Slow Food®

PLANT THE FUTURE

RESPECT ANIMALS, PROTECT THE PLANET.

Reporting the voices of the Slow Food network: a discussion among farmers, fishers, food artisans, Indigenous Peoples, cooks, youth, educators and activists regarding the protein transition.

"Plant the future. Respect animals, protect the planet" may be the umbrella under which we position all the initiatives developed to address the challenges described in this document. "Plant the future" is a metaphor that is used beyond gardening: we want to plant ideas together which, like seeds, can grow into concrete activities at the local level and beyond. "Plant" is an active verb that carries the idea of taking action now to reap rewards later. "Future" refers to the urgency, with a long-term perspective, of acting to stem the consequences of the current crises. "Respect animals, protect the planet" brings in the agroecological dimension, the actions against animal factory and intensive fishing and the idea of safeguarding the environment and our health (and thus, the planet).

Layout and illustrations: pop-eye studio

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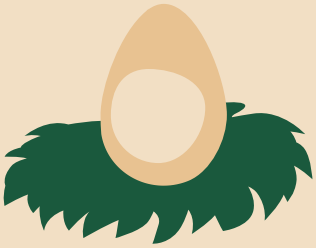
KEY TAKE AWAYS OF THE ROUNDTABLE DISCUSSIONS WITH SLOW FOOD ACTIVISTS

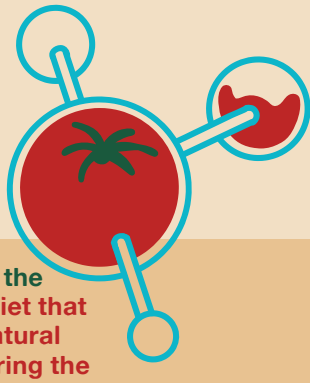


1. Meat and animal derivatives are eaten differently around the globe: in most of the Global North there is an overconsumption of industrial products of animal origin, while millions of people are not guaranteed the right to food.

2. Populations in the Global South, as well as Indigenous Peoples, suffer from resource grabbing, a process which allows for the very existence of the global industrial food system, based largely on industrial products of animal origin that rely on imported feed.

3. In most countries the consumption of products of animal origin has served as a signifier of social status for centuries. However, the current system favours intensive farming and fishing at the expense of virtuous farmers and fishers, the environment, animal welfare and public health.

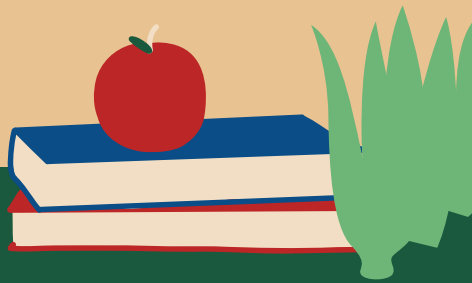
4. There is no silver bullet solution that can be implemented in every country: different approaches must be designed according to the most urgent issues within specific local contexts.



5. When addressing industrial animal farming, the Slow Food network clearly states its opposition to proposed “solutions” which arise from the same industrial models that led to today's broken food system, such as lab-cultivated meat, highly processed food (even where plant-based) and the industrial production of insects for food.

6. For most Slow Food communities agroecology represents the keystone for ensuring universal access to a nutrient-rich diet that is respectful of cultures; for preserving biodiversity and natural resources; for dealing with the climate crisis and for restoring the central role in the food system to agriculture and farmers, ensuring social justice and human rights. However, this concept needs to be further fostered in the network, especially in the Global North.

7. Training on agroecology is fundamental: this training should be dedicated to the Slow Food network, in particular to the producers, cooks and activists who act as amplifiers of the message externally, through campaigns in order to reach both the general public and joint actions targeting policy-makers.



8. To properly address the issues related to climate crisis, intensive animal farming and industrial fishery, the key targets which emerged are food producers, cooks, youth and decision-makers (starting from the local level).

9. Such a complex struggle must be a collective effort, uniting like-minded organizations, research centers, universities and local authorities.

FOOD SYSTEMS FACE MULTIPLE CHALLENGES AROUND THE WORLD.

