InnovProtein EU Alliance

Joint Policy Roadmap
2023-2027
EU Insect, Yeast and Algae Sectors

‘Advancing the Diversification of EU protein pro duction with insects, algae, and yeast: Towards a more Sustainable and Resilient Food System’

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EABA
EUROPEAN ALGAE BIOMASS ASSOCIATION

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Policy Roadmap

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The InnovProtein EU Alliance

The Joint Policy Roadmap of the EU Insect, Yeast and Algae Sectors 2023-2027

'Advancing the Diversification of EU protein production with insects, algae, and yeast: Towards a more Sustainable and Resilient Food System'

The European Union is at a pivotal moment, facing significant challenges and opportunities in building a sustainable and resilient food system.

In the pursuit of an intentional 'Transition Decade', we propose the production of insect, algae, and yeast protein as alternative protein sources that can be part of the solution to shape the future of food and feed in the EU.

By harnessing these sustainable protein sources, we can address pressing global issues, such as climate change, food security, and biodiversity conservation, while promoting a healthier, more sustainable diet for citizens.

The Alliance wishes to support the EU to accelerate the transition towards more sustainable food systems.

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I. INTRODUCTION

This policy roadmap outlines the policy strategy to promote, on the political, societal and research & innovation dimensions, the production of proteins sourced from insects, algae, and yeast at the European level.

By recognising the urgent need to address food security, climate change and public health, this roadmap aims to foster the development of these viable alternative and innovative protein sources as part of a global diversification and complementary strategy that enables the European Union, its citizens, and farmers to transition towards a more sustainable and healthier future.

I.I. OVERARCHING AND GROWING CHALLENGES

The European Union faces many challenges related to climate change, import dependency on critical raw materials, unhealthy diets, and more generally the need to transition towards a more sustainable and reliable food system.

Climate Change-induced **changing weather behaviour**, with more frequent and severe droughts and floods, affects farmers' crop yields and animal food production. Unpredictable weather patterns are causing shifts in agricultural zones by challenging the growth of traditional crops in certain regions. At the same time, warmer temperatures increase **pest and disease outbreaks**, threatening the entire food and feed production chain.

The Russian invasion of Ukraine shed light on the fragility of our current food system. The war disrupted traditional trade for several critical raw materials, showcasing the EU's dependency on imports for food and animal feed production, or even soil fertilizer.

Nutritional and Health Concerns: At the same time, there is **growing concern about the nutritional quality of diets,** with many EU citizens consuming diets high in processed foods, sugars, and unhealthy fats. Poor dietary choices have contributed to rising rates of diet-related health issues, including obesity, diabetes, and cardiovascular diseases, obliging EU governments to promote health-related policies focusing on these concerns, aware of the **heavy economic burden on public finances**. Governments appeal to citizens for **more responsible consumption habits** to address health and environmental concerns.

I.II. THE POLICY CONTEXT

The EU and its different structural policy reforms and initiatives demonstrate the commitment to addressing the challenges of food security, climate change and public health. In this context, the European Commission introduced under its ambitious 'Green Deal', the 'Farm to Fork Strategy', including its related transversal initiatives on a 'Sustainable Food System Framework' and 'An EU contingency plan for food supply and food security'.

Furthermore, under this overarching strategy, many policies were targeted for the revision process to be aligned with its goals. These are the cases of the Review of the 'EU Protein Strategy', or the 'Agro-Food Promotion Policy'. Other soon-to-come windows of opportunity arise from the discussions towards the Common Agricultural Policy Post-2027.

Overall, this policy context offers a window of opportunity for our sectors to promote the adoption of protein production sourced by insects, algae, and yeast, fully aligned with the objectives of a sustainable and resilient food system.

These policies are of utmost importance for the competitiveness of our sectors and simultaneously present our biggest strength as contributors to the EU to achieve its bold objectives, namely:

- Insects, yeast and algae Novel food production can improve the EU's food security and supply while promoting healthier diets.
- Insects, algae and yeast can diversify and enrich the 'EU protein plan'.
- Insects, algae and yeast can improve the resilience of the EU animal feed production and promote a more sustainable agrifood system.

I.III. OBJECTIVE OF THE ROADMAP

Considering the above, **this comprehensive policy roadmap outlines a set of policy activities fully aligned with the mentioned policy initiatives, aiming to support the development of alternative and innovative protein production from insects, algae, and yeast.** We believe that our sectors can support the diversification of protein production, enabling the European Union to become less dependent on traditional animal-based protein while ensuring that farmers become more resilient and reduce their eco-footprint by promoting environmentally friendly local supply chains for animal feed or soil fertilizer.

