

EAT 2017

Annual Review

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“What I love about EAT is that it takes such an inclusive approach. It is the only place that dares to bring urban guerilla gardeners into the same space as agribusiness! EAT continually exposes me to new ideas and people from across the food system.”



Corinna Hawkes
Director, Centre for Food Policy
City University London

About EAT



EAT is a global, non-profit startup founded by the Stordalen Foundation, Stockholm Resilience Centre and the Wellcome Trust to catalyze a food system transformation.

EAT Annual Review 2017

Our vision:

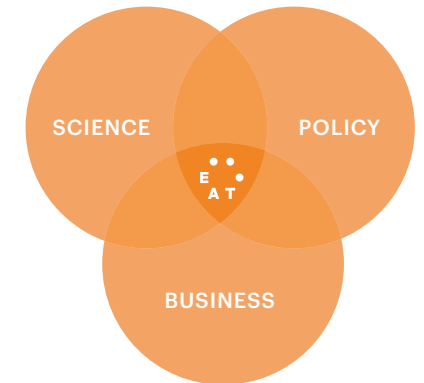
A fair and sustainable global food system for healthy people, animals and planet – leaving no one behind.

Our mission:

Transform our global food system through sound science, impatient disruption and novel partnerships.

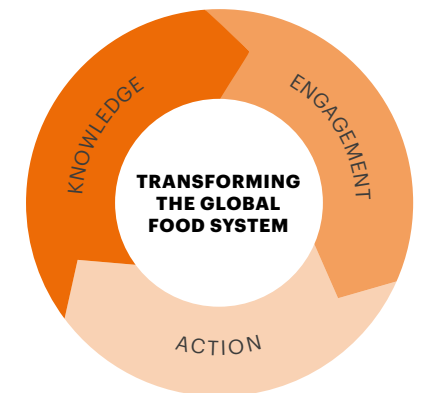
Our values:

- **Scale bold systems change based on solid science**
- **Accelerate impact through collaboration**
- **Deliver disruptive solutions, where others can't**
- **Embody diversity, honesty and integrity**
- **Champion fairness and equity, leaving no one behind**



To ensure success, we connect and partner across science, policy, business and civil society to achieve **five urgent and radical transformations by 2050**:

- Shift the world to healthy, tasty and sustainable diets
- Realign food system priorities for people and planet
- Produce more of the right food, from less
- Safeguard our land and oceans
- Radically reduce food losses and waste



To address these challenges, we use a framework for change that sets up a dynamic three-way interaction across knowledge, engagement and action. The generation of **new knowledge** provides direction and an evidence base for change. **Creative engagement** with partners across business, policy and science amplifies messages and spurs action for change. Partnerships inspired through engagement and informed by knowledge enable **actions** leading to change and impact at scale.

Our approach to food system transformation coupled with our framework for change constitute our DNA.

Good Food for a Healthy Planet and Thriving People

Dr. Gunhild A Stordalen



Clare Matterson



It is our great privilege to welcome you to EAT’s 2017 Annual Review. We are proud to showcase the many achievements of our incredible network of partners and dedicated EAT team and to give a flavor of the year ahead as we welcome Sandro Demaio as our new chief executive officer.

It has been a focused, fast-paced and fruitful 12 months at EAT. We worked with many to take our message of transforming the global food system around the world and met with heroes pushing for change on every continent. In the world’s most populous region, we co-hosted the first EAT Asia-Pacific Food Forum (APFF) in Jakarta together with the Government of the Republic of Indonesia. We also made great progress on our collaborative research synthesis initiative, the EAT-Lancet Commission on Food, Planet, Health.

We thank the more than 20 experts in nutrition, agriculture, environmental science and policy who have worked on this two-year research endeavor to develop global scientific targets based on the best evidence available for healthy diets and sustainable food production. These targets define a safe operating space for the food system that allow us to evaluate which diets and production practices together will help ensure that the UN Sustainable Development Goals (SDGs) and the Paris Agreement are achieved. In 2018, the report will be published informing and guiding our future actions along with our partners.

At home, we continued to build and strengthen our organization growing from a small startup and creating an ambitious three-year strategic plan.

This is just a snapshot of what we got up to in 2017. It has been hard work, but also great fun. We pay homage to everyone who has made these successes possible.

It’s Time to Change the Narrative
Despite the many reasons to celebrate, 2017 also served us with steady reminders that today’s global food system continues to fail both people and planet. The United Nations reported

that after more than a decade of steady decline, global hunger is once again on the rise, primarily due to conflict and climate change. In parallel with persisting undernutrition and rapidly rising rates of overweight and obesity, one in three people on the planet suffer from at least one form of malnutrition. We also witnessed the battering of our climate with extreme storms, destructive droughts and unprecedented levels of Arctic thaw.

