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#anugafoodtec

Sandrine Dixson-Declève, co-president of The Club of Rome, is giving the keynote speech for the opening of Anuga FoodTec 2024



Anuga FoodTec
19.03. - 22.03.2024
www.anugafoodtec.com

Chances on the way to climate neutrality

Sandrine Dixson-Declève is going to open Anuga FoodTec in Cologne on 19 March 2024 at 9.15 a.m. with a keynote speech on the Main Stage Responsibility (Hall 9, B080/C081). In order to address the polycrises we currently face, Sandrine Dixson-Declève stresses the need for a systems approach. We cannot combat climate change without considering the energy sector, resource consumption and food production. These areas, which are causing the lion's share of the problems, need to shift investments into low-CO2 production methods. "When we advance in these areas, we can reduce their massive effects on climate and biodiversity", comments the co-president of The Club of Rome.

Over 50 years ago, 'The Limits to Growth', a report to The Club of Rome, was a wake-up call, but we have seen the world continue to conduct business as usual. Now, Dixson-Declève, together with leading scientists and economic thinkers, has published an update titled 'Earth for All: A Survival Guide for Humanity', which details how we can upgrade our economic systems and ensure wellbeing for all within the limits of our planet. This is achieved through five extraordinary turnarounds - inequality, poverty, empowerment, energy and food. At Anuga FoodTec 2024, the internationally renowned expert for energy policy and sustainability reflects on what the sustainable transformation in the food industry means.

Background

In 2050, between nine and ten billion people will live on the Earth, most of them in urban spaces. Around 80 percent of food will be consumed in the cities, which will cause pressure on limited resources of land, water and energy to increase. Global food systems must change fundamentally to avoid further advancing climate change. "This requires new growth indicators that take the protection of our foundations for life into account. The food industry must adapt to this", says Dixson-Declève.

The keyword of the hour: Responsibility

Describing the future role of a climate-neutral food system in all its facets is a central concern of this year's Anuga FoodTec. With its main theme of 'Responsibility', the international information and business platform from 19 to 22 March in Cologne is placing the spotlight on the many energy and resource-efficient approaches to solutions and measures, and this along the entire supply chain.

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The four core messages of the trade fair

- Setting the right course for tomorrow.
- On the way to climate neutrality: Where do the biggest challenges lie?
- Value creation in the F&B industries: How can we make a positive contribution together?
- For worldwide food security: What possibilities do technical innovations offer?

The industry meeting in this way adequately addresses the ambition of the global food industry for more commitment to environmental themes and the conservation of resources. The companies work together with their suppliers on concepts and strategies for responsible handling of resources. Conversion to renewable energy, reduction of energy requirements, for example, through improved process control and systems with greater efficiency rates, minimised energetic losses as well as the reduction of the quality or process-related waste of raw materials and food are only a few of the themes at the top of the industry agenda. Also linked closely is climate-neutral production with comprehensively improved recycling or packaging systems and conversion to more resource-efficient alternative sources of protein.

The transformation is accelerated in that consumers are becoming increasingly conscious of the connections between food and aspects of sustainability. The latest successes on the way to the "Green Zero" also become visible on the Main Stage Responsibility in the Cologne exhibition halls. As part of the congress and event programme organised by the DLG (German Agriculture Society), the most important concerns of the industry will be discussed, innovations presented and many opportunities for networking offered on all four days of the trade fair. Following upon these interactive events, the International FoodTec Award, initiated by the DLG and its partners since 1994, will present another highlight on 19 March: it honours exceptional innovations, sustainability and increases in efficiency in food technology. An international jury of experts from research, teaching and practice selects the most innovative concepts to be considered for the award. All this shows that "The initial conditions in the food industry are very good for making a contribution to decarbonisation of great importance with intelligent technology and efficient processes", Sandrine Dixson-Declève is convinced.

