

1st Nordic Organic Conference (NOC)

18–20 May 2009

at The Swedish Exhibition Centre
Gothenburg, Sweden



Nordic Organic Conference
2009

*Vägen till ökad
uthållighet i
livsmedelskedjan*

*Towards increased
sustainability in the
food supply chain*

*Vejen til en øget
bæredygtighed i
fødevarekeden*

*Veien til økt
bæredyktighet i
matvarekjeden*

A window of opportunities...

Global food production is facing enormous challenges in producing more food with fewer high quality energy sources, while a changing climate imposes even further stress. This implies that we will be increasingly dependent on local renewable resources for primary production, processing, transportation and distribution. Far-reaching changes of our life-styles will become necessary.

Simultaneously we are facing a situation where one of the strategies, organic food and farming, is seen as an attractive, positive way of producing and consuming food, containing not only health and environmental connotations but also positive social and economic effects on the well being of rural and urban people. How do we best make use of this window of opportunity to drive the development towards greater adaptation to future conditions? How can we use the Nordic Organic Conference (NOC) to support this development?

Focusing on food chain sustainability

The aim of the Nordic Organic Conference (NOC) is to create a Nordic forum with the focus on organic food and sustainable food production and consumption. Through mutual exchanges of knowledge between researchers and other stakeholders, development towards increased sustainability in the food supply chain can be promoted.

Conference and fair – a unique meeting place

The Interfood exhibition (www.interfood.se) at the Swedish Exhibition Centre was established in September 2007 as Sweden's largest ever gathering place for organic food. It was such a success that the organisers have decided to expand their efforts and create the largest meeting place in Scandinavia for organic food production and processing by 2009.

With NOC and Interfood side by side a completely new forum for organic food issues in the Nordic countries will be created. A unique meeting place where training, networking, products and interpersonal meetings will be the focus, a new Nordic platform where future and lasting contacts are made.



- High relevance
- In-depth
- From both research & practice



- Relevant
- På djupet
- Från både forskning & praktik

Programme

Towards increased sustainability in the food supply chain


SUNDAY MAY 17

19.00 Norwegian Øko Pub & registration

MONDAY MAY 18

08.00 – 10.00 Registration + coffee and a sandwich

10.00 – 11.45 Plenary session

 **Global Change and the Earth System: a planet under pressure** (🇬🇧 eng → swe)

Will Steffen, Executive Director, ANU Climate Change Institute, Australian National University

 **The role of organic food systems to meet future challenges in the Nordic region** (🇬🇧 eng → swe)

Erik Steen Jensen, Research leader at Risø National Laboratory for Sustainable Energy, Technical University of Denmark

 **The organic farmer – a key player for real change**

Maria Dirke, Managing Director, Swedish organic farmers association

11.45 – 13.30 Lunch & time to visit the Fair

13.30 – 15.00 Sessions I: A – E

15.00 – 15.30 Coffee and a snack


15.30 – 17.00 Sessions II: A – E

18.00 Organic buffet and get together (400 SEK, VAT included)

TUESDAY MAY 19

7.30 – 8.15 Registration

8.15 – 10.15 Plenary session

 **Food for quality of life** (🇸🇪 scand → eng)

The meals we are eating can be seen as expressions for different values, such as a good environment, well-being, animal welfare, solidarity... To care for the food is to care for the surrounding world. But who has the power to decide what's on our plates? And is there knowledge and transparency enough to make enlightened choices? In this "kitchen-on-stage-session" we will cook a warming and nourishing soup out of organic ingredients, knowledge and insights.

Mats-Eric Nilsson, journalist, SvD, and author of "The secret chef"

Carola Magnusson, chef, Carolas Eko

Katarina Wochmer-Carlsson, public kitchen director

Niels Heine Kristensen, researcher, Technical University of Denmark

Gerd Holmboe-Ottesen, researcher, University of Oslo


Moderator: *Henrik Ennart*, journalist, SvD

10.15 – 10.45 Coffee

10.45 – 12.30 Sessions III: A – E

12.30 – 14.30 Lunch, poster session and time to visit the Interfood exhibitions

14.30 – 16.30 Plenary session

 **Show – the organic picture** (🇬🇧 eng → swe)

What will the world look like when organic production is mainstream? The panel paints the vision in words and simultaneously an artist will catch the vision on canvas.

