

NEWSLETTER March 2025 Edition www.triptolemos.org

Fundación Triptolemos is a private entity with international projection that promotes the sustainable development of Food Systems that it defines in 4 axes or interrelated macro areas: economy; policies and regulations; availability and accessibility; and knowledge, behavior and culture. And in the conviction that there can be no sustainable and socially balanced development, if a balance is not maintained between all of them. The objective is to contribute with its actions to adequate and sustainable food for the entire population and at affordable prices, in which citizens can trust, and to the dignification of the sector, in accordance with knowledge, proven science and technology. The engine of the system is responsible business activity. It is open to any new addition who shares its goals.

• The Triptolemos Foundation participates as a speaker at the presentation of the National Food Strategy presented by the Minister of Agriculture, Fisheries and Food and closed by the President of the Government of Spain





In the first image from left to right: Rosaura Leis, vice-president of the Atlantic Diet Foundation (University of Santiago de Compostela), Rosa Gallardo, director of the Chair of Artificial Intelligence (University of Cordoba), Yvonne Colomer, executive director of the Triptolemos Foundation and José Miguel Herrero, general director of food industries of the Ministry of Agriculture, Fisheries and Food of the Government of Spain. In the second image the president of the government, the minister of agriculture, the speakers and the general directors of the Ministry.

The presentation of the National Food Strategy, previously approved by the Council of Ministers and sent to the European Commission, was held at La Vega Innova (Madrid), and was attended by the President of the Government of Spain, Pedro Sánchez and the Minister of Agriculture, Fisheries and Food Luis Planas. The director of food industries, José Miguel Herrero, moderated the event. The Minister of Agriculture Luís Planas stressed that the strategy has gone ahead with the participation of all the sectors involved: In his opinion, now "public policies are needed to support the sector to meet its challenges of adaptability, profitability, sustainability and climate adaptation". This strategy is a necessary, pioneering effort that aspires to articulate a comprehensive and sustainable food system, from production to final consumption.



In the image of the President of the Government of Spain, the Minister of Agriculture and the speakers of the event.

The director of the Triptolemos Foundation, Yvonne Colomer, in her speech in the sustainability and security block, stressed that it is essential to guarantee safe, nutritious, sustainable and accessible food for the entire population, in a global context of climate change, geopolitical uncertainty, polarization of society, misinformation or technological transformation. He shared with the attendees his particular vision of a sustainable Food System that he defines in four interrelated axes. The Triptolemes Foundation, the result of its study, warned that the balance between production and consumption in the EU is currently

very fragile. To achieve a sustainable and balanced food system, we must act on the four axes with

commitment and coordination. The EU cannot act in isolation. Spain is an agri-food and fishing powerhouse and by leading the National Food Strategy it has the opportunity to be a benchmark for the European Commission. Recording of the day.

NATIONAL FOOD STRATEGY (ENA): A COMPREHENSIVE APPROACH

In the words of the Minister of Agriculture, Fisheries and Food of the Government of Spain: "We are on the threshold of a transformation towards more sustainable food systems". The purpose of the ENA is to build a sustainable food system in Spain and in Europe to achieve open strategic autonomy. The preparation of the document has been carried out through a participatory process (forums, meetings, mailbox). The ENA pilots in 6 strategic pillars. The Triptolemos Foundation has participated from its vision of a food system where the engine is ethical and responsible business activity based on proven science and where training, information and consumer behaviour is key. Link to the National Food Strategy document.

The Triptolemos Foundation holds its annual board meeting at the UNED



Photo in the Central Library of the UNED by the architect José Ignacio Linazasoro



The National University of Distance Education (UNED) hosted the annual meeting of the board of trustees of the Triptolemos Foundation that brought together senior representatives of the most significant Spanish universities in the food system, companies, consumers, food banks and institutions (CSIC). The event was

held at the UNED Central Library in Madrid. The milestones achieved were reported and the lines of work to be developed were outlined. The **new additions** to the Triptolemos Foundation were reported: the CEU San Pablo University, the University of Oviedo, the company YARA Iberian and the consumer associations FUCI, UCAUCE and UNAE, institutions that reinforce the commitment to the food system approach of the Triptolemos Foundation to solve the food challenges of the 21st century, based on proven science and knowledge and where responsible business activity is the driving force and the universities have to play a key role in society.