Motivated by the urgency of our global health and environmental challenges, EAT mapped out the transformation we want to see by 2020. We identified scientific levers for change and the collaborative actions needed to speed up the great food system transformation. These insights formed the heart of our strategic plan, which sets out EAT’s vision for a fair and sustainable global food system for healthy people, animals and planet – leaving no one behind. This can only be achieved through extensive collaboration and coordination across sectors, disciplines and borders. We are excited to share our strategy in this review.

We know that we are pushing for a radical rethink in a tight time frame. But the truth is, our window of opportunity is closing. We have 12 years left to achieve the SDGs.

The good news is that the upsides to acting fast and being brave are immense.

The Great Food Transformation
Human and environmental health are inextricably interlinked, particularly when it comes to food. Despite trade-offs, there are multiple synergies and potential co-benefits that could be unlocked by an integrated food system approach. Researchers at the Oxford Martin School have found that if all

people switched to predominately plant-based diets, we could save millions of lives by 2050, reduce food-related emissions by two thirds and avoid climate damages worth as much as USD 1.5 trillion.

Feeding a healthy diet to a future population of almost 10 billion in a sustainable and inclusive way that will reduce inequalities and promote prosperity for all represents a monumental challenge. But it is within our reach. The momentum, commitment and dedication to achieving healthy and sustainable diets all over the world is a force to be reckoned with.

To all the incredible people who have already jumped on this train with us – you are the fuel to our collective fire. To everyone else who is about to join, welcome to the EAT table. Transformation will come from collaborative action and we can’t do it without you. Food cannot remain one of our greatest global threats. It should become our key to breakthrough solutions.

We hope you will feel inspired by what you read and compelled to explore how changing your interactions with food can tip the balance for health, people and planet.

Play your part. Play it loud. Make way for the Great Food Transformation.

With best wishes,

Dr. Gunhild A Stordalen
Founder & executive chair, EAT

Clare Matterson, CBE
Interim CEO, EAT

#FoodCanFixIt

Our Strategy

In 2015, world leaders adopted the 2030 Agenda for Sustainable Development and its 17 SDGs. A year later, the Paris Agreement on climate change entered into force, addressing the need to limit the rise of global temperatures. Achieving the SDGs as well as the Paris Agreement will depend on us transforming the global food system.

In 2030, we want to live in a world where all people have access to affordable, tasty and nutritious food. How food is grown, transported, processed, marketed and consumed should lead to good health, opportunity and prosperity for all and the regeneration and revitalization of the planet's life support systems.

To mobilize efforts to achieve the Sustainable Development Agenda by 2030, EAT developed an organizational strategy in 2017 to aim higher and go faster. This strategy lays out how we will work over the next three years to help tip the scales in favor of decisive changes in policy, business practices and everyday food choices.

The Change We Want to See by 2020

EAT wants radical change in an uncomfortably tight time frame. Three years from now we want to see clear signs that the world food system is changing for the better through dedicated, specific actions, with EAT committed to work with and amplify ongoing efforts of all those involved.



By 2020, we want to see:

Demand for integrated knowledge and science-based targets

A consensus emerging on key scientific targets for food system reform as concrete as the Paris Accord's '2 degree' target'. Growth and development of research across food system science.

Tools are in place to measure and assess progress

Independent indices and benchmarks are in place to assess and measure progress by businesses, countries and cities, as well as trends in consumer food choices, supported by relevant data.

Polymakers widely addressing food system action

Globally, regionally and locally, politicians are becoming increasingly aware of the need to transform the food system and are bringing this agenda into high-level policy statements such as governing platforms, white papers and party programs.

Concerted, integrated and collaborative action on national policies for food systems transformation through:

- the establishment of food ministries or departments
- governments implementing holistic 'food policies' that aim to improve health and wellbeing, environmental sustainability and access and affordability to healthy and sustainable food
- the redirection of subsidies and incentives toward healthy and sustainable food
- the introduction of true cost accounting for food policy and food industries.
- the widespread introduction of national dietary guidelines that integrate health and environmental sustainability considerations
- certification and labeling schemes for healthy and sustainable food being rolled out
- structured policies and programs for food policy innovations being implemented.
- the enactment of policies that support the livelihoods of the rural poor as an integrated part of the transition to a sustainable food system, with particular attention to the needs and rights of smallholder (especially women) farmers, farm laborers and other vulnerable groups

Political parties incorporating healthy and sustainable food into their programs to win elections.

New forms of public-private partnership delivering results and increasing trust between business, civil society and policy-makers.

International governance systems evolving so that food system transformation is seen as one of the key cross-cutting strategies for achieving the SDGs and the Paris Agreement.

Demand for healthy and sustainable food spreading among consumers

Ambassadors emerging in the realms of civil society, media, entertainment and sports demanding change to food policy and business change.

Rising consumer activist movements demanding the end to unhealthy, unsustainable and costly food policies and practices.