Terry Marsden, Head of the School of City and Regional Planning and researcher in rural development and agro-food studies

Annette Hartvig Larsen, Director, Aarstiderne

Osmo Rauhala, artist and organic farmer

Elin Rydström, organic farmer and vice President of Swedish organic farmers association

Eric Magassa, artist

Moderator: *Søren Nilausen*, Head of Organic Farming Department, Danish Agricultural Advisory Service

16.30 – 18.00 Time to visit the Interfood exhibitions.

WEDNESDAY MAY 20

07.30 – 08.15 Registration

08.15 – 11.15 Workshops 1 – 6

08.15 – 15.15 Study tour in the region

11.15 – 12.15 Lunch

12.15 – 15.15 Workshops 7 – 12



Nordic Organic Conference
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Sessions I–III, A–E

Sessions I, Monday 13.30–15.00

A	B	C	D	E
<p>Organic to the people! – Through systematic approaches</p> <p>To stimulate public consumption of organic food, strategic work on different organizational levels is needed.</p> <ul style="list-style-type: none"> Liv Solemdal, Bioforsk & Gunnar Kvamme, St. Olavs hospital: Organic food at a hospital kitchen Irma Kärkkäinen, Ekocentria: Steps towards organic public kitchens Ellen Marie Forsberg, NILF: Strategies to promote organic food in public kitchens <p>Moderator: Niels Heine Kristensen, Danmarks Tekniske Universitet</p> <p>(🔊 scand → eng)</p>	<p>Processing with care – how do new means and methods fit in to the picture?</p> <p>What will the new EU-regulation mean for the processing industry? And what about minimum processing strategies: are they opposed or in line with food quality and food safety?</p> <ul style="list-style-type: none"> Ursula Kretzschmar, FiBL: Approaches for minimum and low-input processing strategies which guarantee food quality and safety Eva Mattsson, Grolink: Processing in organic standards and legislation Thise Mejeri (not confirmed): Organic quality without a doubt <p>Moderator: Grete Lene Serikstad, Bioforsk</p> <p>(eng)</p>	<p>The organic market – trends, opinions and keys to success</p> <p>This session highlights the latest trends on the organic market. It will also be discussed what makes the organic market differ from other food markets and what aspects are important to be successful in the organic food chain.</p> <ul style="list-style-type: none"> Jonathan Banks, AC Nielsen: Newest results on consumer behaviour and market overview – in Nordic countries and beyond Hugo Fjelsted Alrøe, ICROFS: What makes organic agriculture move – protest, meaning or market? Jean-Francois Hulot/Carmen Calverley, European Commission: The role of the EU organic logo on the market <p>Moderator: Thomas Svaton, Svensk dagligvaruhandel</p> <p>(🔊 eng → swe)</p>	<p>Size is everything</p> <p>What are the ecological, social and economical implications of food system scale, and how can the potential benefits of “small scale” and “diversity” be used for the development of sustainable organic food markets?</p> <ul style="list-style-type: none"> Johanna Björklund, SLU: Scaling down food systems size – environmental effects Sigrid Stagl, University of Sussex (not confirmed): Scaling down food systems size – socio-economic effects Jörgen Andersson, Fjällbete ek. för: Size may be everything, but the relation takes it all <p>Moderator: Rebecka Milestad, SLU</p> <p>(eng)</p>	<p>Mer produkter behövs – var finns producenterna?</p> <p>Det krävs fler producenter som vill anta utmaningarna och säkerställa tillförseln av kvalitativa ekologiska råvaror. Hur ser framtida behov ut och hur lyckas vi uppnå hög produktivitet med bibehållande av de unika värden som finns inom ekologisk produktion?</p> <ul style="list-style-type: none"> Egon Noe, Aarhus Universitet: Udvikling af økologisk jordbrug, muligheder og udfodringer Anne-Kristin Løes, Bioforsk: Vem slutar vara ekologisk? Ann-Marie Dock Gustavsson, SJV: Hur får vi fler ekoproducenter? – kontroll, sammanhang och kontinuitet <p>Moderator: Erik Fog, Dansk Landbrugsrådgivning, Landcentret</p> <p>(scand)</p>

