

The Future Food Utrecht HUB works on building a platform for scientists and external stakeholders where they can contribute to the transition of the food chain, by means of unique transdisciplinary research and education, for a sustainable world. We proudly present you our highlights of 2018.

Future Food Utrecht HUB - Overall Impression

Research

Four themes

FFU will focus its research on **four complementary strategic research themes**, that constitute the long term strategic research scope of FFU.



Nature Inspired Food Production: New agricultural practices that minimize the negative ecological impact and maximize the benefits of natural processes considering biodiversity.



Immune Resilience: Immune resilience for plants, animals and people is needed to grow healthy, become old healthy and prevent chronic diseases.



Food Fairness: Encouraging healthy and sustainable food production and choices requires a policy context that makes this possible without social inequality.



Social & cultural change of food behavior: through a better understanding of cultural, social, psychological, and economic factors when choosing food, new opportunities are discovered to help people in making sustainable and healthy food choices.

Research

Seed Money Grants

Research

The Future Food Utrecht Hub has awarded its first seed money grants to **six interdisciplinary teams**. One example of these research projects (“Allergy warnings on food products”) focuses on **Food Labels and Allergies**.

Precautionary allergen labelling (PAL) is used for allergens that accidentally end up in food products due to contamination or storage. The aim of this seed money project is to dig deeper into the perspective of food producers and retailers regarding the design and content of PALs.



Student activities

Future Food aims to involve and engage students in food related research and education at Utrecht University. Students are invited to organise food-related events by applying for seed money for Student Activities. One of the awarded projects is the Food Forrest project by the Sustainability committee of the UU Green Office. The idea is to plant an educational and participatory campus vegetable garden in collaboration with UU scientists. The garden will serve as a platform for research, learning and innovation as a living lab, both during its design and implementation phase and after completion.

Prince Claus chair contributes to delta and food research



Dr Veena Srinivasan will hold the Prince Claus Chair at Utrecht University for her research into sustainable and inclusive food production in Asian delta regions. Srinivasan is keen to contribute to delta and food research being conducted in Utrecht, and also to play a role in further intensifying collaboration between Dutch and Indian institutions. With her research, Srinivasan will participate in two transdisciplinary research programmes: **Water, Climate and Future Deltas** and **Future Food**. Both programmes are part of **Pathways to Sustainability**, one of Utrecht University's four strategic research themes.

Appointment of three FFU Ambassadors

Stimulating engagement with stakeholders to carry out transdisciplinary research is a task for which all efforts are needed. The FFU Board has appointed Dr. Herman Lelieveldt (University College Roosevelt), Dr. Jerry van Dijk (Copernicus Institute, Faculty of Geosciences) and Prof. dr. Guido van den Ackerveken (Biology, Faculty of Science) as new **Future Food Ambassadors**. They will represent Future Food Utrecht when liaising with stakeholders and initiate/promote transdisciplinary research and education within the Future Food community.



Dr. Herman Lelieveldt



Dr. Jerry van Dijk



Prof. dr. Guido van den Ackerveken

Education

In 2018 the MOOC of Future Food 'Unraveling solutions Future Food problems' was offered two times. The course **will be offered** in 2019 on the Coursera platform.

Within the Graduate School of Life Sciences the successful **interdisciplinary Future Food course** 'Societal Challenges' was offered.

Also, preparations have been made for the Green Deal for Nature-Inclusive Agriculture in Green Education. Together with 25 other parties Utrecht University has signed the deal, expressing the ambition to firmly embed **nature-inclusive agriculture into green education**, making it an integral part of the curriculum.



Collaboration

Future Food Utrecht collaborates with private and public partners like Nutricia Research, RIVM, TNO, Immuno Valley, Bilthoven Biologicals, Unilever, Philips and Friesland Campina. We also participate in several international, national and local networks like:

Regio deal Food Valley. Future Food participates in the consortium of de *Regiodeal* Food Valley where the Dutch government, the provinces, universities and local parties will work together on a healthy living environment for humans and animals, where citizens and farmers can live well together. The Regiodeal Food Valley has been selected to write a full proposal together with the regions and the government to set up a Regional deal. For Regio deal Food Valley 20 million euros have been reserved from the Envelope Region policy.

Food Print Utrecht Region. Collaboration with local players to build a sustainable and health food environment in the Utrecht region, with focus on the theme 'the Healthy City'. FFU is one of the founders of this initiative, which started last April 2018.



Future Food Community



Future Food Yearly Symposium 2018

October 9th Future Food organized the 4th edition of the yearly Future Food symposium. Several internationally renowned speakers from the Netherlands and abroad shared their visions on Food and Health. The presentations covered Blue Zones, Healthy and Sustainable Food Systems, The role of Food Environment, Plant immunity, Resilient Immune systems and Healthy animal protein production. More than 170 people participated in the symposium.

Transdisciplinary workshops

Future Food organised two interactive workshops (in April and June) for FFU researchers, in collaboration with Pathways to Sustainability visiting professor Arnim Wiek. The workshops pursued two objectives:

- Familiarizing researchers with basic transdisciplinary problem-solving research concepts and procedures
- Outlining objectives and research design (including stakeholder engagement) for transdisciplinary problem-solving research projects in the Food Hub.