

## WEBINAR

### HOW TO LOVE FOOD AND SAVE NATURE

*Sparking a new era for nature-positive food and farming*

Friday 11<sup>th</sup> December 2020

15.00 – 16.30 CET

#### ABOUT OUR SPEAKERS



**Hannah MacInnes is a broadcaster and journalist.** Alongside hosting the live programmes and podcast for *The How To Academy*, she presents a cultural show on Times Radio and interviews on-stage at a number of other major literary events. She is the host of *The Klosters Forum Podcast series* which looks at how to transform food systems in order to preserve biodiversity and planetary health. Before going freelance she worked for 8 years at BBC Newsnight, as Planning Editor and as a Producer / Filmmaker.



**Philip Lymbery is Global CEO of the leading international farm animal welfare organisation, Compassion in World Farming,** Visiting Professor at the University of Winchester and President of Eurogroup for Animals, Brussels. He is an award-winning author, ornithologist, photographer, naturalist and self-confessed animal advocate. Philip has played leading roles in major animal welfare reforms, including Europe-wide bans on veal crates for calves and barren battery cages for laying hens. Described as one of the food industry's most influential people, he spearheaded Compassion's corporate engagement programme, working with over 1,000 food companies worldwide to help drive real change and impact for farm animals. As a result, over 2 billion farm animals' lives are set to benefit every year.

Philip's book *Farmageddon: The True Cost of Cheap Meat* was the first to show a mainstream audience that factory farming is the biggest cause of animal cruelty. His second book *Dead Zone: Where the Wild Things Were* published in 2017, has been the first book to show how factory farming is a major driver of wildlife declines.



**James Lomax is currently food systems and agriculture adviser in UNEP's ecosystems division.** James has been leading efforts on this topic at UNEP since 2009. He has pioneered the idea of systems thinking in the food and agriculture sector where nutrition, waste, environmental externalities and livelihoods must be considered if a shift to more sustainable food systems is to be realized.

Currently, James is partly seconded to the Food Systems Summit and is also focusing on sustainable land-use finance mechanisms, repurposing farmer fiscal support, regenerative and net-positive agriculture and coordinating UNEP's internal work on food systems and agriculture.

A tropical agriculturalist by training (MSc Reading University), before joining UNEP James had a varied career in the private sector in farming, small holder development, food processing and export in East Africa and Europe.



**Fabrice DeClerck PhD is the Science Director of EAT and a Senior Scientist at the Alliance of Bioversity and CIAT.** He leads innovative and synthetic food systems research using systems-based approaches to set clear science targets for healthy and sustainable foods systems. Using global targets, he works closely with a multiple networks to drive uncommon collaborations between disciplines (agriculture, environment, health) and domains (science, business, policy, civil society) for food systems transformations. He enjoys strong collaborations and silo busting with a very diverse set of

actors and individuals throughout the globe committed to healthier, more biodiverse, regenerative, and equitable food and farming systems.

Fabrice is the author of more than 100 peer reviewed journal articles spanning environment, agriculture and health including in Science and Nature. He is an Earth Commissioner and contributing author to the EAT Lancet Commission on Healthy Diets from Sustainable Food Systems, The Economics of Ecosystems and Biodiversity for Agriculture and Food reports, and both the Africa and Global IPBES Assessments.

## PANEL SPEAKERS



**Amy Keister is the Senior Vice President of Sustainability & Culinary for Compass Group North America as part of the Envision Group.** Envision Group is a visionary team created to shape the future of foodservice.

Amy plays an integral part in shaping Compass Group's groundbreaking global sustainability strategy. This strategy includes actionable targets that will positively impact people and planet, drive growth, and futureproof our business. She is also a founding member of Stop Food Waste Day, a global day of action created to raise awareness of the issue surrounding food waste and provide everyday solutions for individuals and organizations.

Amy is on the board of The Center for Environmental Farming Systems, a partnership of North Carolina Agricultural and Technical State University, the North Carolina Department of Agriculture and Consumer Services.