Above all, the increase in the consumption of industrial food of animal origin in recent decades has been detrimental to food security and human health, disastrous for animal welfare, and has contributed greatly to the climate emergency. [1,2]

An urgent *change* is necessary to respond to these multiple crises, acknowledging the role that our food systems play, in particular the impacts of factory farming and intensive fishing on the environment, public health, food sovereignty, animals' rights and more.

Slow Food has campaigned around these issues for a long time through the Slow Meat campaign, advocating for "less but better meat". While this messaging is still important and effective in many parts of the world, the debate on foods of animal origin has intensified both within the Slow Food network and across society: **we need a broader vision, one that accounts for the challenges posed by industrial fisheries, dairy, eggs and all other animal-origin food, as well as industrial meat production, while supporting an agroecological transition and addressing the issue of affordability; this means taking into consideration that a significant section of the global population does not have access to sustainably-made, agroecological and artisanal food.**[3,4,5]

The "protein transition" is a concept often used to describe different paths that individuals and collectives may take to address the above-mentioned challenges: from choosing animal products with a lower footprint or adopting an entirely plant-based diet, to businesses and institutions promoting alternative food like insect flour and lab-cultivated meat.

Slow Food thus decided to hold a participatory process with its network to collate their first-hand knowledge of the situation in their local contexts. Thirteen roundtable meetings were convened in March and April 2023, involving more than 200 people from around 50 countries, representing every continent and specific interest groups. These sessions discussed the multiple facets of protein transition, addressing the most urgent issues around animal farming and fishing in different areas, potential solutions, and the priorities that Slow Food should focus in order to support the network. A first summary of the results was shared with participants in July 2023, and a process of feedback collection began.

The purpose of this document is to summarize the outputs of this participatory process, reporting the voices of farmers, fishers, food artisans, Indigenous Peoples, cooks, youth, educators and activists. These outputs will be used to develop a new Slow Food strategy to address these issues in light of the diversity of local contexts and priorities, and to draw a timeline leading up to the next International Congress in 2026.[6]

Moreover, equity among human cultures is part of the Slow Food ethos; as such, we reject a Euro- or US-centric perspective and seek to amplify the voices of often marginalized groups, such as Indigenous communities.
Given the aim of this project and the complexity of the issue, this document does not explore every aspect related to protein consumption and production, but seeks to share the main outcomes from the participatory process. Some words used in the text will be familiar to Slow Food activists (e.g., the "Presidia" or "Earth Markets" programs that we have been working on for many years), but to ensure universal clarity there is a glossary of key Slow Food terms at the end of the document.