 Act of Tribute to Federico Mayor Zaragoza, Director-General of UNESCO (1987 -1999) and founding president of the Triptolemos Foundation



Mr. Federico Mayor Zaragoza, was a founding member in 2002 of the Triptolemos Foundation and honorary president from 2014 to 2024. Among his many positions and responsibilities, both nationally and internationally in favour of culture, science and education, his work at the head of the Directorate-General of UNESCO (1987-1999) inspired his thinking on the culture of peace. The act of tribute had different words and the presence of his son, Federico Mayor Menéndez. During the event, an emotional commemorative video was projected. Recording of

the day. Federico Mayor Zaragoza was the first president of the Triptolemos Foundation who, with his vision of a universal statesman, defined food as a system articulated in the context of the fundamental right to life in an environment of sustainability. Federico Mayor Zaragoza has been one of the most important and internationally renowned personalities of the intellectual elite of the twentieth century. We are left with his immense work, his memory, his inspiring vision and his ideas that will continue over time.

• Fundación Triptolemos will participate as a speaker at the Spanish Gastronomy Conference 2025



After the previous successful congress, held in 2023 in Stockholm, Spain will host the International Gastronomy Congress under the slogan "Reframing Gastronomy". The event, organized by the Royal Academy of Gastronomy of Spain in collaboration with the CEU University Institute "Food and Society", at the facilities of the CEU San Pablo University in Madrid. The central focus of the SPANISH GASTRONOMY CONGRESS is defined by considering that the concept of gastronomy as an eminently recreational activity has become obsolete and that the other dimensions

of the gastronomic value chain, which include production, distribution, preparation, consumption and waste management, must be taken into account from a multidisciplinary and international approach. The aim of the Congress is to address this new social, economic, psychological, medical and cultural scenario of this new interpretation of gastronomy from a scientific, academic and professional perspective. The criteria of

sustainable production and healthy eating naturally complement the traditional concept of enjoyment associated with gastronomy. With **international projection**, the event will bring together researchers, academics and professionals from different scientific fields, academic disciplines, research networks and policy areas to discuss this new framework that defines gastronomy as an integral activity, with a focus on **nutrition**, **health and sustainability**. The Triptolemos Foundation will offer the conference "The future of gastronomy from a global food system approach" on March 27, 2025. CEU San Pablo University is a member of the Triptolememos Foundation.



The European Commissioner for Agriculture and Food presented the document "Vision of Agriculture and Food" in Madrid



The Minister of Agriculture, Fisheries and Food, Luís Planas, received the European Commissioner for Agriculture and Food, Christophe Hansen, at the ministry's headquarters on his first visit to a Member State, following the presentation in Brussels of the "Vision for Agriculture and Food".

Commissioner Christophe Hansen outlined the content of this "roadmap to 2040 for a prosperous agricultural and agrifood sector in the European Union" before representatives of the autonomous communities and all the links that make

up the

sector, such as professional agricultural organisations and agri-food cooperatives, the food industry, distribution, consumers, etc. trade unions and environmental organisations, including the **Triptolemos Foundation**, which participated in the event represented by its director, Yvonne Colomer. The **Minister of Agriculture**, **Fisheries and Food**, Luis Planas, valued the fact that the "Vision for agriculture and food" presented by the European Commission includes key aspects of the National Food Strategy (ENA), such as the prohibition of selling at a loss or a more simplified Common



From left to right: Luís Planas, Minister of Agriculture,
Fisheries and Food of the Government of Spain,
Christophe Hansen, European Commissioner for
Agriculture and Food and Yvonne Colomer, Executive
(CAP) Director of the Triptolemos Foundation.



Agricultural Policy (CAP) and better

focused on those who need it most. that supports small farmers, family and professional agriculture. **The Commission's document "has the footprint and impact" of the Spanish Strategy**," the minister remarked.