Additionally, our sectors offer a unique opportunity to enrich the E.U. citizens' diet with nutritious and sustainable food products. The historical consumer equation of insects and algae protein evolved, with the use of yeast already remoting to centuries, despite their other potential uses also gaining growing attention more recently. The historic consumption is due to various factors, including cultural norms, availability of alternative protein sources, and changing perceptions towards sustainable food choices. The diversification of protein production with the contribution of insects, algae, and yeast, supported by a proper policy framework, research, education, and awareness, can make these sectors bring about several significant societal benefits.

The European Union can play a crucial role in supporting the development of alternative protein production from insects, algae, and yeast by developing a favourable regulatory framework that promotes innovation, investment, and market growth for these growing industries. Only with a long-term approach, we envisage pathways to achieve cost parity for our sectors, which would accelerate the EU transition to a Sustainable Food System.

In this document, we outline some key actions that our sectors can take to empower the EU to promote the development of insect, algae, and yeast alternative protein production.

II. OUR SYNERGETIC CONTRIBUTION IMPROVES THE SUSTAINABILITY AND RESILIENCE OF THE FOOD SYSTEM

The insect, yeast, and algae sectors can make significant contributions to the EU's 'farm-to-fork strategy'. In a nutshell, they can have a decisive role in:

- Strengthening local food and feed self-sufficiency (locally produced protein-rich food and feed ingredients.
- 'Halving per capita food waste at retail and consumer levels by 2030'.
- Achieving' at least 25% of the EU's agricultural land under organic farming by 2030 and a significant increase in organic aquaculture'.
- Improving animal health and welfare.

II.I. MAKE OUR FOOD SYSTEM MORE SUSTAINABLE

Insect, yeast, and algae-based proteins have a lower carbon footprint comparing conventional livestock production.

ENSURE BIODIVERSITY CONSERVATION

Farming insects and cultivating algae and yeast for protein production can alleviate pressure on natural ecosystems and reduce habitat destruction associated with conventional agriculture. By diminishing demand for land and water, the insect, yeast, and algae sectors support the 'Farm to Fork Strategy''s objectives of protecting biodiversity and ecosystems.

REQUIRE MINIMAL LAND, WATER AND FEED

Insect farming requires minimal land, water, and feed when compared to traditional livestock. Alongside this, yeast production also requires minimal land. Algae cultivation holds significant sustainability benefits by growing in various environments, including on seawater and wastewater, reducing competition for arable land.

Together, they represent a very ecological set of protein sources. Therefore, embracing insect farming, yeast production, and algae cultivation enhances the EU's commitment to sustainable food production and resource efficiency.

PROMOTE CIRCULAR AGRICULTURAL PRACTICES

FA circular agricultural economy is possible thanks to insects, algae and yeast. On the one hand, by using organic waste streams and by-products to produce algae or feed insects, which in a later stage gives form to animal feed, food and soil fertiliser or on the other hand, by using coproducts from the sugar industry in yeast fermentation processes. Furthermore, the substrates used for yeast fermentation are revalorised in animal feed or soil fertilizer.

These alternative protein sources and their circular practices close nutrient loops and valorises food waste and co-products. We can easily affirm that insect farming, yeast production, and algae cultivation are inherently aligned with the Farm to Fork Strategy's vision of creating a circular and more sustainable food system.

II.II. DIVERSIFY AND COMPLEMENT PROTEIN PRODUCTION: MAKING OUR FOOD SYSTEM MORE RESILIENT

Protein diversification with insects, yeast, and algae can enhance the resilience of the EU's food system. By reducing dependence on a limited range of protein sources, the EU becomes more adaptable to disruptions and challenges, fostering food system resilience, as emphasised in the 'Farm to Fork Strategy'. By producing protein locally through insect farming, algae cultivation, and yeast, the EU can reduce its reliance on imported protein for animal feed and food production.

Insects, algae, and yeast offer protein production alternatives, complementing and non-competing with conventional sources, with proven beneficial effects even at low inclusion rates, providing an additional solution to reducing the dependency of the EU on animal feed, soil fertiliser, or even food production.

By incorporating these alternative protein sources into the food supply chain, the EU can reduce its heavy dependence on resource-intensive livestock production, contributing to the Farm to Fork Strategy's goal of promoting more sustainable and climate-friendly food systems.The insect, algae, and yeast sectors can contribute a great deal for the EU to achieve the 'Farm to Fork Strategy' objectives and support its transition towards a more sustainable & resilient food system by offering nutritious, environmentally-friendly alternative protein sources.