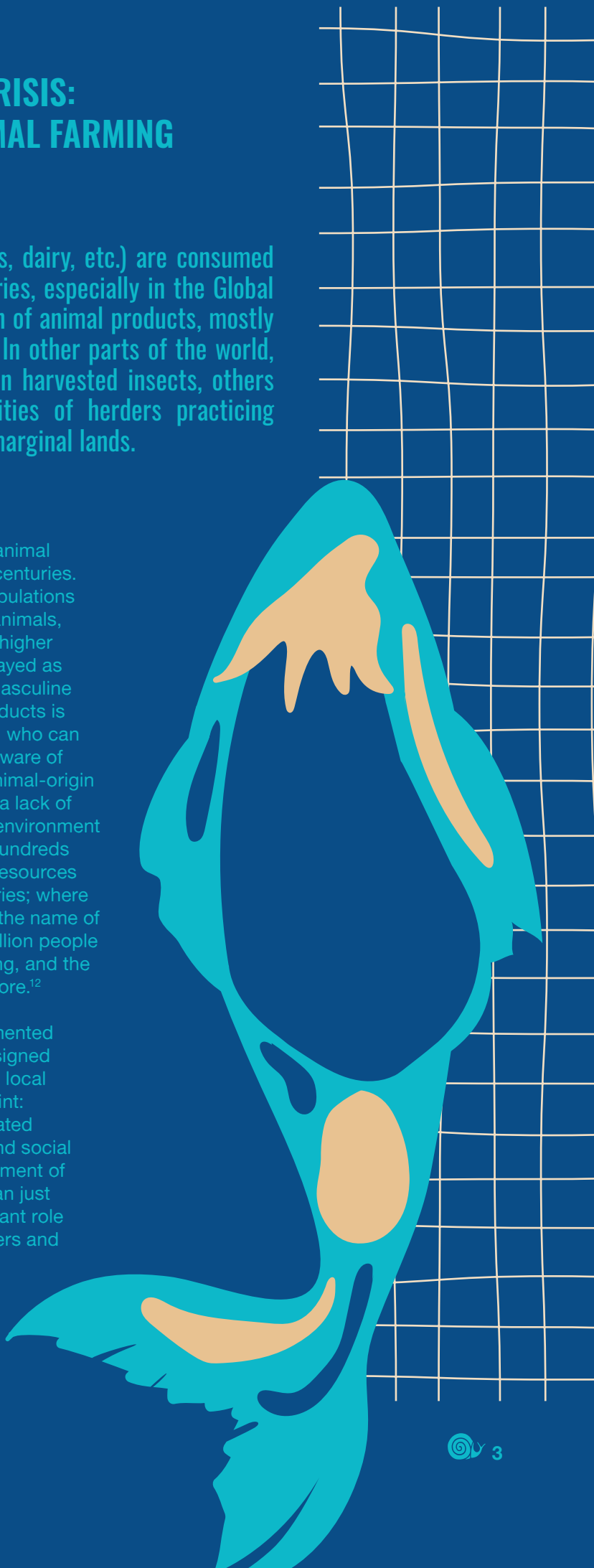
Given that at the international level there is no widely-accepted definition of the "protein transition," using these terms is complex. What emerged from these roundtables was a need to re-evaluate their use both within our network and in external communication, especially with regards to the potential corporate capture of this concept, and a need to avoid Global North-centered narratives. It also became clear that there is a lack of familiarity with the subject among a large part of the population, and that the term "protein" is often associated with something scientific or technical, thus alienating people who are not experts in the field. Moreover, there is a shared fear of simplifying the debate around food system transformation to a purely nutritional consideration. **Therefore, when addressing this topic as a global network, we propose avoiding the term "protein transition" and referring to a transition towards plant-rich food sourced from agroecological farming and fishing.[7,8]**
It is important, when discussing issues relating to products of animal origin, to state clearly that we are referring specifically to industrial food production, factory farming and intensive fishing.

THE GLOBAL FOOD SYSTEM IN CRISIS: THE BURDEN OF INTENSIVE ANIMAL FARMING AND FISHING

Meat and other foods of animal origin (eggs, dairy, etc.) are consumed differently around the globe. In many countries, especially in the Global North, there is a significant overconsumption of animal products, mostly from factory farming and intensive fishing., In other parts of the world, however, there are communities that rely on harvested insects, others on farmed molluscs, as well as communities of herders practicing transhumance, ensuring the stewardship of marginal lands.

In most countries the consumption of products of animal origin has served as a signifier of social status for centuries. Eating meat carries a strong social value: some populations have a synergistic relationship with domesticated animals, but others aspire to be able to eat meat to prove a higher social status. In advertising meat is generally portrayed as symbolic of strength (particularly of the physical, masculine variety[9]), and the idea of a meal without animal products is to be considered deficient[10]. Privileged consumers, who can afford to eat as much as they please, are often unaware of the issues around the excessive consumption of animal-origin food, being misled by strong marketing strategies, a lack of information on food labels and a poor information environment overall. At the same time, the food sovereignty of hundreds of millions of people is denied in countries whose resources are drawn on to meet the demands of richer countries; where local access to animal-origin foods is sacrificed in the name of profitable exports.[11] Today there are around 800 million people worldwide who make their living from animal farming, and the fishing sector represents a livelihood for millions more.[12]

There is no silver bullet solution that can be implemented in every country: different approaches must be designed according to the most urgent issues within specific local contexts. There is, however, a common starting point: **agroecology**, understood as "a holistic and integrated approach that simultaneously applies ecological and social concepts and principles to the design and management of sustainable agriculture and food systems. More than just a set of agricultural practices, it can play an important role in changing social relationships, empowering farmers and privileging short productive chains."[13,14]



