

Policies for the transition to legume based food system

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(LIN) Workshop**



PROTEIN PARADOX

- EU's dependency on non-taxable soybean imports
- Legumes became **protagonists** of food policy debates: meat analogues, #IYP2016, Protein Transition, Protein Challenge 2040, Green Protein Alliance, FOOD2030, Soya Declaration
- Policy Paradox: Policy that supports legume-based food production **failed** to increase legume-based diets
- **Which policy innovations could help transition?**



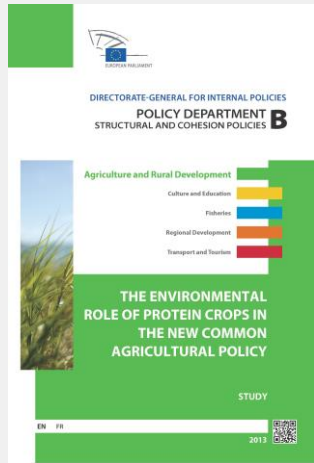
Report on Co-design of Policy Analysis

- EU policy and governance perspectives for legume-based systems
 - transitions to an **agroecological** paradigm
 - **environmental** policies
 - **climate** change mitigation policies
 - **nutrition**, diet and health policies
 - **production** policies
- Prospects for a transition to legume-based system

Balázs, B., Kelemen, E., Debeljak, M., Hamann, K., Kolmans, A., Kelemen, Maaß, H., Vasconcelos, M., Williams, M., Squire, G.R., Iannetta, P.P.M. (2017). **Report on Co-design of Policy Analysis. Deliverable 7.1.** Available online at: www.true-project.eu



What are the main lessons so far?



Which policies would help?

- **Beus et al 2013: integrated approach** with
 - greening measures,
 - investment in research,
 - constraints on the use of synthetic N fertilizer
- **Legume Futures Reports** (Helming et al. 2014., Topp et al. 2014): international trade and climate-change mitigation are likely to have the most significant effect



*POLICY INNOVATIONS FOR
INCREASING THE PLANT-BASED PROTEIN
CONSUMPTION **WITH** CONSUMERS*

- Mandatory inclusion of a vegetarian option in every public canteens (PT)
- Addition of a separate section for legume grains in the food plate (PT)

RODA DA
ALIMENTAÇÃO MEDITERRÂNICA
 CULTURA, TRADIÇÃO E EQUILÍBRIO!



- **Britain's Pulse Pioneers:** top quality ingredients and delicious foods (fava bean, black badger peas) from British farms

FREE UK DELIVERY ON ALL ORDERS OVER £30 - FROM JUST £3.50 FOR SMALLER ORDERS

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PRODUCTS ▾ RECIPES ▾ ABOUT ▾ BLOG

SIGN IN 🔍 🛒 0



- Faba beans craft beer
(Edinburgh Science Festival)



- **Plant Protein Stamp:** a nationally recognised stamp in the US, indicating the amount of plant-based protein in consumer packaged goods.



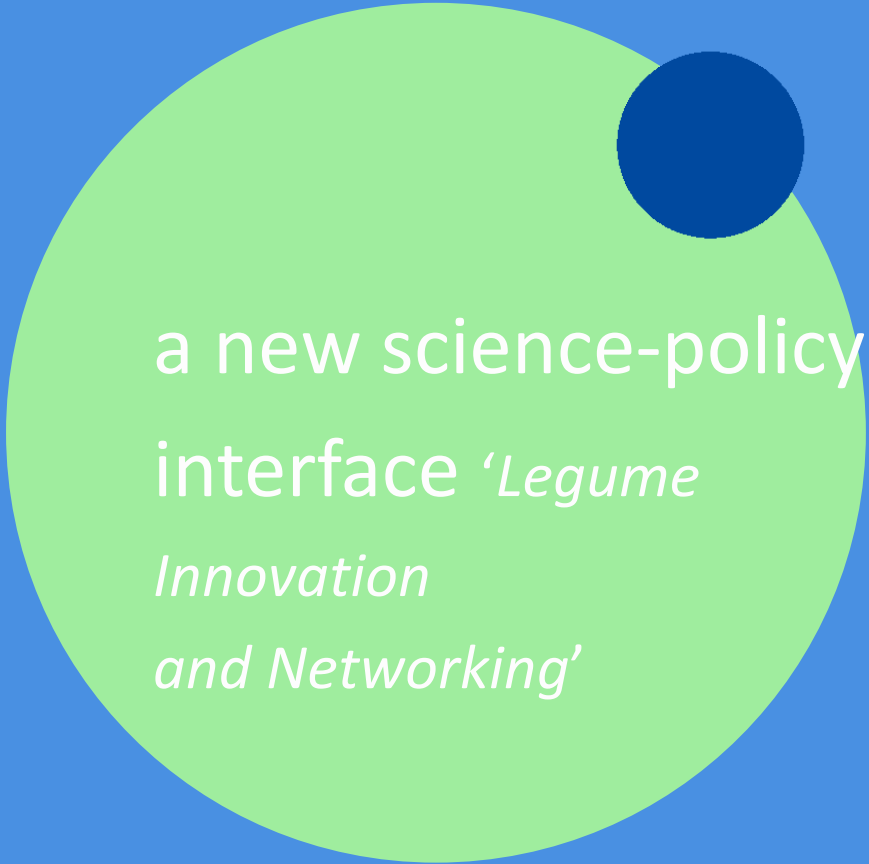
- Slow Food Cookbook on European legumes