REDUCE THE DEPENDENCY ON ANIMAL FEED

Insects (e.g. mealworms, black soldier flies, crickets), algae, and yeast are protein-rich animal feed, rich in omega-3 fatty acids, B, and other vitamins, minerals, and other nutrients that are beneficial for the health and growth of animals. Additionally, insects and yeast support beneficial gut bacteria while reducing pathogenic bacteria and are highly digestible, promoting efficient nutrient absorption. Insects are especially highly digestible for poultry, fish, and livestock. Furthermore, yeast is a single-celled fungus used in animal nutrition for decades, while insects are becoming more popular as a sustainable complement to animal feed. On the other hand, algae-based feed can serve as an alternative to fish meal.

In conclusion, insects, algae, and yeast offer sustainable and nutritionally valuable options for animal feed production. These alternative feed ingredients can help address the challenges of traditional feed production, such as resource scarcity and environmental impact while providing essential nutrients for livestock, poultry, aquaculture, and other animals in the agricultural industry.

MAKE HEALTHY AND WELL-BALANCED DIETS AVAILABLE TO EU CITIZENS

Insects, algae, or yeast are nutritious protein sources. Rich in essential amino acids, healthy fats, vitamins, and minerals. Integrating yeast, algae, or insect-based protein products into diets supports a more balanced diet by the EU citizens. Insects diversify the protein supply, reducing the EU's heavy reliance on conventional animal-based proteins. Insect-enriched products, such as cricket flour, insect protein bars, and snacks, present unique and attractive alternatives for consumers.

Algae also present a valuable source of plant-based protein, with various species offering different nutritional profiles. Algae-based protein powders, algae-based meat substitutes, and algae-infused food products diversify the EU's protein offerings, catering to diverse dietary preferences.

Lastly, rich in vitamins, particularly from the B group, minerals, fibre and proteins, yeast has a wide range of benefits from a nutritional standpoint. It is a cost-effective, nutritious and high-protein source with a range of applications, widely used in plant-based diets to enhance flavour and nutrition.

ENRICH THE NUTRITIONAL VALUE OF TRADITIONAL FOOD PRODUCTS

These sustainable proteins can create nutritious and delicious food products that align with health goals, reducing the prevalence of diet-related health issues. Insects and algae are highly versatile, allowing easy incorporation into many traditional food products. Yeast protein isolates can present itself in various food formulations. Overall, they diversify the EU's protein landscape by providing the EU consumer with options for a healthy diet.

ENHANCE FOOD SAFETY

Insect, algae, or yeast protein Novel Food products are subject to EU's food safety regulations, providing consumers with safe and nutritious options. Insects can be produced under controlled conditions, ensuring food safety and quality, while algae can be cultivated in closed systems, reducing the risk of contamination, and ensuring food safety. Furthermore, yeast production processes are well-established and have a long history of safe use in the food industry.

III. WHO ARE WE?

The InnovProtein EU Alliance represents a joint initiative between IPIFF, EABA, and COFALEC, the EU-level organisations representing the insects, algae, and yeast sectors, respectively.

Created on the 1st of December, 2021, the InnovProtein EU Alliance aims to support the overall objectives of the 'EU Farm to Fork Strategy' and the transition towards a 'Sustainable EU Food System'.

Our sectors provide 'Innovative' protein sources, which may be used for food and/or feed purposes, inspired by nature, encompassing products of both vegetal and animal origin, their high nutritional performance, and functional benefits (e.g. help to address certain deficiencies in human diets, improving animal/zootechnical performance, or boosting the immune system) represent a reliable opportunity for tackling EU and global challenges, namely by reducing the EU dependency on critical raw materials used for food and animal feed production, in line with the Farm to Fork strategy.

III.I. OUR JOINT MISSION

Following the joint presentation addressed during the IPIFF Annual Conference on the 1st of December 2021, IPIFF, EABA, and COFALEC have decided to delineate a joint roadmap on common interests and objectives.

Innovprotein EU shares the 'common aim' of supporting the overall objectives of the 'EU Farm to Fork Strategy' and the transition towards more sustainable EU food supply chains.