Children and youth increasingly embracing the agenda and driving change in their communities and homes.

Shifts in demand patterns affecting business behavior.

A wide range of diverse practitioners mobilizing to promote healthy and sustainable diets

Healthcare professionals advising patients on healthier food choices as part of both the prevention and cure against noncommunicable diseases.

Chefs introducing tasty and affordable options on restaurant and cafeteria menus that meet targets for healthy and sustainable food and while also becoming advocates for policies driving systemic change.

City planners taking into account the impact of the food environment on public health.

Food companies viewing healthy and sustainable diets as their core business strategy

Companies and industries are adopting new business models, innovations and solutions across the five segments of food system transformation. In the process, they are transitioning out of business models focused solely on maximizing profit.

Shifts in financial investments toward healthy and sustainable business models.

Greater corporate transparency in reporting on the food value chain, addressing all three dimensions of sustainability: economic, social and environmental.

True cost accounting becoming the norm.

Business working toward science-based targets and acting on facts.

The provision of healthy and sustainable food becoming a growing market trend.

EAT's 10-Point Plan

EAT set an ambitious 10-point plan for the 2017-2020 period to help bring about the great food transformation needed to achieve the 2030 Agenda. Each area requires collaboration, which is central to the operation and philosophy of EAT.

Knowledge

Identifying questions
Generating knowledge

1

EAT will work toward building consensus on an initial, scientific ‘2 degree’ target for food. There was a major breakthrough in commitments to global action to mitigate the impact of climate change when the ‘2 degree’ target was introduced. A similar science-based consensus is needed to establish the parameters of healthy and sustainable diets.

2

EAT will generate independent, trusted knowledge to inform change-makers’ decisions.

Action

Translating knowledge into action
Scaling up action for impact at scale

3

EAT will work to reform global, national and local governance around food system.

4

EAT will influence and align political and business action.

5

EAT will translate knowledge into action, working through strategic partnerships.

6

EAT will scan the horizon for new partners to drive reform in critical sectors and regions.

KNOWLEDGE

ENGAGEMENT

ACTION

TRANSFORMING THE GLOBAL FOOD SYSTEM

Engagement

Engaging stakeholders
Amplifying the message
Influencing

7

EAT will grow its global food forums to be the go-to events for bold and disruptive ideas, uncommon collaborations, new research, new solutions and new connections.

8

EAT will tip the scales by setting a new narrative for sustainable and healthy food.

9

EAT will work with partners to put in place integrated accountability and measurement reports.

10

EAT will grow, develop and streamline its operations to align with its ambitions.

Food is at the root of the world's biggest health challenges. 50 percent of the global population is suffering from a form of malnutrition. Food production is the greatest cause of global environmental degradation. The agricultural sector is the single biggest contributor to climate change, deforestation and loss of biodiversity. Should current consumption trends persist, the world will need to produce 50 percent more food to feed a global population of close to 10 billion by 2050, creating unsustainable pressure on natural resources.



← Agriculture remains the major driver of deforestation globally.



Sunita Narain
Director General
Center for Science and Environment, India

“The issues that EAT highlights are at the forefront of the big transition we need in this world. A transition in which we can bring livelihood security to very large numbers of poor people. The connection between food and agriculture and human health cannot be underestimated. This means rethinking the way we do agriculture and the way we eat.”

A Year in Knowledge

Knowledge generation through synthesis is one of the three key components of EAT's Framework for Change leading to translation of the knowledge into action through strategic partnerships and curation of the knowledge to enable engagement with cross-sectoral stakeholders in the food system. EAT's science team is hosted by the Stockholm Resilience Centre, giving our scientists access to leading researchers on a daily basis.



Coinciding with its 10-year anniversary, EAT’s co-founder and scientific partner Stockholm Resilience Centre (SRC) not only passed the threshold of a thousand published scientific articles, it also hosted its second international conference on resilience and global sustainability. As with EAT, SRC collaborates with a wide range of institutions within science policy and practice. It enjoys a close collaboration with Stanford University and Princeton University on developing scientific insights about humans’ imprint on our planet. SRC is also a regular provider of scientific insights to the annual World Economic Forum in Davos, Switzerland. SRC is a high-performance research center with 8 percent of all published papers coming in the top 1 percent of citations in their respective academic fields. In 2017 citations reached nearly 8,000.

Over the past year, EAT’s knowledge synthesis work has focused on the EAT-Lancet Commission on Healthy Diets from Sustainable Food Systems, co-chaired by Johan Rockström of the Stockholm Resilience Centre and Walter Willett of the Harvard T. H. Chan School of Public Health.

