

EU Code of Conduct for Responsible Food Business and Marketing Practices – NTNUs activities report (April 2023)

As the largest university in Norway, NTNU works strategically to move the society towards sustainable food systems with key-roles such as:

- 1) providing students with the relevant expertise, skills, and motivation,
- 2) developing successful models of collaboration with different actors in the food systems,
- 3) sharing knowledge and co-creating with food actors and society and
- 4) developing research, innovation, and collaboration methods to equip the society with a well-functioning toolbox for a successful and measurable change.

The main strategic initiatives since signing the Code are presented in the table below divided into (1) education, (2) regional initiatives, (3) international activities, (4) research projects, and (5) European platforms and networks linked to the aspiratory goals.

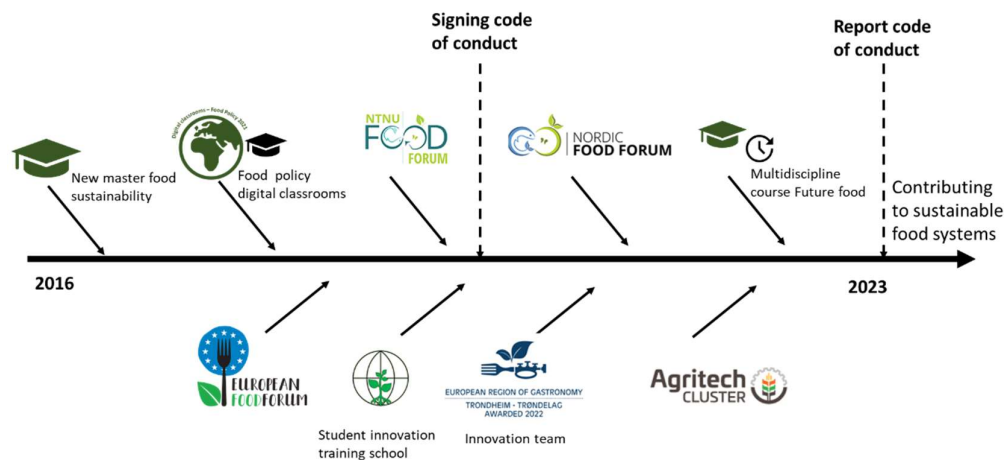


Figure 1. Main strategic initiatives and annual events linked to the Farm to Fork Strategy and Code of conduct.

ACTIVITIES	ACTIVITIES PERFORMED AND ROLE	TARGET GROUP	#GOAL
EDUCATION			
Digital classrooms where students meeting policy makers (EU)	Annual. The last edition organised in September 2022, and we are planning the 2023 edition. The Code of conduct was one of the topics.	Students, food actors and policy actors	1-4
Co-creation workshops between students, industry actors and educators on relevant topics	Annual. The last edition was done in September 2022, and we are planning the 2023 edition.	Students, food actors and educators	1-4

Experts in team (Future food)	New multidisciplinary master course on Future food launched in 2023. Students from 15 different study programs work with wicked problems using a set of selected co-creation tools after inspiration lectures from selected food businesses.	Students (industry invited)	1-4
Student internship	Annual 5 months internship for bachelor students (3 new businesses recruited in 2022). >100 food actors located in Norway (and 4 in Europe) are approved for hosting students through an internship program where students are supervised regularly by a faculty member and host representative. Annually, the students organize a debate around a food challenge with the other students during their internship period. >10 food sectors are represented as hosts (meat, dairy, vegetable, fish, cereals, snacks, research, authority...). NTNU also train students (2-5) pr. year from EU (Germany, the Netherlands, France, Denmark etc.).	Students and food actors	1-5
Brohode havbruk	Brohode Conference held annually for pupils and students, meeting industry, researchers, and stakeholders. The last edition was held in October 2022. It focused on increasing the understanding of the various processes in the production of fish, feed, technology, and services, and of the framework of the industry.	Students, industry, educators, and policy actors	1, 3
Industry PhD	Industry PhD on utilization of processing side-streams from poultry (company Nutrimar).	Researchers, Industry	2,4
Industry involved in student programs	Guest lecturers from the industry are widely used in various relevant study programs, such as: <ul style="list-style-type: none"> - Bachelor and master studies in food science, technology, and sustainability - Biotechnology - Industrial chemistry - Biology - Master in Ocean resources - Bachelor in Aquaculture engineering - Bachelor in Bio-marine resources 	Students, food actors	1-6
REGIONAL INITIATIVES			
Regional Innovation team (meeting arena)	NTNU Project manager – and arrangement of several workshops with different actors (2022).	Multi-actors	1-6
Agri-tech cluster	Newly established agriculture cluster (and NTNU participates in several other industry clusters where NTNU is a member). This cluster will contribute to the development and use of new technology in agriculture through sustainable solutions in the agricultural value chain. NTNU has held several presentations in cluster seminars and meetings.	Industry, educators, research institutions	1-6
Food festival	Every year, including festival in the district in 2020-2022. Throughout the event 250 000 people visit the festival sampling the vast array of flavors of the more than 200 local food producers present at the food festival. NTNU has been involved in the organization through board membership, as host during the festival days meeting citizens and food businesses, communicating children food activities for the visitors and as key-note speaker during the festival conference.	Citizens	1-6
Brewery festival	Annual. Here you can find a variety of hand-crafted beer, many with locally grown and foraged ingredients and in traditional and creative forms. There are also other types of brews; cider made	Citizens	1-6