BIODIVERSITY LOSS, LAND ABUSE AND PESTICIDES

Slow Food communities report the continued loss of animal species and plant varieties all over the globe, largely due to the industrialization of our food systems.[15,16] The marginalization of local breeds occurs because the farmers safeguarding them, like Slow Food Presidia farmers, are not properly supported; the majority of the subsidies for animal farming go to industrial companies. These promote the breeding of just a few highly-productive animal breeds, raised with little to no regard for their welfare, instead of protecting local breeds.[17] Local breeds are crucial for traditional and agroecological production systems, as they are inherent to the integrity of local products, tastes and cultures.[18] These local breeds play a key role in the resilience of their ecosystems, together with plant biodiversity. Local crop varieties are also threatened by intensive breeding, as only a handful of varieties are harvested on a mass scale, such as those grown for animal fodder: these high-yield varieties are cultivated in monocultures with the support of chemical inputs, providing cheaper and more convenient fodder for industrialized animal farms, as compared to growing lower-yield local crop varieties or allowing animals to graze.

Animal farming uses almost 80% of all the land suitable for agriculture globally, when we include the pastures and meadows used for grazing and land used to grow crops for animal feed.[19] In many parts of the world the industrial production of animal feed with the massive use of pesticides causes damage to ecosystems, as well as creating food insecurity as a result of land-grabbing. Multinational corporations plant intensive monocultures, often on deforested land in the Global South, in order to export animal feed to the Global North, thus subtracting land from local communities who cannot then use it to grow their own crops or graze their own animals.[20] The existence of cheap industrial meat in some countries comes with the hidden cost of social and environmental issues in others. An example of this is the European Union's dependence on feed made with genetically modified soy and maize from Brazil, where production is based on the use of pesticides that are banned in Europe itself.[21] Indeed, more than three-quarters of all the soy grown worldwide is used to feed farmed animals.[22] The majority of pesticides are used on crops grown for animal feed, and their usage causes serious health issues for agricultural workers. This also results in the wholesale destruction of pollinator populations, as well as many other animals, like birds.[23]

THE IMPACT OF THE CLIMATE CRISIS AND ENVIRONMENTAL POLLUTION

The intensive farming of animals causes significantly higher greenhouse gas emissions than any other type of food production, due to the emission of some of the most harmful GHGs by ruminants (such as methane) and the contamination of groundwater by poorly managed runoff.[24,25] One recurrent example that emerged in the roundtable discussions was the huge amount of cattle raised by agricultural corporations in South America, and how this has left rivers polluted because many industrial farms do not have a system for treating animal waste. This waste then contaminates the sea, damaging the marine environment and harming various ecosystems, as well as public health.

Industrial food systems are a major contributor to the climate crisis, but local farmers are also among its first victims: in Africa, where climate change has reduced the amount of land available for grazing, animals struggle to survive during the dry season. In addition, the rising temperatures are decimating the global insect population, which represents an important source of protein for millions of people, e.g., the Indigenous communities living in the forests of Indonesia.

PUBLIC HEALTH

The link between food and health is, by now, well established. Our health may be compromised by our food systems, not simply through the consumption of contaminated foods, but by a series of collateral effects which arise from intensive systems. Some examples are the air pollution created by industrial food production, and the groundwater pollution from animal waste and chemical residues.[26,27,28] Workers often develop illnesses because of exposure to the synthetic inputs used in the fields, and there is a burden of stress from agricultural work under intensive conditions, as well as a mental health impact on workers at farms where animals are mistreated.[29,30,31] Another pressing issue which emerged from the roundtables is the abuse of antibiotics on farms, which has led to antimicrobial resistance affecting millions of people worldwide.[32,33,34,35] Intensive fish farming is another major contributor to this growing global public health concern.[36]

