

## **MEDIA RELEASE**

**EMBARGO: MONDAY 29 AUGUST 2016**

### **HAMBURGERS IN PARADISE: THE FUTURE OF OUR FOOD?**

We have lost our naïveté, our ability to respond naturally to food.

This will be a key message by the presenter of this year's prestigious Sir John Crawford Memorial Address, which has been held since 1985 to bring attention to food security issues. It is given in honour of the distinguished Australian civil servant, educator and agriculturalist in whose name the Crawford Fund was established.

Professor Louise Fresco, President of Wageningen University and Research Centre, one of the world's leading institutions in the area of education and research in food, agriculture and environment, will give an address titled "The Future of our Food" at the Crawford Fund's annual food security conference being held on 29 and 30 August.

Louise's address comes after decades of experience in the field, in key development agencies and in academia, and from more recent research for her latest book *'Hamburgers in Paradise—The stories behind the food we eat.'*

"I'm sure Sir John would be pleased to know that science has enabled us to overcome past food scarcities and that we have every reason to be optimistic about the future for food security."

"For the first time in human history, there is food in abundance throughout the world. More people than ever before are now freed of the struggle for daily survival, yet there are still significant issues to address.

"In the developed world, few of us are aware of how food lands on our plates. Behind every meal you eat, there is a story. A story that needs to be told," said Prof Fresco who served as Assistant Director-General for Food and Agriculture at the UN's FAO. She has also conducted field work in over 50 developing countries, served on the supervisory board of Rabobank, serves on the Board of Unilever and is also a published author and documentary maker.

Professor Fresco says the single most important challenge in feeding the world is to think about novel sources of protein.

"Proteins are going to be the most limiting factor for future food security. This raises questions about better use of animal proteins but especially of alternatives: proteins from the sea, insects or algae," she said.

The Professor will also look at the issue of food safety.

“There is no country in the world, to my knowledge, that really truly has an integral agriculture and environment policy for food security, food safety and nutrition. To get that policy together is the challenge for the future,” she said.

Professor Fresco noted the importance of the focus of the remainder of the Crawford Fund 2016 conference *“Waste Not, Want Not: The Circular Economy to Food Security.”*

“In the food chain maybe thirty percent is wasted for all kinds of reasons: food that is produced but does not nourish a consumer. Just doing away with that thirty percent, reducing it to half or to maybe one-third, would already free enormous resources.”

“We can use nearly every ingredient from the food chain again and again and again. And that is not all. The other exciting thing is that the agriculture production process itself doesn’t only use energy, we will be able to engineer it in such a ways that it also generates energy.”

Speakers who will be addressing food loss, waste and reuse on Tuesday 30 August will include:

- Dr Karen Brooks, Director, CGIAR Research Program on Policies, Institutions and Markets, International Food Policy Research Institute (IFPRI) who will look at the research and policy solutions needed to reduce losses and waste, improve livelihoods of small producers and benefit the environment in Asia
- Mr Brian Lipinski, Research Associate, Food Program, World Resources Institute who was involved in the development of the new international Food Loss and Waste Protocol, will highlight how to reduce on-farm losses
- Mr Daniel Lager, Executive Director, Technical and Production, Nestlé Oceania will explain how the private sector can help with food waste
- Dr Arief Daryanto, Director of the Graduate Program of Management and Business at Bogor Agricultural University will address the role of supermarkets in reducing food waste.

A set of innovative case studies from Australia and around the world will highlight positive examples of what can be achieved to reduce food loss and waste and reuse wasted food.