Sessions II, Monday 15.30–17.00

A	B	C	D	E
<p>Organic to the people! – Through education and communication</p> <p>Good educational and communicative processes on all levels are key factors for success. New pedagogical ideas have to be tried and evaluated.</p> <ul style="list-style-type: none"> Gun Roos, SIFO: The iPOPY project and how to communicate with the young generation Karin Sahlström, Miljöresurs Linné: “Ekomat á la Linné” – tasteful knowledge for public kitchens Dorte Ruge: Organic Denmark’s project: ‘What is Eco about?’ and the Organic Schoolfarms <p>Moderator: Niels Heine Kristensen, Technical University of Denmark</p> <p>(🔊 scand → eng)</p>	<p>Maintaining the organic quality throughout the process</p> <p>Quality can be defined in many ways. Organic production is associated with low impact on environment, less additives and lean processing. How can this kind of quality be maintained throughout the process?</p> <ul style="list-style-type: none"> Ann Lorentzon, STFI-Packforsk AB: The packaging – a tool to minimize food waste Marica Möller, Torfolk Gård: The making of honest food Chris Claudi-Magnussen, Slagteriernes Forskningsinstitut: Analyses on conventional and organic meat quality <p>Moderator: Sirpa Kurppa, MTT Agrifood Research Finland</p> <p>(eng)</p>	<p>How to trade the organic way</p> <p>This session discusses why we should (or shouldn't?) trade organic products. Is it more sustainable to eat locally produced organic food? Or could it be an investment in sustainable development on a global level to import organic produce from countries in the South?</p> <ul style="list-style-type: none"> Mwatima Juma, IFAD: The solidarity perspective from Tanzania, developing sustainable agriculture in the South through trade Gerald A. Herrmann, Organic Services: Judging long distance transport as good or bad is a tricky issue Klaus Bentzen, Organic Denmark: Organic trade from the North <p>Moderator: Krister Holm, Swedish Society for Nature Conservation</p> <p>(🔊 eng → swe)</p>	<p>Connecting stakeholders in the food chain</p> <p>Local food chains have an advantage of short distance between stakeholders. What role can communication play to solve bottlenecks in the food chain?</p> <ul style="list-style-type: none"> Jan Wester, Slättergubben: Navigating in a local context – farmer experiences on small scale selling on local markets Lotten Westberg, SLU: How to solve food chain bottlenecks with concerted action Claire Lamine, INRA: The role of consumers acting on small scale local markets <p>Moderator: Ulrika Geber, Stockholm County Administrative Board</p> <p>(eng)</p>	<p>Hur förvaltar vi jordbrukslandskapet utan näringsläckage och förlust av biologisk mångfald?</p> <p>Lokal kunskap och förändringsberedskap är viktiga komponenter för att öka den biologiska mångfalden och för att skapa mer uthålliga jordbrukslandskap. Hur kan vi sköta gårdsdriften så att vi främjar ekosystemtjänster i landskapet?</p> <ul style="list-style-type: none"> Marie Stenseke, Göteborgs universitet: Uthållig förvaltning av landskap – ett samspel mellan människa och natur Maj Rundlöf, SLU: Hur kan den biologiska mångfalden i jordbrukslandskapet ökas? Thorsten Rahbek Pedersen, SJV: Effektiv kvävehushållning och mångfald i ekologiska växtföljder <p>Moderator: Vibeke Langer, Københavns Universitet</p> <p>(scand)</p>