A DECLINE IN FOOD SOVEREIGNTY FOR FISHERS

There are lots of issues surrounding industrialized fishing and intensive aquaculture: from the overexploitation of global fish stocks to fisheries that pull everything out of the sea without distinction (including juvenile fish, endangered species and inedible animals) to the use of fishing techniques that damage the seabed, such as bottom trawling. The number of fishers is steadily decreasing, and current international policies do not accommodate artisanal fishers or sustainable seafood farming practices. Many Indigenous communities face difficulties in accessing fishing areas, in part because of the increasingly common phenomena of ocean-grabbing, whereby multinational corporations deprive coastal communities of their local fish stocks and export them to the Global North.[37] These exported fish are often not destined for direct human consumption but become feed for carnivorous fish (such as salmon and trout) that are intensively farmed in ocean cages.[38] The inefficiency of these methods of protein production is hidden from consumers, whose increasing demand for aquaculture products has seen their output eclipse that of wild fisheries, with a series of consequences: ocean pollution, the loss of mangroves due to intensive shrimp farming, emigration from impoverished coastal communities where fishing is no longer a viable activity, and a general disregard for the welfare of fish confined to filthy water in densely-populated spaces for their entire lives.[39,40] Marine resources must be protected without overexploiting fish stocks, and our idea of ocean farming must be regenerated along different lines: there are overlooked resources in the oceans like seaweed, clams and mussels, which have a much lower environmental footprint than other foods of animal origin.

REJECT FACTORY FARMING AND INTENSIVE FISHING; CHOOSE AGROECOLOGY

The Slow Food movement includes different actors, from farmers to consumers, from cooks to educators.

Slow Food promotes agroecology as a means to ensure universal access to a nutrient-rich diet that is culturally appropriate, preserves biodiversity and natural resources, mitigates the climate crisis and restores the central role of farmers in the agrifood system; this approach also promotes social justice and human rights.[41,42]

Peasants, pastoralists and Indigenous communities are the guardians of agroecological principles, yet they are the least supported sections of society. Instead, massive state subsidies go to large-scale industrial producers. Farmers and fishers are not always aware of the environmental impact of their production chains, even at the small-scale, and there is no economic support available for a transition towards agroecological practices. Their hard work is generally poorly remunerated, resulting in widespread abandonment of these jobs by the younger generation and the further industrialization and mechanization of production processes. Farmers and fishers do not have the time to manage both production and advocacy activities. They can only achieve agroecological transition with proper support, including economic support, as well as in the task of engaging with the youth in order to faciliate generational handover. This process is important both for reducing average farmer age, which is already high and rising around the world, and in terms of improving practices among the next generation of farmers.

The participatory process highlights a lack of alignment regarding the concept of agroecology: while in some areas there is a deep understanding of and involvement in the agroecology movement, in others there is a knowledge gap regarding the topic, and many do not identify their practices with this term. A need for training on agroecology was expressed by the network: this training must be designed for farmers, activists, the public and policy makers.

Agroecological farming systems combine animal husbandry and crop cultivation, enhancing synergies that allow for the reduction or elimination of chemical inputs in the system, as well as a circular approach to resource use. Allowing animals to graze on pasture improves their health and enables their natural locomotor play behavior, while the presence of their manure increases soil fertility and biodiversity, especially on permanent meadows, as well as enhancing water absorption in the soil.[43] In agroecology, animals, humans and the environment are recognized as being part of the same ecosystem. It considers the food system with a “One Welfare” approach that simultaneously guarantees the wellbeing of farmers, animals, local communities and the environment.[44] This is why it is particularly important to measure animal welfare according to animal-based indicators. Respect for animals is embedded in Indigenous cultures: it is critical for the safeguarding of Indigenous knowledge and for handing down agricultural practices that protect the planet and animal wellbeing, e.g. extensive pastoralism and sustainable fishing systems. Thus, we must oppose policies that deny the rights of Indigenous Peoples, and be mindful of the agro-industrial lobby, which seeks to stop any initiatives that would affect the profitability of intensive animal farming.[45]

At the same time, it would not be possible to convert the entire world of animal farming into an agroecological system while maintaining the same number of animals farmed: in countries where there is the overconsumption and overproduction of animal proteins, there needs to be a reduction that allows for an agroecological transition.

This transition will only be only possible if the economic impact on producers' livelihoods is taken into account: fair economic returns must be ensured to farmers and food artisans, and economic measures which favor agroecological practices must be prioritized.