This Commission, comprised of over 30 international experts from 22 scientific organizations, is working to synthesize the best available evidence and provide universal guidance for healthy diets and global targets for sustainable food systems. These dietary and environmental boundaries define the safe operating space for food systems and provide much-needed scientific targets for achieving healthy diets from sustainable food systems. The final report is scheduled to be published in the second-half of 2018 in a special edition of the medical journal The Lancet and will feed into all of EAT’s programs and platforms such as FReSH (Food Reform for Sustainability and Health) and FOLU (Food and Land Use Coalition). These programs will facilitate the translation of the report findings into scalable, actionable programs for business, policy, civil society and chefs.

In 2018, EAT will launch a series of topical and rapid synthesis assessments filling some key information gaps highlighted by the EAT-Lancet work. One major topical synthesis will be to address nitrogen/phosphorus use, a critical earth system boundary that continues to be controversial and challenging to communicate. Judicious use of nitrogen/phosphorus fertilization is essential to closing yield gaps and ensuring food security yet must be managed so as to avoid transfer to aquatic systems and potential impacts on health via both air and water quality. Other rapid synthesis assessments are planned on the questions:

- How quickly do children’s diets need to change in order to meet 2050 targets for healthy diets from a sustainable food system?
- To what extent can marine fisheries and aquaculture sustainably fill the protein gap?
- What capacity do cities have to shift food systems into the EAT-Lancet’s safe operating space, including infrastructure, planning and policy levers?

EAT Voices

Marcus Samuelsson
Chef, restaurateur and the author
of The Red Rooster Cookbook



“What I love about EAT is that there is no end to the excellence. Working with EAT has really made me think about how we can improve as a company. By becoming more environmentally friendly we have made an impact and increased sales. At Kitchen & Table we have a minimum of 30 percent of vegetarian dishes at each restaurant. That’s a huge figure for a restaurant and hotel group.”

A Year in Action

To translate knowledge into scalable action, EAT grew its partnerships, programs and projects in 2017 to reach specific sectors that can bring about change. Programs and partnerships are now in place or under development that focus on business, individual countries, cities, chefs and children. In 2018, EAT is strengthening its partnerships with the private sector, policy and chefs to help translate the EAT-Lancet outcomes into practical guides for each sector.

Action for business and countries Food and land-use coalition (FOLU)

One key new partnership in 2017 for action at both the private sector and individual country level was the launch of the Food and Land-Use Coalition (FOLU) at the United Nations General Assembly co-hosted by EAT. FOLU is a self-governing coalition composed of over 30 organizations established to transform the global food and land use systems. It uses the EAT-Lancet dietary guidelines and planetary boundaries to develop global and national science-based targets and pathways toward them. This work will be used to iteratively inform and raise the ambition of the private sector. FOLU will also go deep into the policy,

regulatory environment and businesses of individual countries. Its efforts will start with Colombia, Indonesia and Ethiopia and could later include the Nordics, Australia and Europe.

Action for business Food reform for sustainability and health (FReSH)

The transformation of the world's food system will only happen if businesses along the value chain, from farm to waste management, undertake far-reaching changes in business practices. In 2017, EAT joined forces with the World Business Council for Sustainable Development (WBCSD) to establish FReSH, a global business partnership that looks at the food sys-



↑ EAT Policy Director Sudhvir Singh moderates a competence forum on child malnutrition during the EAT Asia-Pacific Forum.

← The Food and Land Use Coalition was launched at the United Nations in New York, during UN General Assembly week.

tem through the lens of consumption. Launched in Davos with 25 founding members, the FReSH program has grown to 38 companies in the food space. FReSH facilitates the development of collective transformative commitments in which existing business solutions can be embedded, and around which healthy diets from sustainable food systems can be integrated into core business strategies across the value chain.

Action for cities Climate-KIC grant

The City of Copenhagen, EAT and a coalition of partners initiated a project in 2017 funded by Climate-KIC to increase municipal governance capacity to improve environmental quality and human health through food system interventions. The focus was on how cities can distil global targets to local metrics and city pilots. The working process was based on the forthcoming EAT-Lancet report and a detailed review of existing and emerging city metrics frameworks for assessing municipal food-related programs and interventions. The project initiated the development of tailored metrics and methods to measure impacts of urban food systems. In December, the coalition convened a high-level multi-stakeholder roundtable on innovative ways to transform the public food environment. City officials, urban developers, architects, scientists, and industry representatives suggested concrete interventions to pilot, with the overarching goal of addressing how urban food environments could be designed to support mainstream healthy and sustainable consumption patterns.

