

Focus Group on Equal Opportunities

Work with the EU in the "Farm To Fork Value Chain" Project and with the FAO in the "Food Safety Supply Chain and Spread Prevention Of COVID-19 Contamination"

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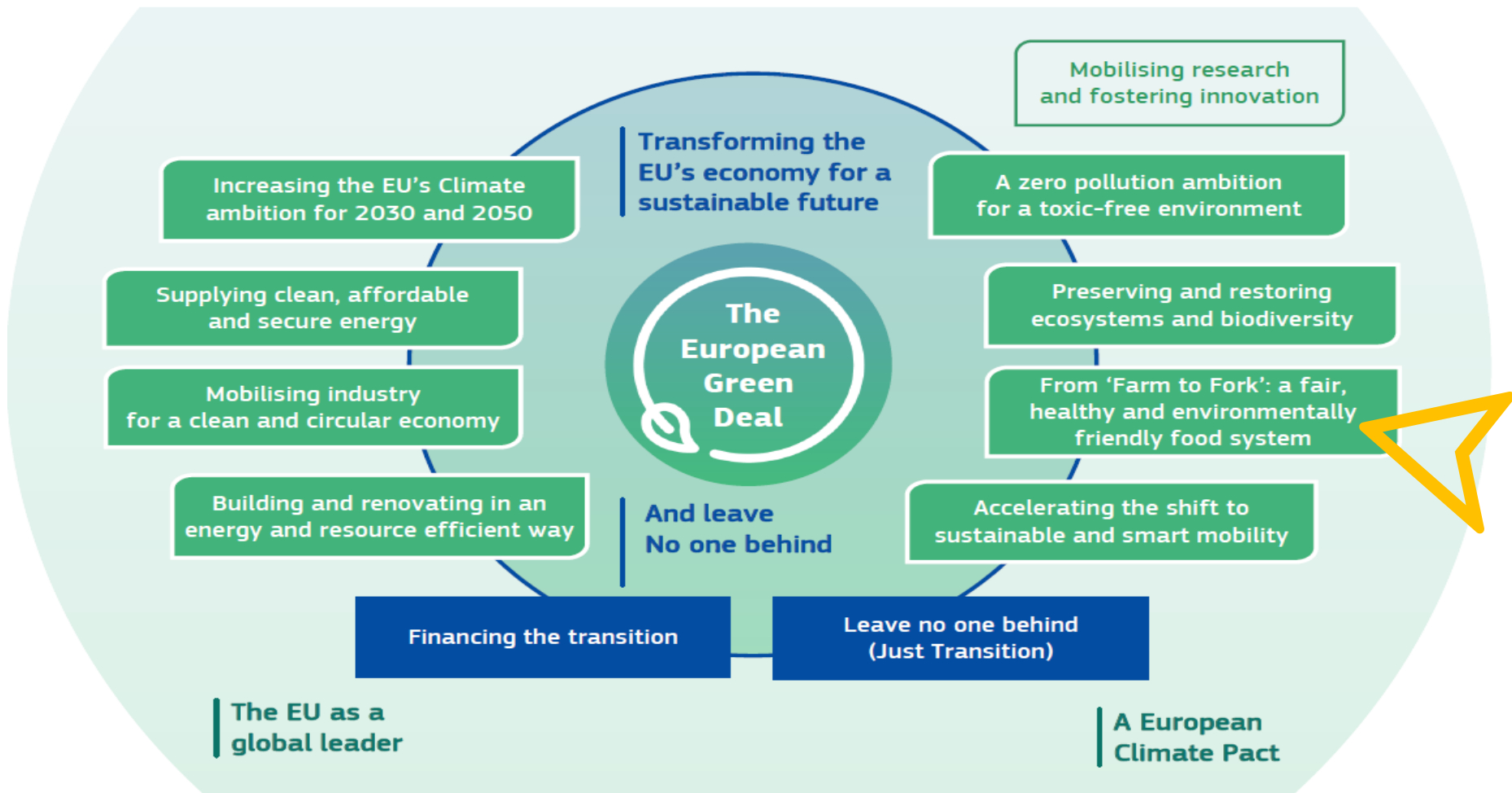


Co-funded by
the European Union

Farm To Fork Value Chain

Setting the Frame

The European Green Deal



Setting the frame

European Green Deal has 5 relevant key initiatives linked to the Common Fisheries Policy (CFP):

- **Climate neutrality by 2050**
- **Sustainable Food systems – Farm to Fork/Net to Plate**
- **Preserving and protecting biodiversity**
- **Clean planet - Zero pollution ambition**
- **The EU as global leader**



Sustainable Food Systems – F2F

Common Fisheries Policy contribution:

- **Consumer expectation that food is legal:** improved and digitalised control (revision of the fisheries control system, including more efficient/digital Catch Certificates for imports) & zero tolerance for Illegal, Unreported and Unregulated (IUU) fishing.
- **Better information on what we eat and where it comes from:** labelling, review of marketing standards, better traceability.
- **Diversify consumer demand:** research and innovation.
- **2022 evaluation of CFP and Common Organization of the Markets of Fishery and Aquaculture Products (CMO):** sustainability of food systems.