	<p>from apples and fruit harvested from Norwegian orchards on the west coast, as well as mead. There is also the brew of coffee, presenting local coffee roasting companies.</p> <p>NTNU has been involved in the organization through board membership and as host during the festival days meeting citizens and brewers.</p>		
Food conference	<p>At the same time as the food festival (NTNU Partner and presentation) NTNU has been partner in organizing the conference: "How do we make our food system more sustainable in our region". NTNU has been planning the event and presented a keynote on: Sustainable food system and the regional innovation work to lift the region (E. Falch). Further, NTNU has chaired teamwork among actors.</p>	Professionals	1-6
Nordic Food Forum	<p>First Annual Nordic Food Forum, launched in 2022 entitled "Future sustainable food systems – Exchange of knowledge between food actors". Ca 150 attendees from all Nordic countries. https://www.nordicfoodforum.org/ NTNU initiated the event and chaired the organizing committee together with Lund University (Sweden) and University of Copenhagen (Denmark). Further, NTNU chaired sessions, organized visits to food businesses and gave several presentations.</p>	Professionals (academia, industry and food actors, SMEs, and startups)	1-6
Norway Seafood Conference	<p>Partner. Held in 2023, plan repetition in 2024. "Seafood 2023 – The most important future food resource" https://norwayseafoodfestival.no/en/bedrifter/sjomat-2023-2/. NTNU in the organizing committee, responsible for the scientific part (with food businesses and 8 R&D institutes), charring session, demonstrating research, participating in debates, and presenting future food resources.</p>	Professionals	1-6
Norway Seafood Festival	<p>Partner. Held in 2023, plan for repetition in 2024. https://norwayseafoodfestival.no/en/festival-program/ NTNU was involved in planning and communicating the event.</p>	Citizens and food actors	1-6
European Region of Gastronomy	<p>The region Trøndelag got the award as European Region of Gastronomy in 2022. NTNU were participating in the team by demonstrating the important role of research, education, and the main University in developing the food sector and co-creating between food actors. (https://www.europeanregionofgastronomy.org/platform/trondh-eim-trondelag-2022/) Further, NTNU participated in strategic groups on sustainable food systems.</p>	Food actors, students, researchers, educators, authorities, and citizens	2,3,5,6
NM (Norwegian Championship) in seafood	<p>National competition. NM Seafood (national championship on different product categories) is organized every second year as a competition for seafood businesses (2021). NTNU is responsible for the scientific part and are hosting the event in the food science laboratories. Further, NTNU is represented as evaluators and in the strategic group for planning these competitions.</p>	Industry	5,6
>30 student groups with industry pr year (student thesis)	<p>> 30 student projects (bachelor and master level) are performed with food industry challenges and co-supervision from industry representatives. Moreover, industry projects are done with our research partners such as e.g. SINTEF and Nofima</p>	Industry, students, educators	3,5,6
Agriforsk	<p>Created as a means for primary agriculture producers (farmers) to become more involved in Research and development.</p>	Farmers, researchers	6