EAT-C40 Food Systems Network

The EAT-C40 Food Systems Network is helping cities achieve solutions to their most pressing food system challenges by incorporating both health and

environmental considerations into food strategies and activities. Since its formal launch at the 2016 EAT Stockholm Food Forum, the network has more than doubled in size and now includes 39 cities from across the globe. Phase 1 of the network consisted of peer-to-peer knowledge exchange, supported by webinars and an annual workshop. There are several examples of what cities have achieved by joining the network. These include Curitiba's dissemination of more sustainable production methods among rural producers and family farmers, Toronto's progress toward their first "social supermarket" (a store that sells surplus food at a reduced price, geared toward low-income residents), and Paris' development of a new food strategy that includes aspects such as food autonomy and governance, healthy food for everyone and nutrition education. EAT and C40 are now planning Phase 2, which will accelerate city action notably by strengthening engagement with research, business and technical support, including the development and implementation of metrics to track progress.

Action for chefs
Chef's network

EAT formed a collaboration with the SDG2 Advocacy Hub in 2017 to connect and empower chefs from across the world to champion healthy and sustainable diets. Chefs bridge the gap between the farm and the fork – transforming raw ingredients into delicious, nutritious meals. In doing so, they influence what we grow, what we put on our plates and how we think and talk about food. SDG2 and EAT believe chefs can be powerful advocates for a better food future. To facilitate this movement for change, the SDG2 worked with over 100 chefs from 36 countries to create a Chefs' Manifesto – a thematic framework which outlines how chefs can contribute to the SDGs through simple, practical actions. EAT will deliver the leading science on healthy diets from sustainable food systems to chefs, with the aim to simplify the complexity of these issues for the industry, making such resources accessible to all.

Culinary Institute of America (CIA)
EAT is also collaborating with the Culinary Institute of America (CIA) to recognize the efforts, contributions – and inspired creativity – of chefs from around the globe who are taking up the mantle of leadership, with a special focus on the intersection of culinary strategy, health, sustainability, food system innovation and the future of food. In 2017, the CIA and EAT launched a curated, must-know global list of 50 chefs and restaurants who are advancing plant-forward food choices, providing inspiration for change.

“In 2017, the CIA and EAT launched a curated, must-know global list of 50 chefs and restaurants who are advancing plant-forward food choices – providing inspiration for change.”



↑ Delicious plant-based snacks served at the EAT Stockholm Food Forum.
← Nordic Choice Master Chef winner Emine Emani hard at work during the EAT Stockholm Food Forum.



“CO-CREATE will involve and empower adolescents and youth organizations.”



**Action for children and youth
Children Eating Well (CHEW)**

CHEW is an emerging collaboration between EAT and UNICEF, focusing on the linkages between the food system and child health and nutrition. A distinguished group of academics, policymakers and implementers in relevant fields convened at the Rockefeller Foundation Bellagio Centre in August 2017 to better understand how the food system can provide all children with adequate and nutritious food within planetary boundaries. A draft research framework, action agenda and narrative were developed. The research framework focuses on a deeper understanding of the food environments that children are exposed to, particularly in the urban context, to then help prioritize and evaluate interventions. The research also aims to better understand current consumption patterns compared to dietary guidelines at different life stages and initiate a return on investment analysis (including health and environmental benefits). The CHEW partnership has been developed and publicly presented with roundtables and side events at the EAT Stockholm Food Forum, the Asia-Pacific Food Forum and the World Urban Forum.

The ASEAN region has been earmarked as the focus for implementing the action agenda and a regional network of partners has been activated. EAT and UNICEF are now planning how to advance this work, which will include filling current research gaps, involvement in high-profile events and exploring opportunities for engagement at a local level.

CO-CREATE

In December 2017, EAT and a group of partners were confirmed successful with an EU Horizon 2020 proposal called CO-CREATE. The five-year project aims to reduce childhood obesity and its co-morbidities by working with adolescents to create, inform and disseminate obesity-preventive, evidence-based policies. The project applies a system approach to provide a better understanding of how factors associated with obesity interact at various levels. CO-CREATE will involve and empower adolescents and youth organizations to identify and formulate relevant policies, assess such policies with private and public actors, and promote tools and strategies for implementation. EAT’s primary role will be to co-develop and prototype a model

for multi-stakeholder dialogue forums. The forums are aligned with EAT’s existing programs, and will bring together adolescents, policymakers and businesses to commit to actions that will enable healthy nutrition and physical activity habits for obesity prevention.

EAT Move Sleep

EAT Move Sleep started in 2015 as a collaboration between the Norwegian Football Association (NFF), EAT and Bama, Norway’s largest private distributor of fruit and vegetables. Its purpose is to inspire children and youth to make healthier and more sustainable lifestyle choices. In 2017, EAT coordinated a research project conducted by the Norwegian Institute of Public Health to assess the ability of sports clubs to influence lifestyle choices of children and youth. The project also evaluated the impact of a Bama and NFF-designed pilot intervention, which focuses on communicating the importance of healthy diets, exercise and sleep to children. The results of the research will be published in 2018. In 2018, EAT will explore programmatic synergies between EAT Move Sleep, CHEW and CO-CREATE.