YARA Iberian joins the Triptolemos Foundation

In her speech, the general manager of Yara Iberian, Bouchra Nakara, accompanied by the marketing director Javier Antón, explains that YARA contributes with its activity to cultivate an agri-food future that is positive for the environment and prosperous for farmers. Its general manager explains that YARA is a Norwegian company present in 140 countries, with 26 production plants and 10,000 points of sale worldwide. They have been doing business in Spain for 100 years and the subsidiary he runs is responsible for promoting a new approach to sustainable agriculture.



regenerative and resilient, seeking **high value-added solutions, low-carbon fertilizers and digital tools**. He adds that it is a pleasure to be part of this Foundation with whom YARA shares the same vision. Javier Antón highlights the many points in common from the **multifaceted and humanistic approach of the Foundation**, to the common collaborators (APAE, Chair of the University of Cordoba...). They announce that they are making their knowledge and experience available to reinforce this shared vision from a sustainable food system approach.



The 35th IFAMA World Conference 2025 will be held in Brazil



Brazil's agribusiness hub, Ribeirão Preto, will host the IFAMA World Conference in 2025 from 23 to 26 June 2025. IFAMA (International Food and Agribusiness Management Association) is international organization that brings together agribusiness professionals, opinion leaders, executives, managers, prominent academics, researchers, students, NGOs and policymakers to improve strategic sustainability and responsiveness of the

food and agribusiness system to challenges. The conference will leverage **IFAMA's unique network of global thought leaders** to explore how we can better accelerate innovative agro-industrial models to ensure a sustainable food supply. The event will further boost the development of sustainable technologies and practices in agriculture, providing an **ideal environment for the exchange of knowledge and experiences** among agribusiness professionals. Approximately 600 participants from more than 50 countries are expected to participate. Brazil is an important player in the field of agribusiness worldwide. International leaders and experts will also contribute to these critical discussions as we showcase Brazil's successes in the agricultural sector. **Fundación Triptolemos** is a member of the Board of Directors of IFAMA.

Round table Present and future of "ultra-processed" foods

Fundación Triptolemos has been invited to participate in the face-to-face round table "The food company in the face of misinformation: the case of ultra-processed foods" organized by the Chemical Institute of Sarriá (IQS) -Ramon Llull University in Barcelona. The great changes that have taken place in our society in the last 50 years have led to profound changes in diet. Food companies offer a wide variety of products, which respond to the needs and demands of the consumer, with new concepts



such as "ultra-processed" foods and their effects on health appearing. Without knowing very well what foods they are referring to, **creating confusion and also social alert.** The conference **will discuss the definition and classification** of "ultra-processed" foods, current supply and consumption, as well as future prospects. Opportunities for the development of new products will be addressed in which the healthy is not at odds with the appetizing, thus contributing to better information for the consumer.

CEU San Pablo University joins the Triptolemos Foundation



Represented by **Professor Gregorio Varela**, Professor of Nutrition and Bromatology, director of the CEU University Institute "Food and Society" and president of the Spanish Federation of Nutrition, Food, and Dietetic Societies (FESNAD). Professor Varela explains that the CEU San Pablo University (Madrid) is one of the four belonging to the CEU-Universities Group, along with the CEU Cardenal Herrera (Valencia), CEU Abat Oliba (Barcelona), and Fernando III El Santo

(Seville) Universities. Professor Varela presents to the board of trustees of the Triptolemos Foundation the multiple **activities of CEU San Pablo in terms of food related** to training (degrees, courses, master's degrees...), lines of research, organization of congresses, University-business Chair, nutritional tables and the observatory, among others. It also refers to the IV World Congress of Public Health and Nutrition (NUTRIMAD 2028), or the international Congress to be held in Madrid (Spain Gastronomy Conference), in collaboration with the Royal Academy of Gastronomy, and in which the Triptolememos Foundation will participate.

The Federation of Independent Users and Consumers - FUCI joins the Triptolemos Foundation

FUCI is a state-wide association founded in 1986 whose aims and objectives include: Promoting and developing the rights of consumers and users; to disseminate, demand and vindicate these rights; To exercise the General Law for the Defense of Consumers and Users before the ordinary courts of Justice; Promote the culture of consumption among consumers-users by developing their training; To promote sustainable consumption and the environmental responsibility of society as a whole and to combat misleading advertising, and is represented by its president Gustavo Samayoa.