DECEPTIVE, SHORT-TERM "SOLUTIONS"

As many animal farmers in the Slow Food network have emphasized, it is difficult to communicate the idea that another kind of farming is possible. This is why farmer empowerment must go hand in hand with raising public awareness, as daily food choices are not generally considered with the same care as other purchases (e.g. clothes, technological devices, etc.) and, there is an overwhelmingly complex information environment full of misleading messages. Cooks can play a pivotal role in changing consumption habits for products of animal origin and in promoting traceable supply chains. Cooks can promote agroecology by choosing ingredients from farmers who adopt sustainable practices and ensure high levels of animal welfare, by using the whole animal in their kitchen rather than just the most popular cuts, by offering lesser-known local aquatic species rather than products from overfished stocks, and by avoiding food waste.

Short-term and reductionist solutions must to be avoided: a strong agreement among our network emerged on this point. There is a strong collective rejection of lab-cultivated meat across the Slow Food network: cultivated meat is the antithesis of agroecology, far removed from nature and agriculture, imbued with depersonalization and without any meaningful connection between consumer and farmer.[46] If the consumer-producer relationship is already in crisis, protein grown in bioreactors can only further alienate the individual from the complexity of the food system. There are multiple issues related to cell-based meat, from the patent issues that would allow a handful of multinationals to dominate the sector, to the much higher energy costs.[47] Any shift from intensively farmed meat to lab-based meat would nonetheless be pointless if the companies behind these products are the same. This would pose no challenge to the corporate food system, but rather reinforce it. There is high public demand for food policies that support small-scale agroecological farmers and a transition towards better farming practices, but political power tends to stand with big corporations and the intensive farming systems they operate.[48]

The debate on the introduction of insects into diets in the Global North in the form of flour or processed products has ignited public debate in Europe and the US. However, any position regarding insect consumption should not prioritize the contexts in which they may be introduced through an industrial system, e.g. in facilities that resemble intensive chicken feedlots, with farmed insects fed on imported, conventional feed. On the contrary, the perspectives and needs of communities for whom entomophagy is embedded in the local food culture should be prioritized.

RE-EVALUATING PLANT-RICH NUTRITION

At the international level the industrial production and consumption of proteins of animal origin must be challenged, with a concurrent increase in the production and consumption of biodiverse vegetable, fruits, legumes, nuts and whole grains grown by virtuous producers.[49]
When referring to "plant-based" foods, the Slow Food network seeks to distance itself from ultra-processed foods, which are generally produced using crops grown in intensive monoculture systems and which contain no information regarding the use of synthetic pesticides and fertilizers.

THE ROLE OF LEGUMES

Legumes are a valuable source of protein and offer a solution to many of the challenges we face: their cultivation has a low environmental impact compared to industrial products of animal origin, due to their significantly lower GHGs emissions, as well as their lower use of water and land.[50] Moreover, they are nitrogen-fixers, and many farmers in our network have underlined their key role in agroecological farming, especially in intercropping, providing fertility to the soil and thus allowing them to avoid synthetic fertilizers—a short-term solution that impoverishes the soil in the long term.[51] Members of our network see two different tendencies in consumption patterns: in some regions, like Europe, the consumption and production of legumes underwent significant decline after World War II, while in other regions, such as in Latin America and Africa, legumes have remained a frequently-consumed staple food. In both contexts, however, there has been a loss of biodiversity, leading to a need for support in cultivating local varieties, for example from the Ark of Taste*.
It also emerged clearly that legumes must be revalued: beans, chickpeas and lentils are widely considered to be less nutritionally adequate than meat. This stigma must be confronted, as legumes are a key component of a healthy diet, being high in micronutrients, high in fiber, low in saturated fat, and free of cholesterol. This makes them useful allies in reducing the risk of cardiovascular disease and diabetes.[52] Moreover, traditional knowledge from around the world teaches us that legumes are versatile and can be used in a variety of ways. They should be seen as a valuable and enriching component of our nutrition, not simply as a substitution for products of animal origin.