III.II. AREAS FOR COOPERATION

To achieve the above goals, InnovProtein EU will work on the following 'areas in collaboration':

– **Support the development of respective sectors**. Represented by IPIFF, EABA and COFALEC, (e.g. novel food authorisations, authorisation for using algae, yeast, and insects in organic production, and recognition of these respective sectors as part of the future EU Promotion Policy) through EU policy and regulatory monitoring/information sharing activities.

– **Further, explore the nutritional and environmental potential** and/or benefits of the sectors via appropriate R&D efforts.

– **Development of joint communication activities**, through raising awareness campaigns and/or 'promotional efforts'.

III.III. OVERALL AIMS

This Alliance aims to advance these sectors at the EU level and enhance their potential contribution to protein diversification production in the EU.

UNLOCK EU REGULATORY OR POLICY OPPORTUNITIES

- Enable a real contribution on behalf of the insect, algae, and yeast sectors towards the implementation of the 'Farm to Fork Strategy'.
- Ensure the acknowledgement on behalf of the EU institutions on the important complementary role that insect, algae, and yeast protein can provide to the EU food system, namely by their inclusion as part of the 'EU Protein Strategy'.
- Support the achievement of a 'Sustainable Food Framework' with the insect, algae, and yeast sectors providing valuable protein-rich animal feed, food, and soil fertiliser, with agricultural practices that promote a real circular agricultural activity.
- Provide complementary protein production to enrich the 'EU Contingency Plan for Food Supply and Food Security'.

HARNESS THE NUTRITIONAL AND ENVIRONMENTAL POTENTIAL AND BENEFITS OF INNOVATIVE PROTEIN SOURCES VIA APPROPRIATE R&D EFFORTS

- Considering the novel factor of our sectors, advocate for innovation and research funding, where needed, towards a consolidated development of these sectors both in terms of food and animal feed production.

SUPPORT THE CREATION OF EDUCATIONAL ACTIVITIES AND AWARENESS-RAISING CAMPAIGNS

- Work towards a conducive narrative to allow a wider consumer acceptance of food products from our sectors.
- Include insect, algae, and yeast protein as part of National and European dietary guidelines.

IV. THE PARTNERS OF THE ALLIANCE

IPIFF, THE INTERNATIONAL PLATFORM OF INSECTS FOR FOOD AND FEED

The International Platform of Insects for Food and Feed (IPIFF), is the umbrella organisation of the European insect-producing sector towards European institutions. Bringing together more than 70 members – most of which are European insect-producing companies - IPIFF promotes the use of insects and insect-derived products as a top-tier source of nutrients for human consumption and animal feed.

The sector is predominantly composed of SMEs, serving both the food and feed markets (start-ups and 'older' businesses, previously active in other segments e.g. in biocontrol, and pet food). The EU production represents today several dozen thousand tonnes of insect protein, whereas investments account for more than 1,5 billion EUR – this figure is expected to exceed 3 billion EUR by 2030. It already represents more than 3,5 thousand jobs created until today (incl. above 1,000 direct jobs)– likely to exceed thirty thousand by 2030. The sector has passed a critical threshold and has set its mark to be commercially interesting. Today, the main markets for insect proteins and oil are pet food and aquaculture – pigs and poultry are expected to grow in the next few years. Production is scaling up to meet the needs of food, feed, and plant markets while building up capital and know-how.

Today, the main markets for insect feed products and oil are the pet food and aquaculture segments – The 2021 authorisations for swine and poultry PAPs and as well the growing number of authorised edible insects as Novel Foods, set expectations for growth both for animal feed and human consumption.

EABA, THE EUROPEAN ALGAE BIOMASS ASSOCIATION

The European Algae Biomass Association (EABA) is the European association representing both research and industry in the field of algal technologies. EABA represents organizations and individuals interested in both macro and microalgae wit. Bringing 207 members (60% Industrial and 40% Scientific) and representing 43 countries, promote mutual interaction and cooperation in the field of algae biomass production, transformation and use for the whole range of algae applications.

EABA aims at creating, developing, promoting and maintaining solidarity, contact, interaction and collaboration among its members and at defending their scientific and commercial interests at the European and international levels.

Its main target is to act as a catalyst for fostering synergies among scientists, industrialists, and decision-makers to promote the development of research, technology, and industrial capacities in the field of Algae.
The European Algae Biomass sector represents an "economical value" of more than 1.7 B€/year (macroalgae 700 M€; microalgae 750 M€; equipment and engineering 180 M€; research & development 60 M€) and provides jobs for more than 14,000 persons. More than 80% of the market is the result of activity by large multinational companies. However, hundreds of SMEs and private producers recently started to develop a highly dynamic business landscape expected to grow rapidly.