Sessions III, Tuesday 10.45–12.30

A	B	C	D	E
<p>Local & regional purchasing – possibilities and obstacles</p> <p>How can we increase the amount of locally produced food in restaurants and public kitchens? And why shall we do this?</p> <ul style="list-style-type: none"> Auni Hamberg, LRF Mälardalen: Know your Farmer ...Know your food! – Insights from LRFs regional and national project “The Dialog” Rickard Björklund, Skebo Herrgård: Conference hotel restaurant with local purchasing and own meat production Carola Magnusson, Carolas Eko: Local purchasing to school restaurants, bistro & catering Charlotte Lagerberg Fogelberg, SLU: Reasons for local and regional purchasing <p>Moderator: Ingela Hallberg, SLU</p> <p>(🔊 scand → eng)</p>	<p>Solving the bottlenecks, sourcing the ingredients</p> <p>The demand for organic products has been rising for years. With growing demand the sourcing of raw material is getting harder. Competition for ingredients brings forward new solutions.</p> <ul style="list-style-type: none"> Marja Riitta Kottila, University of Helsinki: Knowledge sharing in organic food supply chains Björn Sederblad, Skånemejerier: Organic milk – stabilizing supply and demand Pierre Hanell, Green n’ Lean: We booked all broccoli in Sweden before the season started <p>Moderator: Erik Fog, Dansk Landbrugsrådgivning, Landcentret</p> <p>(eng)</p>	<p>Communication through certification and branding</p> <p>How many brands can we have? How do they work? What do the consumers want?</p> <ul style="list-style-type: none"> Cecilia Solér, University of Gothenburg: How do consumers handle different environmental messages? Pär Larshans, MAX Hamburger-restauranger AB: Adding care for the planet to the own brand Susanne Padel, University of Wales Aberystwyth: Organic Plus values and their relevance to consumers: First results from the CORE FCP project <p>Moderator: Eva Eiderström, Swedish Society for Nature Conservation</p> <p>(🔊 eng → swe)</p>	<p>Scaling up small scale food chains</p> <p>The Nordic organic food market suffers from scarcity of regional produce and products. What are the strategies for scaling up small scale food systems?</p> <ul style="list-style-type: none"> Peter Drotz, Lokalproducerat i Väst: Logistics of scaling up small scale food chains (communication and transport systems) Torger Gillebo, UMB: Hur säkrar vi förmågan till innovationer och lärande? Johanna Lamberg, University of Tampere: Critical aspects of scaling up – what must not be jeopardised? <p>Moderator: Lotten Westberg, SLU</p> <p>(scand & eng)</p>	<p>Klimatpåverkan och uthållighet i produktionssystemen – vad kan förbättras?</p> <p>Vad skiljer mellan olika produktionssystem när det gäller klimatpåverkan? Hur kan ekologiska lantbrukssystem utvecklas mot ökad uthållighet?</p> <ul style="list-style-type: none"> Johanna Björklund, SLU: Är det möjligt att producera livsmedel för marknaden och ändå vara klimatneutrala? Marina Azzaroli Bleken, UMB: Förproduktion på husdyrløse gårdar er lite miljövänlig Jørgen E. Olesen, Aarhus Universitet: Dyrkningssystemernes effekt på produktion og miljø <p>Moderator: Soile Vartiainen, Ålands Hushållningssällskap</p> <p>(scand)</p>

1. Mikronäringsämnen i livsmedel och foder – problem och möjligheter

Vilken potential finns att optimera mineral-ämnesinnehållet, speciellt innehåll av mikronäringsämnen, i foder och livsmedel i ekologisk växt- och djurproduktion utifrån:

- platsens förutsättningar
- gårdens produktionssystem
- utfodringsstrategi, betesdrift
- val av gröda/sort
- odlingsåtgärder

Workshopen syftar till att presentera aktuell kunskap om mikronäringsförsörjning, fånga upp problem och lösningar utifrån erfarenheter i praktiskt lantbruk, diskutera konsekvenser för livsmedelskvalitén, samt behovet av forskning.

Medverkande: Forskare och rådgivare inom växt-, djur- och markområdet.

Kontaktperson: Maria Wivstad, SLU (maria.wivstad@vpe.slu.se)

2. Nya lantbrukare inom ekologisk produktion – vilka kunskaper och kompetenser behövs för rekrytering och utveckling?

Antalet ekologiska producenter behöver bli fler. Vilka är flaskhalsarna för ökad omläggning? Vad efterfrågas och vad kan olika aktörer bidra med? Hur ser förutsättningarna ut för att förmedla kunskap, rådgivning och kompetens inom ekologisk produktion till nya och befintliga grupper av lantbrukare?

Medverkande: Ann-Marie Dock Gustavsson, SJV & Maria Dirke, Ekologiska Lantbrukarna



3. New organic regulation in EU

A new Regulation on organic production and labelling (EG) No 834/2007 and its Implementing Regulation (EC) No 889/2008, will be applied as of January 1, 2009. The new rules set out a complete set of objectives, principles and rules for organic production, labelling and control with a clearer structure and greater readability. The Member States will then have to work out clear guidelines and directions for their implementation. The aim of this workshop is to show how the European Commission has developed these rules together with the Member States and discuss their implementation.

Facilitator: Göte Frid, Swedish Board of Agriculture

Speakers: Carmen Calverley, European Commission; Jackis Lannek, Swedish Board of Agriculture, and hopefully also with representation from Finland

4. Food for health and well-being – Development of concrete research priorities

Your chance to contribute with ideas to how research may support development of organic high quality food in the next 15 years to come!