Amy holds a Bachelor's Degree in Marketing Information Systems from James Madison University and a Masters of Business Administration from the University of North Carolina, Charlotte.



**Dr Priya Motupalli currently leads on the development of the sustainable sourcing agenda for the animal products in the IKEA Food range.** Her unique background spans three sectors, multiple geographies, and multiple species, giving her a holistic outlook on sustainable animal agriculture. Prior to working with IKEA Food she completed a PhD focusing on the impact of choice on dairy cattle welfare and production. She then moved into the non-profit sector supporting large food businesses to improve animal welfare at the farm level via

technical expertise and strategy development. Her research and insights have been featured in multiple mediums both academic and popular, including the Journal of Animal Science, Scientific American, Triple Pundit, and NPR's Tell Me Something I Don't Know. She is also an invited speaker globally on the intersection of business and animal welfare.



**[Erik Bruun Bindslev](#), Owner, MERIKA ADVISORY London | Copenhagen**

MERIKA Advisory has decades long experience with FOOD businesses connected to SOIL & PURPOSE. Our projects have included seismic social engagement movements like Meat Free Mondays, innovative brand development, and groundbreaking national and international go-to-market strategies, implementation and management for purpose driven food and drinks brands.

Our goal is to help organisations fully realize their potential by connecting them to their aspirations and to the values of their stakeholders, amplifying their reach and social impact while creating resilient business models. Doing good by being good.



**Elizabeth Whitlow, Executive Director, Regenerative Organic Certified <https://regenorganic.org/>**

Regenerating the living crust of the Earth has been Elizabeth Whitlow's mission since she was first exposed in the 1990s to the harmful practices of industrial agriculture and the power of building thriving food systems. Thus, began the long journey of examining the deeper systemic policies of agriculture and advocating for programs that reward holistic farmers. Now, as the Executive Director of the Regenerative Organic Alliance, Elizabeth is overseeing the launch of a revolutionary certification program, Regenerative Organic Certified.

The term "regenerative" risks becoming the next buzzword as it is adopted by large chemical ag. Elizabeth is leading the charge to ensure that regenerative is intrinsically linked to organic. Regenerative organic agriculture is farming in a way that heals our precious topsoil, draws carbon down, creates thriving ecosystems, and equity for those who live and depend on Earth.

Above all, her greatest honor is to serve a planet that is in tremendous need of each and every one of us. "In the 37 seconds it may have taken to read this brief bio, the Earth has lost the equivalent of 18 soccer fields of living topsoil. The solutions to our modern-day ecological crises lies right beneath our feet."



**Will Harris, Farmer, White Oaks Pasture, and founding member of Regenerative Organic Certified/Alliance**

<https://www.whiteoakpastures.com/>

Will Harris is a fourth-generation cattleman, who tends the same land that his great-grandfather settled in 1866. Born and raised at White Oak Pastures, Will left home to attend the University of Georgia's School of Agriculture, where he was trained in the industrial farming methods that had taken hold after World War II. Will graduated in 1976 and returned to Bluffton where he and his father continued to raise cattle using pesticides, herbicides, hormones, and antibiotics. They also fed their herd a high-carbohydrate diet of corn and soy.

These tools did a fantastic job of taking the cost out of the system, but in the mid-1990s Will became disenchanted with the excesses of these industrialized methods. They had created a monoculture for their cattle, and, as Will says, "nature abhors a monoculture." In 1995, Will made the audacious decision to return to the farming methods his great-grandfather had used 130 years before.

Since Will has successfully implemented these changes, he has been recognized all over the world as a leader in humane animal husbandry and environmental sustainability. Will is the immediate past President of the Board of Directors of Georgia Organics. He is the Beef Director of the American Grassfed Association and was selected 2011 Business Person of the year for Georgia by the Small Business Administration.

Will lives in his family home on the property with his wife Yvonne. He is the proud father of three daughters, Jessi, Jenni, and Jodi. His favorite place in the world to be is out in pastures, where he likes to have a big coffee at sunrise and a 750ml glass of wine at sunset.