The University of Oviedo rejoins the Triptolemos Foundation

The University of Oviedo, with its rector Ángel Ignacio Villaverde Menéndez at the helm, is the public institution of higher education and research of the Principality of Asturias. With more than 410 years of history, it has a complete range of bachelor's degrees adapted to the European Higher Education Area (EHEA) in all branches of knowledge, bilingual itineraries, double degrees with international universities and Erasmus Mundus and inter-university master's degrees and in collaboration with more than 250 companies. Teaching is concentrated in seven campuses. The



University of Oviedo is the main driving force behind research in Asturias. It develops 80% of the R+D+i of the autonomous community. It leads two clusters specialising in Energy, Environment and Climate Change, and Biomedicine and Health, connected to regional technology parks and the Asturian public health network, and has a third cluster, focused on Social Sciences and Humanities. **Nearly 2,000 people are dedicated to research at the University of Oviedo and work in 173 accredited groups.**

New Dean of the Faculty of Tourism of the University of Malaga



The Faculty of Tourism of the UMA is a center with almost thirty years of experience in food, gastronomy and tourism. Antonio Peláez has been appointed as the new dean to replace Antonio Guevara, who has done a great job. An example of this is the degree in **Gastronomic Sciences and Hospitality Management**, with content ranging from food safety to the anthropology of food, including food biochemistry and gastromarketing, which trains 60 new talents each year. The activity is complemented by conferences, workshops, visits and activities around gastronomy and food from the **Gastrocampus programme**. The faculty will open the **Turicampus**

programme, with similar activities on tourism. In addition, the faculty has its own degree programmes, which have traditionally had enormous contact with gastronomy and food, and the promotion of local or seasonal foods. Double degree degrees, hosting trainers or leading professionals or international student mobility are some of the strategic axes.



• The UNAE Consumer Association joins the Triptolemos Foundation

UNAE is one of the oldest associations registered with the Ministry of Consumer Affairs, it has been around for more than 45 years, and although it was born with a generalist vocation, for more than a decade they have been studying consumer buying and consumption habits of food in a very precise way. Its general secretary, Francisco Manuel Martín Arias, points out that they are in contact with producers, processors,



distributors, public administrations or recyclers, among others. They are aware of the complexity of the food system and the importance of training and informing, (which has always been the slogan of consumer associations), but also of raising awareness to make the message sink in, as he admits that "we have an enemy that has been growing a lot in recent years, which is fake news and that in terms of food it increases more than in any other sector". He is referring to a study carried out online and which reaches more than 4,000 Spanish households and in which

they collect a great deal of information on consumer habits and which he makes available to the Foundation. It adds that consumers can participate in the development of self-regulatory codes, in the management, verification and supervision of compliance with them. He also refers to the fact that they work on labelling issues and are members of the **NATURCODE Advisory Council**, trying to offer complementary digital labelling as efficient as possible for all types of consumers.

Consumer Associations and the Sustainable Food System



Consumer and user associations play an important role in the food system that **Fundación** Triptolemos defines in interrelated axes and that have to be in balance for the system to function properly. To deal with fake news and disinformation, an educated and informed consumer is needed, based on proven science, a much more demanding, more responsible and more rational consumer. It is essential

to guarantee safe, nutritious, sustainable and accessible food for the entire population. The members of the Triptolemos Foundation support this approach and contribute with the different actions to achieve the objectives.

Conference on Innovation and Application of ICT in the Tourism Sector



The 13th edition will be held in Barcelona, under the slogan "Gastronomic Revolution and Tourism: a journey towards innovation". Companies from the tourism sector, innovation and technological development companies, public institutions, associations and guilds specialized in the sectors, will meet at this

congress. The TurisTIC Forum is the congress on innovation and application of ICT in the Tourism sector organised by Eurecat, the Technology Centre of Catalonia. This edition will analyse gastronomic tourism and technology,

and how the gastronomic revolution is defining a new way of understanding cuisine, the product and the territory through its uniqueness and tradition.



