NNR 2022
Sustainability workshop

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Climate impact, CO2

Nutritional quality & health impacts

Cultural acceptability

Local structures and economy

Biodiversity

Chemical load, Eutrophication, Soil quality

Food waste

Ethical issues: animal welfare, working conditions etc.

Use of resources like land & water
HOPEFULLY NNR 2022 WILL (AS FAR AS POSSIBLE)

- Fully integrate sustainability into food-based guidelines and other recommendations when appropriate (protein quality etc.)
- Include different dimensions of sustainability and evaluate potential trade-offs (organic etc.)
- Give guidance to vulnerable groups like pregnant mothers, children and elderly on vegan diet
- Give advice on new foods like processed meat substitutes and other new ingredients (insects, seaweed, processed legumes etc.)
- Address potential deterioration of nutritional quality of foods with climate change (like zinc, iron and protein content of foods etc.)
- Consider advice on food and nutrition policies to promote healthy and sustainable diets (like quality criteria for procurement of foods)
SOME RECENT ACTIVITIES AT FINLAND

Strategic reseach council/ Finnish academy: towards a sustainable, heathy and climate-neutral food systems (2019-2025) programme including
  • Leg4Life (Legumes for sustainable food systems & healthy life)
  • Just-Food (Transformation towards sustainable food systems)

Government programme 2019 promises to promote climate- and environment friendly food systems inluding
  • Developing a National Climate Food programme
  • Increasing domestic plant-based products and fish in line with nutrition recommendations and low-carbon objectives
  • With respect to meat, eggs and milk, local governments will be guided to give preference to Finnish local and organic products

Other projects including
  • Scenoprot study on new sources of protein (2015-2021)