Slow *Beans* comunità leguminosa

Regulatory environment that encourages more plant-based diets

- **Co-design** in the elaboration of the research agenda
- **Co-production** as joint knowledge generation in various levels
- **Co-creation** of new governance solutions
- **Co-dissemination** and synthesis for facilitating the validation, application and reception of the results



a new science-policy
interface '*Legume
Innovation
and Networking*'

CO-DESIGN FOR POLICY

Process	Iterative stages of design thinking, oriented towards innovation
Principles	Exploration; experimentation; empathy; diversity; participation
Practical tools	Creative and tangible methods for telling, enacting and making experiences and ideas.

(Blomkamp 2018)

*...there is an increasing need for creating an effective science-policy interface to support legume-based cropping systems and food and feed supply chains. In an EU-funded project 'TRansition paths to sUstainable legume-based systems in Europe' (TRUE) we aim to **enable co-innovative environments** to realise policies that will more adequately support current, and future, food and nutritional security challenges via the use of legumes.*

This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 727973.



● **ESSRG**

www.essrg.hu



THIS YEAR'S SCIENCE FESTIVAL BEER
BUILDS ON 2015'S SUCCESSFUL
FE-FI-FO BY USING FABA BEANS AS A
SOURCE OF FERMENTABLE SUGAR, A
BREWING INNOVATION WHICH COULD
ALLOW BEER TO BE PRODUCED MORE
SUSTAINABLY. THE BEER USES 50%
FABA BEAN STARCH ALONGSIDE
SCOTTISH GROWN HOPS.

INGREDIENTS: WATER, MALTED BARLEY,
FABA BEANS, HOPS & YEAST.
ALLERGY ADVICE: FOR ALLERGENS, INCLUDING CEREALS
CONTAINING GLUTEN, SEE INGREDIENTS IN BOLD

SUMMERHALL BREWERY, EDINBURGH, EH9 1PL
INFO@BARNEYSBEER.CO.UK
WWW.BARNEYSBEER.CO.UK

PLEASE DRINK RESPONSIBLY:
UK CHIEF MEDICAL OFFICERS RECOMMEND MEN DO NOT
REGULARLY EXCEED 3-4 UNITS DAILY & WOMEN, 2-3 UNITS DAILY.
BEST BEFORE - SEE DATE ON NECK

 The James
Hutton
Institute

 1.4
UK
UNITS

MADE WITH
FABA BEANS

Barney's
BEER

 **PROPER** **BEER**

JACK IPA

Alc. 4.2% Vol. 330ml e

CAP Greening

- Climate and nature friendly ag practices: maintenance of soil and avoidance of below the ground water contamination
- CAP reform – 2015
- Part of the area based support (SAPS)
- 80 euros per ha - yearly
- Three different practices
 - Maintaining grasslands
 - Crop Diversification, introducing diversity onto cultivation
 - Ecological focus areas (EFA): land above 15 ha need to have 5% EFA



TRansition paths to sUstainable legume-based systems in Europe

- Science-policy incubation through stakeholder engagement workshops
- Continental, Mediterranean and Atlantic Cluster meetings in 2017-2020
- Co-innovation process with 24 Innovation Case Studies
- ESSRG

LEGUME INNOVATION and NETWORKING

- **What** is the problem that needs an urgent solution? What supports locally grown legumes?
- **Who** are the decision-makers? What policies are promoted? What drives policy change and innovation?
- **How** to create actionable, reliable policy-relevant knowledge? What are the policy scenarios (circa. 50 years) and solutions to achieve them from current circumstances?