A Year in Engagement

EAT's engagement activities mobilize all teams from across the organization to amplify the message on food system transformation and engage with key stakeholders to advance EAT's agenda.

Our strength resides in the ability to bring together top scientists, policy-makers, business leaders and activists to foster new connections and uncommon collaborations, develop integrated solutions and inspire new research. EAT's engagement work is conducted through four primary channels. These are the EAT food forums, participation in global high-level meetings, aligning and coordinating existing global activities and media outreach.

The EAT Food Forums

In 2014, EAT launched the EAT Stockholm Food Forum, a carefully curated two-day gathering of global thought leaders from science, politics, business and civil society. EAT's flagship event seeks to drive progress and coordinate action across sectors and

disciplines to tackle the intertwined challenges of the global food system. Over the past four years, EAT has convened a diverse range of dynamic speakers to share solutions and motivate commitment, including Bill Clinton (former president, United States), Paul Bulcke (former CEO, Nestlé), Jamie Oliver (chef and food revolutionary), Jeffrey D. Sachs (director, Center for Sustainable Development, Columbia University) and Erna Solberg (prime minister, Norway). At the June 2017 forum, over 500 delegates from 46 countries gathered in Stockholm to listen to 80 speakers address topics ranging from the development of clean meat technologies to why biodiversity is key to global food security.

In October 2017 EAT co-hosted the inaugural EAT Asia-Pacific Food

Forum (APFF) in Jakarta along with the Government of the Republic of Indonesia. The forum gathered a record 800 delegates and 63 speakers including several ministers from the Asia-Pacific region, building momentum toward an integrated approach to addressing the challenges and opportunities of today's food system. As the most populous region in the world and home to global hubs for business, science, biodiversity and innovation, the Asia-Pacific can play a decisive role in the food transformation movement. The forum received significant local and regional media coverage from both print and broadcast news. EAT aims for the APFF to be a biannual event and discussions are underway with the forum's next potential regional host.

→ Norwegian Minister of Climate Vidar Helgesen, EAT Executive Chair Gunhild A. Stordalen and Yara CEO Svein Tore Holsether are interviewed by a journalist at the UN.



2018 will be the five-year anniversary of the EAT Stockholm Food Forum. We are delighted that the Government of Sweden has accepted to co-host the event with us.

Participation in global high-level meetings

Launch of the Nordic Solutions to Global Challenges initiative

In May 2017, EAT addressed the prime ministers of Sweden, Denmark, Finland, Iceland and Norway at the launch of a new initiative dedicated to sharing best practices in the Nordic region to achieve the SDGs. The Nordic initiative includes flagship projects on themes like green solutions, gender equality, food and welfare, all of which are linked to the 17 SDGs.

Resilient Cities

EAT presented at the 8th Global Forum on Urban Resilience and Adaptation in Bonn, hosted by ICLEI – Local Governments for Sustainability, a global network of more than 1,500 cities, towns and regions committed to building a sustainable future. This year's focus was on integrated, sustainable and resilient urban development plans, paving the way for more cities to engage with local food systems work.

World Health Assembly (WHA)

EAT attended the 70th World Health Assembly (WHA) in Geneva in May 2017, the election of the new Director General of WHO Dr. Tedros Adhanom Ghebreyesus, and officially launched the EAT Asia-Pacific Food Forum to-

gether with the Ministry of Health of the Republic of Indonesia.

Food and Agricultural Organization (FAO)

At the FAO Conference 40th Session in July 2017, EAT participated in a panel discussion on “Making agriculture and food systems nutrition-sensitive and climate-smart: A win-win for the SDGs,” as well as a series of meetings with FAO experts engaged in topics integral to EAT.

High-Level Political Forum on Sustainable Development (HLPF)

The meeting of the HLPF convened in New York in July under the theme “Eradicating poverty and promoting prosperity in a changing world.” EAT, in collaboration with the Government

“We won’t be able to deliver on the 2030 Agenda if we continue to work in silos. FOLU is a unique opportunity to agree on a joint vision and create a plan that will take us there.”

– Dr. Gunhild A. Stordalen

of the Republic of Indonesia, hosted a technical briefing to highlight opportunities for action within the food-health-sustainability nexus in the context of the SDGs.

Food and Land Use Coalition Launch
EAT participated at a launch of the FOLU Coalition during the UN General Assembly week in New York, alongside Unilever CEO Paul Polman, Yara CEO Svein Tore Holsether and Norwegian Minister of Climate and the Environment Vidar Helgesen. “The integrated nature of the SDGs requires a new approach,” EAT Founder and Executive Chair Gunhild A. Stordalen told the delegates. “We won’t be able to deliver on the 2030 Agenda if we continue to work in silos. FOLU is a unique opportunity to agree on a joint vision and create a plan that will take us there.”