TOWARDS MORE PLANT-RICH DIETS

Beyond legumes, the use of mushrooms, seaweed and fermented foods can help in achieving a healthier, more sustainable and more nutritious diet. Consuming nuts and seeds everyday can also support our micronutrient intake, though we should be wary of their traceability: these foods are often imported, with limited transparency on the cultivation practices and working conditions employed in these sectors.
Cooks can support the adoption of more plants in our diets through traditional recipes that have been staple foods of their local communities for centuries, as well as by experimenting with new dishes.
The engagement of younger people, who often lack culinary skills and are overwhelmed by ready-made industrial food, is an essential component of this process. However, in some areas there is a need to train the cooks themselves first, both on the theoretical and practical aspects of developing environmentally friendly and healthy menus that feature a more conscious use of animal products and include more legumes and plants. Such training must be designed with the consideration that restaurants in urban areas face different obstacles compared to rural establishments and aim to foster exchange between different areas, triggering new collaborations that were not possible before. One effective gateway is the concept of Meatless Monday, which engages cooks in a weekly commitment to offer more plant-rich menus.

ENABLING THE CHANGE: FOOD SOVEREIGNTY FOR ALL

Affordability and accessibility are priorities for the Slow Food network: the reality of the food environments lived by millions of people precludes an ethical, healthy, planet friendly diet. Proteins, whether of plant or animal origin, cannot be good and clean if they are not also fair for everyone, and thus both affordable for consumers and capable of providing a dignified living to producers. The globalized food system aims to drive down costs and shape market trends: as pointed out by members of the network in Europe, cheap prices and abundant advertising make industrial products of animal origin highly attractive. Elsewhere, the situation is quite different: as highlighted by the network in Africa, animal products are only accessible to a minority of the population there.

In some cases, agroecological food may have a higher cost for consumers compared to the industrial alternative, but this is mostly because it is not as heavily subsidized, despite its significantly lower negative externalities for the ecosystem and wider society. A lack of access to good, clean and fair food is of particular concern in countries where food deserts (whose inhabitants have limited access to healthy, affordable food) are prevalent.[53,54] In these contexts, legumes may be an accessible, alternative protein source, as they are healthy, cheap, and long-lasting: they can be stored dry for a long time without refrigeration.[55]

Food distribution carries its own set of challenges: not everyone can choose what kind of protein will be in their meals, if any. Not only does the global population need food security, it needs *food sovereignty* for the millions of people who still lack the right to make meaningful choices about what they eat. People need to be empowered to choose what to grow and buy in a food environment wherein the healthiest, most sustainable options are also the most affordable. There is a lack of knowledge around what agroecology means, why it is important to choose agroecologically-sourced food and where to find these products.

Agroecological farmers often lack access to local supply chains because they cannot compete with large-scale producers and their distribution networks. They are also hindered from involvement in public procurement (e.g. for school, hospital or office catering) which is supplied with industrial food at low prices, usually with a content of animal-origin proteins[56]. National consumption guidelines often only reflect the nutritional aspect of food and do not take into consideration where the food comes from or how it is produced. Good, clean and fair nutritional guidelines, on the other hand, may aid a transition toward better provision of animal and plant proteins. Governments at all levels should implement better national nutritional guidelines and support the supply of local, agroecologically-sourced food in public procurement schemes. In schools, this should go hand in hand with training for kitchen staff and food education—including through school gardens—for students as well as for parents, teachers and the whole community. Promoting weekly meatless meals in schools may help to implement this kind of cultural shift.

A COLLECTIVE COMMITMENT TO FOOD SYSTEM TRANSFORMATION

The Slow Food movement unites a multitude of farmers, fishers, food artisans, food professionals, retailers, cooks, youth, activists, experts, and consumers in a collective commitment for a better global food system for all.

Raising awareness around food supply chains is crucial because most people do not receive any formal food education either at school or outside. The knowledge gap regarding the global challenges we face and how they are linked to the food on our table must be narrowed, as must be the distance between urban and rural areas. But the burden of urgency cannot be put entirely on consumers: young people, especially in recent years, have expressed their growing dissent with the inaction of governments and international organizations on the climate crisis. Young people are willing to make choices in favor of the environment, but they often lack knowledge and access to food environments that make these choices viable. Policy makers should be worried by this, as a lack of food education and inadequate food choices lead to unhealthy diets and a series of public health issues, from chronic illnesses caused by malnutrition to environmental and social impacts.

In order to make systemic transformation possible in animal farming, education and knowledge sharing are crucial: from learning the role of animals and the animal welfare issues in industrial factory farming, to developing an ethical outlook that encourages respect for all animals raised for food, as well as a zero-waste, nose-to-tail mentality the makes use of the whole animal, and not just prime cuts.