FoodDrinkEurope Annual Report 2025



FoodDrinkEurope has published its 2025 report with data on the European food and beverage industry and its highlights. The report highlights **environmental aspects and sustainability** (on sustainable packaging, it offers 18 key recommendations to boost recyclability, reuse and recycled content), **Health and nutrition** (toolkits are presented to support food and beverage manufacturers, especially SMEs, in product reformulation and innovation, salt reduction and portion size reduction, among other aspects). **Competitiveness and growth** (contribute to the EU Strategic Dialogue on the Future of Food and Agriculture by calling for a greater role for food in the formulation of

European agri-food policies). **Food Safety and Science** (updates food safety toolkits to help food and beverage manufacturers maintain European food systems as the safest in the world).

Holding of the World Conference on Culture and Sustainable Development



The World Conference on Culture and Sustainable Development 2025 will be held in Barcelona, Spain. The UNESCO World Conference on Cultural Policies and Sustainable Development (MONDIACULT) is a ministerial forum where **194 UNESCO Member States** collaborate to set and commit to the global agenda for culture.

It is organized by UNESCO and hosted by the Government of Spain. The momentum has been

evident, with the inclusion of culture in the agendas of the G20, the G7, the G77+China and other regional and international forums. MONDIACULT is the world's largest cultural policy conference. It also responds to the Declaration's call to establish culture as a specific goal in its own right in the post-2030 development agenda. MONDIACULT 2025 is a decisive and strategic moment to launch a global call for culture as an independent goal, in the presence of thousands of decision-makers and cultural influencers.



The University of Oviedo relaunches the Chair of Global Food Governance Studies



Under the direction of Professor Isabel Garcia Espejo, the Chair acts as a reflection group to guide political intervention, especially in the **Principality of Asturias**, and proposes a space for connection and synergy between the agents of the agri-food system, promoting healthier, more sustainable and fair food. The Chair is in the sociology department of the Faculty of Economics and Finance, **is relaunching and is seeking funding to develop its priority**

lines that include: Food sustainability in Asturias: Promoting a healthy, fair and sustainable regional food system, aligned with the SDGs and the "Farm to Fork" strategy of the European Green Deal; Multi-stakeholder cooperation: To promote dialogue and collaboration between the actors of the Asturian food system to facilitate the sustainable food transition; Scientific evidence for public policies: To generate rigorous knowledge to guide food policies in Asturias; Attention to vulnerable groups: Identify groups at risk of food insecurity or malnutrition and evaluate intervention measures. The University of Oviedo is a member of the Triptolemos Foundation.

Food for the Future Congress. Science. Technology and Innovation for Sustainable and Healthy Food.Sochital- ALACCTA 2025

The International Congress of Food Science and Technology 2025 for a sustainable and healthy diet will be held in Chile, organized by Sochital and ALACCTA. Professor Ventura Guamis from the Universitat Autònoma de Barcelona and Professor Mª Camen Vidal from the University of Barcelona, members of the Triptolemos Foundation, will participate.



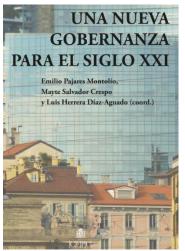
The congress will address topics around **Food Science and Technology for Nutrition and Well-being** (food materials science, sensory evaluation, chemical composition and characterization of foods, functional foods, food development and formulation, specialized nutrition, bioavailability and bioaccessibility, revaluation of traditional foods, among others.); and the **Technological innovation for sustainable food processing** (new ingredients and additives, innovation in food preservation technologies, emerging technologies, sensors and biosensors, packaging materials and technology, food biotechnology, food engineering, water and carbon footprint, life cycle analysis, digital technologies, among others). The Triptolemos Foundation has a collaboration agreement with the Latin American and Caribbean Association of Food Science and Technology (ALACCTA).