World Benchmarking Alliance (WBA)
Launched by Aviva, the UN Foundation, BSDC and Index Initiative, the World Benchmarking Alliance aims to develop, fund, house and safeguard free, publicly available corporate sustain-

ability benchmarks aligned with the SDGs. EAT is supporting the process of consultation on the benchmark and Gunhild A. Stordalen spoke at the launch of the consultation phase in New York in September. WBA hosted their second global consultation at the EAT Asia-Pacific Food Forum, as well as an expert roundtable on SDG indicators for the food system.

Milan Urban Food Policy Pact (MUFPP) Mayors’ Summit
In October 2017, EAT participated in the Milan Urban Food Policy Pact Mayors’ Summit in Valencia. The Pact aims to engage cities in improving sustainability, resilience, health equity and nutrition in their food systems and has been signed by over 160 mayors. EAT had the honor of presenting several Milan Pact Awards and representing the C40 Food Systems Network in a meeting of city networks.

COP23 – Nordic Food Day
In November, EAT co-organized a Nordic Food Day led by the Nordic Council of Ministers at COP23 in Bonn, starting with an opening “Food Can Fix It!” talk on how the Nordic



↑ Minister of Health of the Republic of Indonesia H.E. Professor Nila F. Moeloek and EAT Board of Trustees member Usman Mushtaq meet the press in Jakarta.

→ EAT Communications Manager Simen Sletsjoe and Indonesian journalists keep the world updated on the latest news from EAT.



↓ The EAT Asia-Pacific Food Forum was extensively covered by local and international media.



35,000

Twitter followers



70,000

Facebook fans



105,000

Instagram followers

← Social media outreach in 2017.

↓ Nila Moeloek, Gunhild A. Stordalen and Datuk Seri S. Subramaniam, Malaysia's minister of health, at the World Health Assembly in Geneva.



region can drive knowledge, innovation and policies to change the global food system for the better.

Alignment and Coordination
Food Systems Dialogues

Given the growing number of meetings on food, climate sustainability and health, EAT, WBCSD and the World Economic Forum are looking at how to better leverage these meetings to build alignment and focus action for transforming the food system. The group is creating a series of connected conversations that link relevant gatherings hosted by different organizations and initiatives to develop a shared agenda that can be advanced from one meeting to the next. Called the Food Systems Dialogues, these events aim to build trust and understanding between participants, increase the impact and efficiency of their work, lead to better tracking of progress by those with an interest and result in greater impact through the transformation of the food system.

Media Outreach

The EAT team strives to bring messages to key stakeholders across the globe to raise awareness and elevate the importance of food for health and the environment through the world's media. EAT made a series of high-profile media appearances in 2017, including:

- A one-hour interview with Gunhild A. Stordalen on the CNN Indonesia talk show Insight with Desi Anwar, broadcast in December
- A number of exclusive interviews with Gunhild A. Stordalen in leading Norwegian print media, including Verdens Gang, Finansavisen and Dagbladet's Magasinet
- A live appearance by Gunhild A. Stordalen on Sweden SVT1's program dedicated to the 2017 Nobel prizes, broadcast during primetime in December
- A live interview with COO Dag Hvaring on TV2 Nyhetskanalen during Stockholm Food Forum
- A series of op-eds published in newspapers across the Nordic region and in Indonesia
- A series of press conferences held in Jakarta and Stockholm, which included Gunhild A. Stordalen, EAT's Science Director Fabrice DeClerck and Board of Trustees members Usman Mushtaq and Johan Rockström

In addition, EAT steadily grew its on-line impact in 2017. Combined, EAT and Gunhild A. Stordalen now have more than 35,000 Twitter followers, more than 70,000 Facebook fans and 105,000 followers on Instagram. Our website eatforum.org sees an average web traffic of approximately 8,000 monthly unique visitors.

Partnerships

Partnerships are integral to EAT’s mission to link science, business, policy and civil society, and engage a wide range of stakeholders around a joint vision of transforming the global food system. EAT partners are provided access to the EAT platform and network, science dialogues, PR and communication opportunities, forums, projects and programs.

Engaged and Committed to Creating a Sustainable Food System

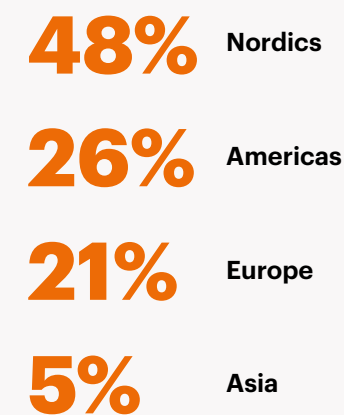
EAT partners are committed to contributing to a world where a sustainable food system is delivering healthy diets to all and to engage with stakeholders from across the entire food chain to achieve this. By signing a partnership agreement with EAT, partners agree to uphold sustainable, ethical and transparent business practices, and commit to incorporating the consideration of environmental, health and sustainability factors into their business model.