Film	NTNU contributing to regional food films: https://www.youtube.com/watch?v=m9eizr62JEQ https://www.youtube.com/watch?v=HeYCUcRCxrM&t=12s (award winning)	Food actors, citizens	5
INTERNATIONAL ACTIVITIES			
NTNU European Conference	A session on sustainable food systems with high level panelists including the Code of conduct	Research, Industry	1-6
World Cheese Awards (WCA)	Partner, Trondheim 2023	Businesses	5-6
Climate-KIC sustainable food innovation day	CLIMATHON TRONDHEIM 2022: "Sustainable food systems in Trondheim and Trøndelag" Partner in 12-hours ideation day for international students at NTNU (ca 30 students). https://fb.watch/jN1NLQdnMh/ NTNU's role was as a partner, keynote introduction, and head of the jury.	Students, food actors	1-6
Organization committees for European Food Forum	European food forum organizes 10-15 debates annually on Farm to Fork topics that need more knowledge and from different perspectives. NTNU participates in selection of topics, organizing committees, presentations and in the debate. Since the beginning of EFF representatives from 5 faculties from NTNU have joined these organizing committees and events and in average 5 pr year.	Food actors, policy makers, researchers	1-6
Student innovation training school	Annually for international students on sustainable food systems. In 2021 and 2022 particularly on resource utilisation	Students	2,4,6
Conference: European Strategy Summit	Parallel session on: How do we prepare for the large food changes? With presentations and panel debate. NTNU co-organiser together with SINTEF, November 2021.	Food actors, Researchers	6
Seminar: Food from the ocean	Seminar arranged together with researchers from the Netherlands and NTNU. Trondheim, Norway November 2021	Researchers and educators	1,6
RESEARCH PROJECTS			
MEATigation	Coordinator. A project which explores how meat is embedded in Norwegian food practices and identifies ways to promote sustainable meat-use in Norway. In 2023 there are several activities for citizens including the exhibition "Less meat more meat".	Research, Industry, citizens	1,4
Supreme	Partner. A project working to increase utilisation and value creation from residual raw materials from whitefish by developing solutions for onboard handling, logistics and processing of ingredients from residual raw materials from the ocean-going fishing fleet.	Research, Industry	1,2,4
Omega	Partner. National project meant to increase the use of processing side streams for use as healthy food ingredients (circularity and food fortification)	Research, industry	1,2,4
I FOODnet	NTNU arranged 1-week Training Schools for international students in November 2021 (digital) and November 2022 (Tokyo)	Students, PhDs, educators	1-6
Regional project	Partner in Sustainable food. Collaboration between the main research institutes in the region. NTNU (E. Falch) chairing the regional innovation team comprising 10 different food actors using innovation methodology to target the ways to become more sustainable. >120 food actors involved.	Researchers, food actors	1-6
ENOUGH (H2020)	Partner. Annual consortium meeting.	Project partners	3

New project proposals	NTNU has been active in applying for several research projects as coordinator and partner in 2021-2023 on national, regional, and European level. The main topics are improved resource utilization.	Researchers, food businesses	2,4,6
ERA-NET project (2021-2024) "CLIMAQUA"	Partner. "CLIMAQUA" Establishing an innovative and transnational feed production approach for reduced climate impact of the aquaculture sector and food supply". NRC Project No. 327695	Research, Industry	2,4,6
BlueBio ERA-NET project "IMPRESSIVE"	Coordinator. "IMPRESSIVE - Improved Processing to Enhance Seafood Sidestream Valorization and Exploration" (2022-2026), project number 341732.	Research, Industry	2,4,6
BlueBioProfius	Partner. The aim of BlueBioProfius is to address challenges in the supply chain related to lumpfish (roe and carcass) and tuna side-streams by developing preservation solutions for maintaining quality and improving utilization of the entire biomass.	Research, industry	2,4
Susfood Eranet PROVIDE	Partner. PROVIDE "protein and biomolecule sources for nutritional security and biodiversity of bakery products in in a circular food system". PROVIDE focuses on the valorization of food transformation industry by-products.	Research, industry	1,2,4
EUROPEAN PLATFORMS AND NETWORKS			
European Food Forum	NTNU Food Forum (E. Falch) is member of the Management board (vice president from 2020-2023) and in the steering committee. Elected as board member of these two boards also for the next three years (2023-2026).	Food actors, NGOs, policy, researchers, educators.	6
METROFOOD	The preparatory phase of METROFOOD (H2020) (Infra-structure for Promoting Metrology in Food and Nutrition) was finalized in 2022 and NTNU surveyed the national research infrastructure. NTNU aims to be included in the national road map on infrastructure (METROFOOD -RI).	Food actors, researchers, academia	6
JPI - HDHL	JPI HDHL (A healthy diet for a healthy life) partnership. E. Falch member of Scientific Advisory Board till 2023. Contributing to Strategic Research Agenda, action plans, shaping of research calls, chairing scientific experts, and chairing stakeholder workshops.	Food actors, researchers	1,2,4,6
EU platform on Food losses and food waste (FLW)	Application. NTNU are now on the reserve list of suitable candidates that may be used to appoint replacement for the EU platform on Food losses and food waste 2022-2026.	Food actors	2,4,6

Trondheim, Norway 20/04/2023

Dr. *Eva Falch*,

Head of NTNU Food Forum

<https://www.ntnu.edu/food-forum>