit was held in Goesan County, South Korea. Distinguished scholars, leaders, researchers and experts from all over the world graced the 3-day event and shared their knowledge with the rest of the 100 international delegates. The United Nations Core initiative "Organic Food System Programme" led a one day session on food systems transformation with presentations, discussions and posters. An interesting outcome was the connection made between ALGOA (Asian Local Governments for Organic Agriculture) and the European and North Africa based network of Eco-Regions. A following up meeting will take place in Rome, Italy 6 February next year between delegations from Goesan, ALGOA and Eco-Regions supported by IFOAM Organics International, IFOAM EU, Organic Food System Programme and the Italian Parliament.

Participants of the 5th ALGOA+4 Summit**TEFSI – Innovative Teaching for Sustainable Food Systems**

April - November 2019

Three TEFSI Capacity Building courses on innovative teaching approaches took place in Copenhagen, Zagreb and Kaunas in April-November 2019.



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OFSP members @ meeting between Asian Local Governments for Organic Agriculture (ALGOA) and the International Network of Eco-Regions (IN.N.E.R.) in Rome/ Italy

12-13th February 2020

OFSP members and partners @ Biofach in Nuremberg/ Germany

Wednesday, 12th February

17:00-18:00 h, Room Prague
Workshop on sustainable diets/ organic food systems

Thursday, 13th February

12:00-12:45 h, Room Athen
FQH meeting

Thursday, 13th February

13:00-14:45 h, Room Athen
OFSP meeting

Thursday, 13th February

14:00-15:45 h, Room Kiew
ProOrg Public Session

19-20th May 2020

OFSP members @ Conference on Public Meals/School Meals in Mouans-Sartoux/ France

21-27th September 2020

OFSP workshop @ Organic World Congress in Rennes/ France

23-25th September 2020

Science Forum supported by ISOFAR @ Organic World Congress in Rennes/ France

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Selected lecturers from 9 European Universities learned & shared knowledge and experience about most interesting innovative teaching tools, methods and approaches, with the aim to implement them into their own teaching activities at home Universities. The training programmes covered such topics as: the ABC-model for course design; hands-on iPad video workshop; framework of teaching; examples of case-based learning: preparing and processing field trips; National Dish; TERROIR – Interactive market and shop survey on terroir products during excursions; MAESTRO – Students work for a company client with applications in the food sector and food systems; creative process teaching; working with own courses and sharing experiences, presentation and sharing; rubric model for peer feedback; World Café as a tool for giving feedback and many others. Usage of the innovative methods was mostly illustrated for the subjects covering different aspects of sustainable food systems. Further TEFSI trainings will be organised in Prague and Warsaw in February and April 2020.



Participants of the course in Copenhagen



Participants of the course in Kaunas

Have a look at the course materials and the TEFSI handbook:

<http://tefsi.tefsi-project.orgicom.pl/results/output-2-training-materials/>

<http://tefsi.tefsi-project.orgicom.pl/results/output-4-booklet/>

Honest Food Campaign launched by IFOAM

16th October 2019

On World Food Day IFOAM - Organics International launched Honest Food, a campaign aiming to inspire citizens to make better food choices by highlighting the benefits of organic, local, seasonal and fair food on people and the planet.

About Honest Food

We live in a world where food is messed around with. It's produced using harmful chemicals that damage our health, wildlife and the environment. It's



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packed in plastic and unnecessarily transported around the world. But things are changing. And so is the way we eat. More and more people are choosing Honest Food. Honest Food is food with nothing to hide. And it's an easy way to do good. It's grown in harmony with nature. It pays farmers a fair price. It's simple, straightforward food you can trust. It's better for you, the farmer and the planet.

How to Join Honest Food

- Go to the website and download the materials you want to share with your audience: www.honestfood.bio
- Request access to the original design files so that you can localize the content e.g. translate messages and use different images. This video shows how the toolkit can be used: www.youtube.com/watch?v=K8FDVEoBFSQ
- Share your own content using #eathonest to highlight the reasons why we need to produce and consume responsibly and sustainably e.g. farmer stories, studies highlighting benefits of organic, sustainable farming etc.

If you would like to learn more about the campaign and see sample messages, please send a mail to hello@honestfood.bio

ProOrg Meeting in Warsaw

11–12th September 2019

The first meeting of the CORE Organic Cofund project “Code of Practice for organic food processing – ProOrg” was held at Warsaw University of Life Sciences. The main objective of the ProOrg project is to develop a flexible and practicable Code of Practice (CoP) for processors of organic foods, as well as labelling organizations. A fundamental pillar of the decision concept for the CoP is the Assessment Framework (AF) which should provide guidance on how to assess organic food quality as affected by processing technologies, processing methods, additives and processing aids used. The meeting in Warsaw was an opportunity to present the preliminary progress and results from the work packages, discuss above-mentioned, a draft of a Management Guideline for organic food processors, a draft of the Assessment Framework and accompanying materials, including an implementation example. Moreover, participants planned and agreed on further activities. The meeting was a time to take stock with a view to the preparation of the mid-term report that will be finalized within December 2019. The participation of ProOrg partners to the Organic World Congress 2020 (21-27 September 2020 in Rennes, France) was also discussed. Proposals for a ProOrg workshop and several oral/poster presentations will be



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submitted. The meeting was perfectly hosted and organized by Prof. Ewa Rembiałkowska and her team. It was agreed that the next ProOrg meeting will be held at Münster University of Applied Sciences in Germany on June 2020.



ProOrg partners at the meeting in Warsaw

ECO FOOD 360 - The Congress of Agriculture and Organic Food

11th June 2019

ECO FOOD 360 has been organized by Carrefour Poland and took place in Warsaw, Poland. It was one of the first international congresses in Poland, comprehensively addressing the topic of organic agriculture and food. The aim of the congress was to raise awareness of the value of organic food among conventional farmers, food producers and processors, government and non-governmental institutions, opinion leaders and consumers. The congress dealt with various topics related to economic, commercial, social and public health. The three OSFP members Ewa Rembiałkowska, Flavio Paoletti and Jostein Hertwig were keynote speakers at this event.



Ewa Rembiałkowska, Flavio Paoletti and Jostein Hertwig (second from left to right)



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Special note**The new regulation on organic rice standard in Indonesia: a step toward sustainable food systems**

By Wahyudi David

It's almost for decades that organic rice standard has been followed Indonesian rice standard where the degree of milling is one of the requirement. The highest degree of milling classified as the premium rice otherwise the lowest degree of milling consider as medium rice. In this situation, organic rice could not "fulfill" the principle of the organic where during the processing, most of the beneficial nutrient has been diminished.

After long discussion between Indonesian Organic Alliance, consumer, academicians as well as regulator, Indonesian Government launched the regulation for degree of milling of organic rice. The regulation stated there is no classification on organic rice based on the degree of milling, this means that organic rice should be in the shape of unpolished rice (brown rice). This is one of the significant progress to applying organic food system in context of processing.

As one of the working project of Organic Food System Program, further studies in Indonesia may focus on actions towards consumers and public awareness by revealing nutritional information to the consumers, as well as introducing un-polished rice (organic brown rice) in restaurants and canteens. Our recent study revealed that, nutritional information does improve the acceptability of organic brown rice.

Have a look at the Indonesian regulation of Organic Rice:

<http://ditjenpp.kemenkumham.go.id/arsip/bn/2018/bn6-2018.pdf>

Have a look at the publication on sensory evaluation and nutritional information on organic brown rice:

<https://link.springer.com/article/10.1007/s13165-019-00269-z>



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