COFALEC, THE EUROPEAN CONFEDERATION OF YEAST PRODUCERS

Founded in 1959, COFALEC is the European confederation of yeast producers. With 29 factories scattered throughout Europe, one million tons of yeast produced each year and more than 30% of the production exported outside Europe, the European yeast industry is an important player in the European food industry. With 24 members, it represents almost the entire sector. The European yeast industry is a world leader, with its production accounting for 35% of global production.

While yeast is a natural living micro-fungi used in traditional fermented products such as bread, wine and beer, for hundreds of years, this sector has played a central role in a highly diversified economic system. In addition to these well-known uses, yeasts are increasingly used in fields such as medicine, nutrition and plant health.

COFALEC works with all its members to raise awareness among European public authorities, food chain stakeholders, and the general public of the solutions provided by the yeast sector to improve the sustainability of the food chain.

Overall, the insect, algae, and yeast sectors contribute significantly to the diversification and sustainability reinforcement of protein production in the EU, aligning with the European Commission's objectives.

These alternative protein sources present compelling solutions to address environmental challenges, promote food security, and support the transition to a more sustainable and resilient food system in the European Union.

By embracing these sectors, the EU can lead the way in fostering a protein production model that is both nutritious and environmentally responsible, contributing to a healthier and more sustainable future for all.

For the insect, algae, and yeast sectors to be recognised and integrated into the Farm to Fork Strategy, they need to engage in policy and advocacy actions to highlight their potential contributions to a sustainable and resilient food system.

V. HISTORIC CONSUMPTION

The historical consumer equation of insects, algae, and yeast protein has evolved due to various factors, including cultural norms, availability of alternative protein sources, and changing perceptions towards sustainable food choices. Here's an overview of the historical consumer equation for each of these alternative protein sources:

- **Historically, insects have been consumed as food in many cultures around the world, particularly in regions of Asia, Africa, And Latin America**. In these areas, insects have been an integral part of traditional diets for centuries, providing a significant source of protein, vitamins, and minerals. People in these regions have developed culinary traditions and recipes that incorporate insects into various dishes. However, in Western cultures, the consumption of insects as food was not widespread historically. It was often perceived as taboo or unappetising, and the availability of more conventional protein sources like meat and fish further limited the popularity of insects as a food choice.

- **Algae has been used in certain Asian cultures as a food source, especially in Japan, Korea, And China.** Seaweeds and microalgae were harvested and used in traditional dishes, providing essential nutrients like protein, iodine, and vitamins. In Western cultures, the consumption of algae as food was limited historically due to limited availability and lack of awareness about their nutritional benefits. Algae were primarily known for their role in the marine ecosystem and industrial applications.

- **Yeast has been used in baking and fermentation processes**, contributing to the production of bread, beer, and wine. However, the direct consumption of yeast as a source of protein was not common. Nowadays there is a multiple variety of applications of yeast in food products.

In recent decades, there has been a growing interest in alternative protein sources driven by concerns over environmental sustainability, food security, and health. This shift in consumer behaviour has led to the reevaluation of insects, algae, and yeast as viable protein sources.

- **Insects have gained attention for their high protein content and many beneficial nutritional benefits, low environmental footprint, and potential to contribute to sustainable food systems.** Many startups and companies are now producing insect-based protein products like cricket flour, insect snacks, and insect-based protein powders.

- **Algae, particularly microalgae, have garnered interest for their nutritional value, containing essential fatty acids, amino acids, and vitamins.** They are increasingly used in various products, including plant-based meat alternatives, dairy substitutes, and nutritional supplements.

- **Yeast, especially in the form of nutritional yeast, has become popular among vegans and vegetarians for its savoury flavour and nutritional profile.** It is used as a cheese substitute, seasoning, and source of vitamin b12.

Overall, the historical consumer equation of insects, algae, and yeast protein has seen a significant transformation from traditional use in certain cultures to a growing interest in their potential as sustainable and nutritious alternative protein sources in modern times. As consumer awareness, education, and product development continue to advance, these alternative protein sources are likely to become more widely accepted and integrated into mainstream diets globally.