The IFOAM EU-Group and ISOFA have, together with the industry and a number of European organisations, been engaged in the development of an Organic Research Platform (TP Organics) in order to stimulate and focus EU research into organic food and farming systems. A first product of this collaboration was a Research Vision where High Quality Foods was identified as one out of three focus areas. This workshop is intended to present the TP, and facilitate discussions to develop concrete research ideas which in turn will be communicated to the EU Commission and Member States.

- Which are the most crucial key directions and questions for organic research in the area of health, wellbeing and quality? And what could be new and innovative research projects?

Facilitator: Eduardo Cuoco, Platform Coordinator

Speakers: Marco Schlüter, IFOAM EU-Group & Machteld Huber, FQH (International Network for Food Quality and Health) and Louis Bolk Institute

5. Creating food futures: the value of fairness in our shared food systems

What are the basic values of fair trade? How can organic products and value-based branding contribute to sustainable development and empowerment of producers in the South? What are the opportunities and the constraints for small farms with organic production for growth and poverty reduction?

Facilitator: Cathy Rozel Farnworth

Speakers: Mwatima Juma, IFAD and one of the authors of the book: *Creating Food Futures: Trade, Ethics and the Environment*



6. Lokal mat och logistik - hur ser framtidens distributionsystem ut?

Vilka effekter får valet av distributionslösning på användningen av energi, klimat, ekonomi samt kontakten mellan producent och konsument? Kan det finnas motsättningar mellan energieffektiviseringar och andra mer sociala värden kopplade till lokalproducerad mat - Vilka nyckeltal är egentligen intressanta? Vad säger foodmiles, CO₂/kg och ekologiska fotavtryck? Vilka produkter passar bäst för att transportera längre ifrån, odla lokalt eller kanske odla i våra trädgårdar? Denna workshop kommer att utgå från ett par fallstudier kring hur olika aktörer valt att jobba kring distribution av lokal mat.

Medverkande: Oscar Franzén, Ekologiska lantbrukarna och lokalmatsaktörer

More information on workshop programmes at www.nordicorganic.org

7. Hur mår lantbrukets djur? – Strategier för bättre hälsa och välfärd

Inom den ekologiska djurhållningen finns en uttalad vision om låg användning av läkemedel. Det finns även generella farhågor om att effektiviteten minskar hos vissa av de veterinärmedicinska preparat som används i dag. Denna workshop kommer att diskutera principer för optimala skötselsystem för bibehållen god hälsa och välfärd med låg läkemedelsanvändning. Möjliga frågor att diskutera:

- Vilken inverkan har djurflöden, djurtäthet och gruppstorlek?
- Vilka målkonflikter kan finnas?
- Vilken forskning krävs?

Moderatorer: Ylva Persson, SVA och Svensk Mjök & Ulf Emanuelson, SLU.

Medverkan av praktiserade veterinärer samt forskare inom området djurhälsa och djurvälfärd



8. Genetisk diversitet hos odlingsmaterial och anpassning för ekologiska odlingssystem

Den genetiska mångfalden i agroecosystemet minskar hela tiden, även hos ekologiska odlare. Samtidigt talar mycket för att vi bör öka diversiteten, t.ex. genom att använda fler sorter i växtföljden, hålla mellangrödor och använda sortblandningar. Utvecklingsprojekt kring hög kvalitet i ekologiskt utsäde samt användning av sortblandningar och äldre sorter pågår. Nyare sortmaterial fungerar inte alltid tillfredsställande och provningar utifrån t.ex. hög ogräskonkurrerande egenskaper efterfrågas. Hur arbetar olika aktörer med dessa frågor? Vilka vägar finns det för ett nordiskt samarbete för att finna lösningar på de problem som vi ser inom området?

Medverkande: Ulla Didon, SLU; Lise Deleuran, Institut for Genetik og Bioteknologi & Anders Borgen, Agrologica

9. Ekologisk mat i storkök – ett kliv framåt mot högre andel ekologiskt

De höga målen för ekologisk mat i offentlig sektor i Sverige kan nås inom befintliga ekonomiska ramar. Även med små ekologiska steg kan man komma långt. Workshopen tar upp idéer, tips och goda exempel på hur man kan arbeta med att ställa upp och verkställa lokala mål för upphandling av ekologiska varor i linje med den svenska Aktionsplan 2010.

Medverkande: Gertrud Sonesson, Lunds kommun, Gunilla Andersson, Ekologiskt Marknadscentrum samt någon representant från ett grossistföretag.