Solutions for a more climate-compatible future

Dixson-Declève has more than 25 years of experience in the fields of climate change, sustainability, innovation and energy. She studied international relations and French at University of California Davis, one of the top sustainability and agriculture universities in the USA, and graduated with a Master of Environmental Sciences in her home country of Belgium. She sits on several non-executive and advisory boards, including the Climate Governance Commission, EDP, BMW, UCB Climate KIC, Leonardo Centre, Imperial College London and is a Senior Associate and faculty member of the Cambridge Institute for Sustainability Leadership (CISL), an ambassador for the Energy Transition Commission (ETC) and the Wellbeing Alliance (WeAll) and a Fellow of the World Academy of Science & Art.

Until recently, Sandrine was Chair for the European Commission Expert Group on Economic and Societal Impact of Research & Innovation (ESIR). She has also sat on

the European Commission's Mission on Climate Change & Adaptation. She was recognised by Reuters as one of 25 global female trailblazers and by GreenBiz as one of the 30 most influential women across the globe driving change in the low carbon economy and promoting green business. Sandrine is co-president of The Club of Rome and executive chair of Earth4All, in addition to advising, lecturing and facilitating difficult conversations.

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About Club of Rome

The Club of Rome is a platform of diverse thought leaders who identify holistic solutions to complex global issues and promote policy initiatives and action to enable humanity to emerge from multiple planetary emergencies. The organisation has prioritised five key areas of impact: Emerging New Civilisations; Planetary Emergency; Reframing Economics; Rethinking Finance; and Youth Leadership and Intergenerational Dialogues. The Club of Rome members are notable scientists, economists, business leaders and former politicians from around the world. An international Secretariat in Winterthur (Switzerland), a satellite office in Brussels (Belgium) and National Associations in more than 35 countries support the Club of Rome members.

Further information:

[Homepage - Club of Rome](#)

Detailed information on the keynote can be found [here](#).

Anuga FoodTec is the leading international supplier fair for the food and beverage industries. Organised by Koelnmesse, the trade fair takes place from 19 to 22 March 2024 in Cologne and places the emphasis on the key theme of Responsibility. The professional and industry sponsor is the DLG, the German Agricultural Society. You can find more information at www.anugafoodtec.com

Koelnmesse - industry trade fairs for the food technology sector: Koelnmesse is an international leader in organising trade fairs in the field of food and beverage processing. Anuga FoodTec and ProSweets Cologne are established, world-leading trade fairs, hosted in Cologne/Germany. In addition to the events at its Cologne headquarters, Koelnmesse also stages further food technology trade fairs with different sector-specific areas of focus and content in key markets across the world, including India, Italy and Colombia. These global activities enable Koelnmesse to offer its customers bespoke events and leading regional trade fairs in a variety of markets, thus creating the foundation for sustainable international business. Koelnmesse is also ideally positioned in the field of food and beverages with its leading international trade fairs Anuga and ISM and its global network of satellite events.

100 years of Koelnmesse: Koelnmesse is celebrating its 100th anniversary in 2024. 100 years in which Koelnmesse has brought people and markets together worldwide. 100 years in which it has reinvented itself time and again with a visionary passion for the future. This has made the vision of Konrad Adenauer, who was the Mayor of Cologne in 1924 and later became Germany's Chancellor, of an international trade fair venue in Cologne a reality. With the awareness that even established trade fairs

require constant renewal in order to remain fit for the future, Koelnmesse will continue to drive innovation and international growth without forgetting its roots.

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The next events:

Anuga FoodTec - International supplier fair for the food and beverages industry, Cologne 19.03. - 22.03.2024

Anuga FoodTec India - India's global gateway to cutting-edge technology for the food & beverage industry, Mumbai 28.08. - 30.08.2024

LogiFOOD SOUTHEAST ASIA - Food logistics and cold chain solutions, Bangkok 16.10. - 18.10.2024

Note for editorial offices:

Anuga Food Tec photos are available in our image database on the Internet at www.anugafoodtec.com in the "Press" section.

Press information is available at: www.anugafoodtec.com/pressinformation

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