Sustainable food systems – F2F

Based on 3 pillars:

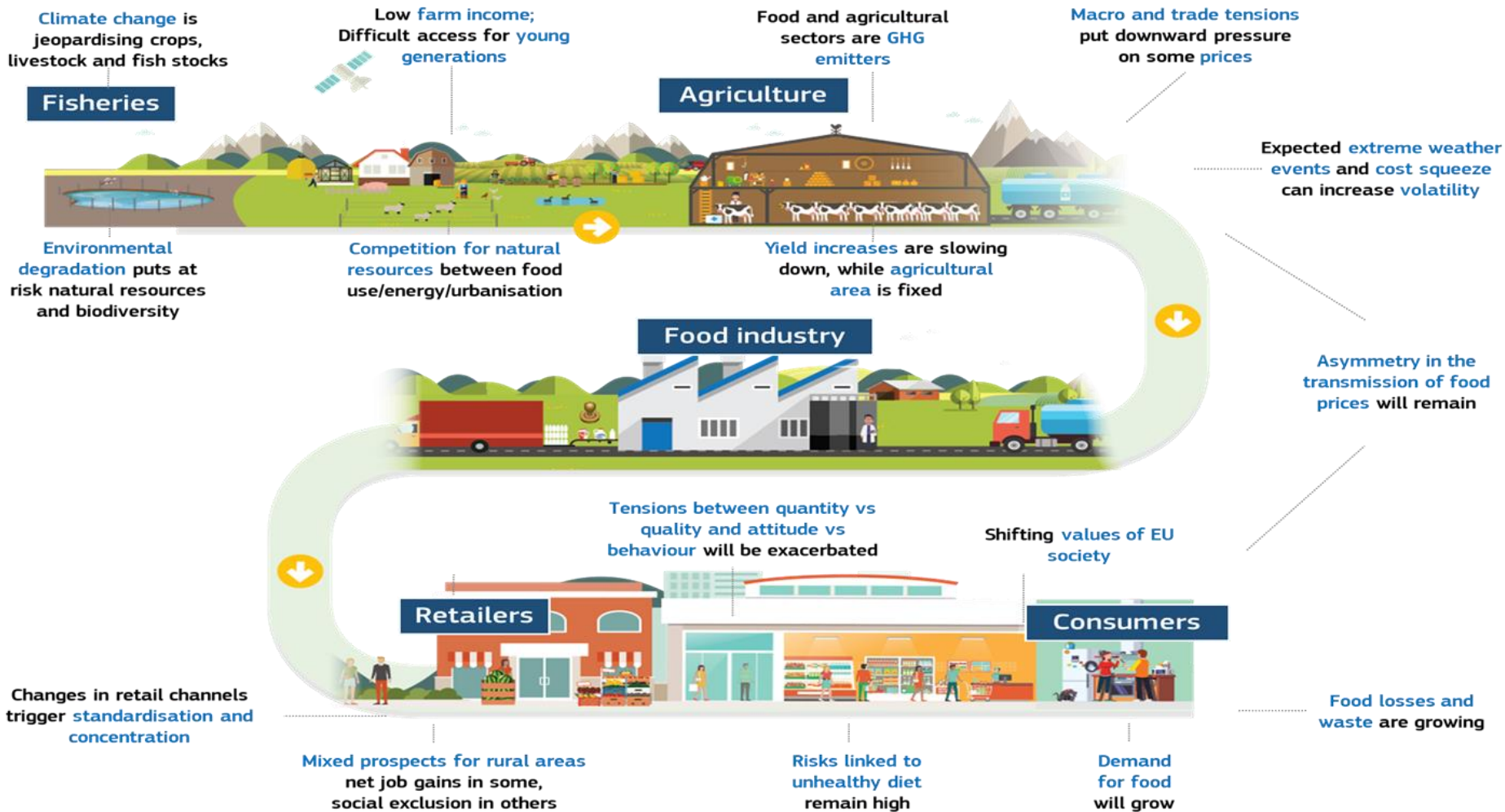
- **Social and health dimension**
- **Environmental and climate related dimension**
- **Economic dimension**

EC Farm to Fork Strategy (2020):

- **Make sure Europeans get affordable and sustainable food**
- **Tackle climate change**
- **Protect the environment**
- **Preserve biodiversity**
- **Increase organic farming**

Source: European Commission

Farm to Fork (F2F)



F2F and Equal Opportunities

F2F as an opportunity for the fishing industries:

- **Extractive sector to participate more and more in the value chain**
- **Women and young people to expand their presence and contribution to the added value**
- **Creativity and innovation**

Food Safety Supply Chain and Spread Prevention of COVID-19 Contamination

The COVID-19 pandemic has been a demanding test for the food industry:

- **need to keep safe both food itself and the people working there**
- **need to keep food available on the shelves**

Food hygiene is key to all this.

Current evidence indicates that for COVID-19 the main transmission is between humans and not through food. This said, good food hygiene is as important as ever.

There is guidance developed by FAO and WHO to ensure that the integrity of the food chain is maintained, and that adequate and safe food supplies are available for consumers.

Basically, to keep the virus out of the food environment the main recommendations are physical distancing, stringent sanitation, hygiene measures and sanitation at each stage of food production, processing, manufacture and marketing.

Keeping all workers in the food production and supply chains healthy and safe is critical to surviving the COVID-19 pandemic.

**Thank you for
your attention**