- High relevance
- In-depth
- From both research & practice



10. Organic gardening for sustainable development

The workshop will address the role and potential of organic domestic and community gardening and community supported agricultural schemes to ensure food security and for delivering towards a range of environmental, sustainability, health and well being objectives.

Facilitators: Margareta Lennartsson, Garden Organic & Birgitta Rämert, SLU

Speakers: Gareth Davies, Garden Organic & Per Berg, SLU

In collaboration with Swedish Organization of Leisure Gardening Societies and with contributions from the different Nordic national horticultural societies.

11. Can organic feed the world?

Global population growth, together with environmental problems, affect the ability to achieve sustainable food systems. Solutions based on ecological principles, which have significantly fewer environmental costs are needed. What are the contributions from organic farming to food security and what are the shortcomings? How can organic farming reduce negative environmental impacts and support the global food demand?

Facilitator: Susanne Johansson, SLU

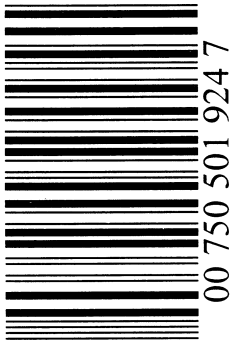
Speakers: Panneer Peramaiyan, University of Aarhus, Sirpa Kurppa, MTT Agrifood Research Finland & Peter Einarsson, Swedish Ecological Farmers Association

12. Välfärd, ekologi och hälsa

Handeln kan spela en betydande roll i arbetet med att förbättra folkhälsan genom att erbjuda ett variationsrikt sortiment. Hur kan handeln påverka konsumenternas valfrihet när det gäller hälsosamma livsmedel? Vad påverkar innehållet att nyttiga ämnen i livsmedel, hur förändras de beroende på odlingsbetingelser och vilka effekter kan det ha på hälsan? Hur ser efterfrågan ut på ekologiska livsmedel och vilka är utvecklingspotentialerna för det ekologiska sortimentet?

Medverkande: Kirsten Brandt, Newcastle University; Pia Lindeskog, COOP Sverige; Bo Ekström, AC Nielsen samt representant från Svensk Dagligvaruhandels Mat- & Hälsoråd





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Practical information

Location: The Swedish Exhibition Centre ("Svenska Mässan"), Korsvägen, Göteborg (www.svenskamassan.se)

Fees:	Ordinary fee (VAT 25 % included)	Application by 15/3	Application after 15/3
	Entire conference (3 days)	SEK 7250	SEK 7750
	Mon–Tues 18–19/5 (2 days)	SEK 6500	SEK 7000
	Tues–Wed 19–20/5 (2 days)	SEK 6500	SEK 7000
	Mon, Tues or Wed (1 day)	SEK 4500	SEK 5000

Conference fee include coffees, lunches, conference documentation and the entrance fee to Interfood exhibitions.

Swedish citizens within the target groups of **farmers, their family members and staff, small entrepreneurs within the food sector, advisors, post- and undergraduate students** can apply for *discounted fees* at www.nordicorganic.org.

Application: www.nordicorganic.org (from 15/1)

Accommodation: Hotel Gothia Towers, Scandinavia's biggest hotel situated directly in connection to the Swedish Exhibition Centre, offers convenient accommodation for NOC participants. For booking and more information, please call +46 31 750 88 10 or send an e-mail to hotelreservations@gothiatowers.com (state the code 325864).

For alternatives, please contact "Reseservice", + 46 31 708 86 90, or reseservice@svenskamassan.se

Posters: www.nordicorganic.org (deadline for abstracts 15/3).

Languages: The languages spoken at NOC sessions and workshops are (marked in the programme): English (eng), English simultaneously interpreted to Swedish (👉eng → swe), Scandinavian languages (scand) or Scandinavian languages simultaneously interpreted to English (👉scand → eng).

Interfood exhibition info: www.interfood.se

The 1st NOC programme is planned by the Centre for sustainable agriculture (CUL) at the Swedish University of Agricultural Sciences in close cooperation with: • Danish Agricultural Advisory Service, • International Centre for Research in Organic Food Systems (ICROFS), • Norwegian Institute for Agricultural and Environmental Research (Bioforsk), • MTT Agrifood Research Finland. The practical arrangements are coordinated by the Centre for sustainable agriculture in collaboration with Interfood. The EU through the Swedish Board of Agriculture has partly financed the conference.



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Centre for sustainable agriculture



The European Agricultural Fund
for Rural Development:
Europe investing in rural areas

