



Blue Food: Placing Aquatic Foods at the Center of a Sustainable and Healthy Future

A side event during Our Ocean 2019

Thursday October 24th, 16.30-18.00

Clarion Hotel The Hub, Oslo (Room “Frognerparken”, 1st floor)

Calling for increased cross-sector and -disciplinary collaboration, the Friends of Ocean Action’s Blue Food Platform invites you to an interactive side event focused on the connections between food systems, human health, and our ocean.

Overfishing and unsustainable fishing practices are currently one of the single biggest threats to our ocean. If we are to stand a chance of reaping the health, environmental and economic benefits of increased blue food¹ consumption, we inevitably need clarity on how to achieve this in a sustainable way that simultaneously improves both oceanic and human health.

We need a deeper understanding of the environmental, nutritional, and economic dimensions of blue foods, including which production methods, species, and policies can help sustain natural systems, global health, nutrition and local livelihoods. This will require an understanding of the implications of all levels of production (i.e. ensuring that the voices of small-scale producers are heard) and a recognition and sensitivity to geographical differences in terms of marine and freshwater ecosystems, food production and food consumption.

We also crucially need immediate science-based action for healthy and sustainable blue food, across a wide range of sectors and stakeholders. We need to ensure that aquatic food production is embedded within the dialogue around global food systems, highlighting the important links between aquatic and terrestrial food production.

Given the health benefits of blue food, and its potentially smaller environmental footprint compared to terrestrial animal sourced foods, it is urgent that greater clarity is found on the potential opportunity and limits of blue food to provide for healthy diets within environmental boundaries. With this in mind, a collaboration between the Stockholm Resilience Centre and Stanford University Center for Ocean Solutions, in partnership with EAT, has set out to fill existing knowledge gaps.

In parallel to this ‘Blue Food Assessment’, the same organizations, including UN FAO, World Economic Forum and World Resources Institute, will collaborate within the framework of the Friends of Ocean Action to establish a coalition aimed at achieving impactful science-based action. This ‘Blue Food Coalition’ of public and private sector actors is strategically important to achieve concrete and science-based action for healthy and sustainable seafood. The coalition aims to both connect science with policy and business and to ensure that the ocean and blue food is embedded into the global food system agenda.

¹ All edible marine and freshwater organisms, including fish, shellfish and algae from both fisheries and aquaculture.

This side event will open with two brief presentations to set the scene, followed by an expert panel with cross-sectorial representation highlighting the issues mentioned above. The remainder of the event will be dedicated to a questions and answers session in conversation with the participants in the room.

For more details and to register, please email sophie.wood@wri.org and maria@eatforum.org.

Draft Agenda

16.30-16.35 – Introduction
16.35-16.50 – Presentations
16.50-17.30 – Panel conversation
17.30-18.00 – Q&A

Featured speakers and panellists include:

Kristian Teleki, Head, Friends of Ocean Action and Director, Sustainable Ocean Initiative, World Resources Institute

Malin Jonell, Researcher, Stockholm Resilience Centre

Olav Kjørven, Chief Strategy Officer, EAT

Marte Borhaug, Global Head of ESG Investment Solutions, Global Responsible Investment, Aviva

Camilla Hagen Sørli, Member of the Board, Canica

Cristelle Pratt, Deputy Secretary General, Pacific Islands Forum Secretariat