Food in Spain. Production, Industry, Distribution and Consumption 27th edition 2024/2025. Mercasa Report

The food and beverage industry has 28,335 companies in Spain, of which 22,000 have fewer than 10 employees. The production of the food and beverage industry reached a value of 162,459 million euros in 2023. The most important subsector is the meat industry, with 24.2% of gross value added, followed by animal feed (10.7%), oils and fats (9.7%) and fruit and vegetable processing (7.5%) and milk and dairy products (6.3%). These five sectors account for about two thirds of total production (their combined contribution amounts to 58.4%). For the preparation of this report, Mercasa has the collaboration of the Ministry of Agriculture, Fisheries and Food, the National Institute of Statistics (INE), FAO, the European Union, Autonomous Communities, the Federation of Food and Beverage Industries (FIAB) and the different sectoral associations that make it up and Regulatory Councils of the Protected Designations of Origin and Geographical Indications and other sectoral sources.



• Science for Governance in the 21st Century. Sustainable nutrition and health



Inadequate nutrition has profound consequences on people's health and well-being, their physical and cognitive development and livelihoods. Adequate food is a human right, nuclear and transversal, which affects the right to life, physical integrity and personal dignity. The number of households in situations of malnutrition and food insecurity has increased globally as a result of the current unprecedented cost-of-living crisis, also called **the three-dimensional food, energy and financial crisis**. Pages 673-695 of the book (A new governance for the 21st century) by the researcher Dolores del Castillo, Scientific Researcher at the Institute for Research in Food Sciences (CSIC-UAM). Member of the Triptolememos Foundation.

Biochar demonstrates its viability as an alternative to chemical fertilizers in artichoke crops

Agronomist researchers from the Polytechnic University of Cartagena (UPCT) have compared the yields of organically fertilized artichoke crops and with vegetable biochar with those obtained with conventional inorganic fertilization for three years, finding that the use of charcoal achieves a comparable and even higher economic profitability. The UPCT is a member of the Triptolemos Foundation.



The Triptolemos Foundation has the support of institutions that share its vision of Sustainable Food Systems

With its international projection, the Triptolemos Foundation has among its members companies, universities, consumer organizations, food banks, the Spanish National Research Council, among others, and is open to any organization that shares its objectives and its vision of the food system, which it defines in four axes that must be in balance to achieve sustainable food systems, based on proven science and knowledge. It is essential to guarantee safe, nutritious, sustainable and accessible food for the entire population, in a



global context of climate change, geopolitical uncertainty, polarization of society, disinformation or technological transformation. **The Triptolemos Foundation develops its sustainable food system model with the support of its members**, where the engine of the system is ethical and responsible business activity based on proven science and where training, information and consumer behaviour are key.

• Natural or processed foods? Omega-3s, by Professor Abel Mariné



The question may seem useless and has only one answer: everyone, or practically everyone, wants their food to be natural and fresh, and many, but perhaps not so many anymore, local. But in practice this is not the case, because the consumption of more or less prepared or processed foods is high, and increasingly, due to tastes, habits or because you cannot, or do not

want to, cook and dedicate time to meals. But processed foods, or even the so-called ultra-processed foods, which are made with many ingredients, not identifiable in the final product, and with additives, such as biscuits or ice cream, for example, if consumed in moderate quantities and within the framework of a varied and balanced diet, in which vegetables and fresh or poorly treated foods prevail, They also have a positive role because they provide us with products that we would not have within reach. Continue reading

Educating and informing citizens

Fundación Triptolemos is aware that adequate food information is essential for social well-being, and that we live in an environment of growing uncertainties, dubious statements and unrigorous ideologies on social networks. The need to train and strive to provide verified information endorsed by science to the citizen is evident, so that they can freely decide their best option.

members

Guide to University Training in the Food System

The food sector is strategic and has an important economic weight. Training is a commitment to the future and it is key to have good professionals for its development. Access to university education is one of the best predictors of wealth in Western societies. The Triptolemos Foundation for the Development of the Food System prepares the Guide to university education in the food sector. The guide contains an interactive map with more than 260 degrees, 327 postgraduate degrees, 425 master's degrees and 375 doctorates offered by the 26 Spanish universities that are



the Triptolas Foundation.



the Foundation and the Spanish National Research Council (CSIC). Talent is key to achieving the balanced and sustainable development of the food system. The guide pursues a triple objective: to help students in the search for their most appropriate training choice, to bring new degrees and the panorama of higher university level training closer to the employer for their knowledge and to give maximum dissemination to the training offer of the member universities of

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