VI.SPECIFIC CALLS FOR JOINT ACTION

VI.I. ADDRESSING THE EU REGULATORY AND LEGISLATIVE FRAMEWORK

The EU InnovProtein Alliance promotes activities aiming at unlocking EU regulatory and policy opportunities and/or the 'filling' of legal loopholes as a means to support the development of respective sectors. These efforts, which should encompass joint EU advocacy and/or regulatory/policy monitoring activities would mainly cover the following topics (non-exhaustive list):

IMPLEMENTATION OF RELEVANT INITIATIVES FORESEEN UNDER THE EU 'FARM TO FORK STRATEGY' (e.g. future EU framework on sustainable food systems, revision of the EU Agri-Food Promotion Policy, a contingency plan for ensuring food security and food supply in times of crisis);

- **Novel Food authorisations.**
- **Foster authorisation for using algae, yeast, and insects in organic production.**
- **Plaidoyer for better recognition of the algae, insect, and yeast sectors under relevant 'Strategic Frameworks and Roadmaps'**, including notably:
  - **Strategic Initiatives developed at the EU Level**, notably concerning the topics revolving around 'food security' and/or 'feed autonomy' (e.g. development of the EU Protein plan).
  - **Relevant Initiatives developed by International Organisations** (e.g. by FAO).
  - **Joint efforts to ease access to private or public funding,** and incentivise investment in 'green' activities, thereby securing appropriate financial instruments to further explore the nutritional and/or environmental potential

Notably through the following activities:

- **Coordinate advocacy activities and information campaigns** towards recognising the role of algae, yeast, and insects under 'Horizon Europe' programmes (e.g. Via the publication of internal newsletters/policy briefs related to such EU-funded opportunities, through a coordinated response to EU-funded research programmes and/or dissemination activities around the deliverables of such research projects).
- **Coordinate advocacy activities to highlight the alignment of InnovProtein EU with the objectives/targets of the UN SDGs** and the importance of recognising the participating sectors under other relevant EU funding instruments (e.g. funding for SMEs, start-ups/business accelerators).

VI.II. ADVOCACY FOR THE ACKNOWLEDGEMENT OF OUR SECTORS IN OTHER STRATEGIC POLICIES

- Engage with relevant EU institutions and policymakers to ensure that the specific needs and challenges of the insect, algae, and yeast sectors are considered in policy documents related to the Farm to Fork Strategy, Protein Strategy, and Sustainable Food Framework as well as concerning other relevant policies that can set a new milestone for the development of our sectors, namely the Agro-Food Promotion Policy or the Common Agricultural Policy.
- Seek opportunities to provide input during the development and revision of relevant regulations, guidelines, and standards.
- Educate/inform members active at the national level about the possibilities to include the sectors represented within InnovProtein EU under national multiannual Agri-Food strategies.

VI.III. RESEARCH AND INNOVATION

ACCELERATE INTERDISCIPLINARY INNOVATION

We believe that growing sectors such as ours will continue to benefit from projects that will consider their valuable contribution to improving sustainability in food and feed production. While several initiatives targeted knowledge gaps of relevance for our fields, we are convinced that one key element that could play a role in maximising our collective contribution to relevant agri-food challenges would be a focus on tangible, real-life barriers of importance for upstream and downstream stakeholders collaborating with our sectors. In the long run, such interdisciplinary consortia could offer realistic insights that would be mutually beneficial to our sectors, as well as other relevant agri-food stakeholders (e.g. farmers, food and feed producers, etc.).

SUPPORT DIVERSITY AND COMPETITION IN FUTURE CALLS

It is our understanding that the European Commission will continue to finance only one project per funding call/topic under Cluster 6. Yet, we believe that future calls could better promote collaboration through a synergistic approach if more than one project receives funding under the same call (for example, we see excellent collaboration in the context of the projects funded under topic LC-SFS17-2019: Alternative proteins for food and feed). We were wondering if the European Commission will adopt a different approach in this regard (e.g. in the context of the Horizon Europe 2023- 2024 work programme).

ENCOURAGING PROJECTS THAT AIM AT STRENGTHENING THE RESILIENCE OF EUROPE'S FOOD SYSTEMS THROUGH FUTURE-PROOF FUNDING CALLS

Considering the recent and ongoing crises (e.g. COVID-19 pandemic, the Russian invasion of Ukraine, subsequent humanitarian crises, etc.), it becomes clear that focusing our energy on solutions that aim at making Europe's food systems more resilient is an immediate priority.

We value the efforts of the European Commission on this matter (e.g. as reflected in numerous calls from the Work Programme 2021-2022) - Yet, we consider our sectors can do more in this regard if applicants are incentivised to frame their project in a future-oriented manner.

In our view, such an approach would make the deliverables of the projects ever more relevant in the future, stimulating innovation across the agri-food chains.

InnovProtein EU Alliance

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