Several actions have been identified to help achieve this aim: visiting farmers, for example, or providing tailored-made materials on food systems to share in learning environments, like schools and farmers' markets, in particular the Earth Markets*.

Food system transformation can only be achieved if like-minded organizations create alliances and push together in a collective advocacy effort. Alliances can be formed with other civil society organizations, as well as with universities, research centers, local authorities, interest groups and virtuous farmers. Collaboration with other institutions working on the environmental and social impact of animal farming is fundamental for evidence-based data analysis of the advantages of agroecology.

NEXT STEPS

This participatory process allowed us to gather input from the Slow Food network, uniting the voices of farmers, breeders, fishers, cooks, youth, educators and beyond from all around the world. Having developed this shared framework, Slow Food will now outline a multi-year strategy around the critical issues that emerged in the roundtable discussions; this strategy will then be applied according to the specificities of different local contexts. The process does not end here, but rather begins: the initiatives to be planned are many, and the support of the local network in identifying issues around this complex issue will be crucial. The more active involvement of the Slow Fish network will also be important, especially in better defining what support artisanal fishing communities need in order to shift towards agroecology, and how these principles can be applied to the fishing sector.

MEATLESS MONDAY

Our work on this issue grew out of a collaboration with Meatless Monday, a global movement encouraging people to reduce meat in their diet for their own health and for the health of the planet, in association with the Johns Hopkins Center for a Livable Future.

GLOSSARY

Ark of Taste

An international catalog of small-scale food productions that belong to the cultures, history and traditions of the entire planet: an extraordinary heritage of fruits, vegetables, animal breeds, cheeses, breads, sweets and cured meats, etc. The Ark was created to highlight the existence of these products and draw attention to the risk of their disappearance.

Cooks Alliance

A network of cooks from restaurants, bistros, canteens and street kitchens defending food biodiversity across the world and supporting small-scale producers in their kitchens.

Good, Clean and Fair Food

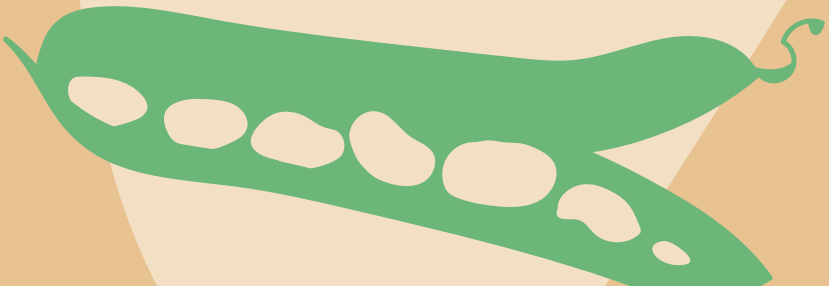
Good: We stand for delicious, healthy, and culturally-appropriate food as a right for everyone: a diversity of people, cultures, places, foods and tastes is key for resilient societies and ecosystems. **Clean:** We support local and resilient food systems which regenerate the Earth's precious resources rather than depleting them, and which safeguard all ecosystems and living species: our food systems have an important role to play in mitigating the climate crisis and biodiversity loss; **Fair:** We create economies based on solidarity and cooperation that benefit and empower all food workers and consumers, where everyone is a valued decision maker: social equity through fair working conditions, inclusivity of all peoples, ethnicities and genders as well as equal access to food, water and land is key for the future of our food systems.

Earth Market

An international network of markets that operate in accordance with the principles of Slow Food. The protagonists are small-scale producers and food artisans. They sell only what they produce and can personally guarantee the quality of their products.

Presidia

Slow Food Communities that work to save native livestock breeds, local fruit and vegetable varieties, bread, cheeses, cured meats, sweets, and more. They are committed to passing on traditional production techniques and crafts, caring for the environment, and adding value to landscapes, places, and cultures. The Presidia involve thousands of farmers, food artisans, herders, fishers, and winegrowers on all five continents.



NOTES

[1] CIWF (2023) More Money More Meat. High income countries must lead on reduction – Available at LINK ↗

[2] IPCC (2023) CLIMATE CHANGE 2023 Synthesis Report Summary for Policymakers. Available at LINK ↗

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