EAT provides knowledge, programs and engagement opportunities to support our partners in their sustainability work in the following ways:

- Positioning companies and organizations to codevelop leading industry solutions and innovative collaborations, shaping the food agenda
- Providing knowledge updates and scientific insights
- Cocreating systemic and actionable solutions through collaborative programs within the EAT community
- Codeveloping work streams across EAT’s policy and science teams
- Hosting side events and exclusive meetings at the EAT food forums
- Collaborating with EAT’s communications team on media and outreach activities

The Network by Numbers

The EAT partner network consists of 64 partners from the following regions.



26 of EAT’s partners are private-sector companies, representing food production, food processing and food services.



Paul Newnham
Coordinator, SDG2 Advocacy Hub

“We sought to engage EAT as a key partner when we set up and launched the SDG2 Advocacy Hub. The intersection between food and climate is critical to explore for the achievement of SDG2. EAT is leading this discussion. As such, we are excited to partner with EAT in the creation of the Chef’s Manifesto, an initiative that engages chefs in the work around the global goals.”

Financial Overview

EAT is an Oslo-based independent non-profit organization that receives funding from a variety of sources.

EAT is organized into three distinct legal entities: EAT Foundation and two limited companies, EAT Stockholm Food Forum AB in Sweden and its subsidiary, EAT Stockholm Food Forum AS in Norway. This separation enables a division between science-related activities that are financed strictly from not-for-profit sources and EAT's other activities that allow for funding from a variety of donors including the private sector. The financing of EAT's science-related activities is channeled through EAT Foundation, whereas the organization's action and engagements activities are financed through the two limited companies.

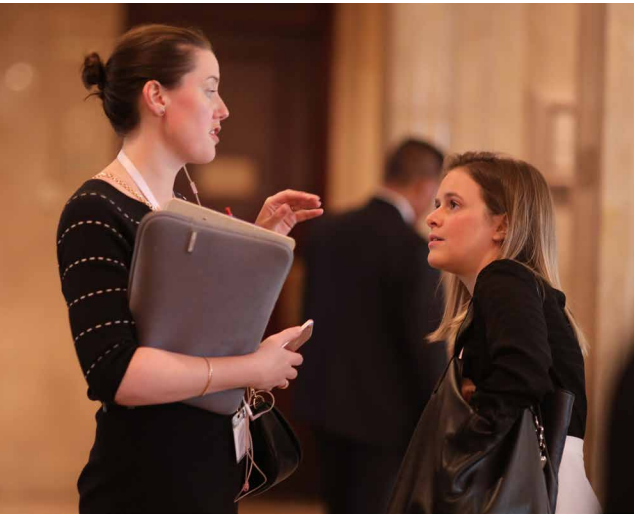
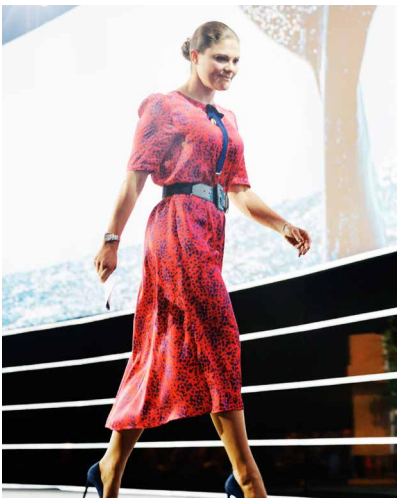
EAT 2017	
Total Funding (MNOK)	54.6
Total Expenditure (MNOK)	53.5
No. of Country Offices	2
No. of Full-Time Employees	25



Revenue by origin 2017	
• Founding Partners	26.2
• Other Not-For-Profit	3.5
• Forums	5.8
• Private Sector	19.1

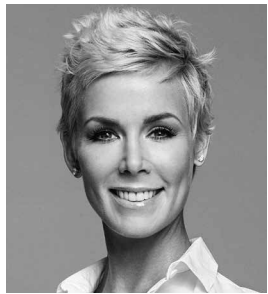


Operating expenses 2017	
• Knowledge	9.3
• Engagement	18.7
• Action	7.5
• Other	18.1



Board of Trustees

EAT is governed and managed by a board of trustees. The organization’s three core partners, Stordalen Foundation, Stockholm Resilience Center and Wellcome Trust, are each entitled to appoint two members to the board. Additionally, there are two independent members selected by the core partners.



Dr. Gunhild A. Stordalen
Founder & executive chair, EAT

Gunhild A. Stordalen is the founder & executive chair of EAT. She is a driving force in linking climate, health and sustainability issues across sectors to transform the global food system.



Dr. Johan Rockström
Executive director, Stockholm Resilience Centre

Johan Rockström is a professor in environmental science with an emphasis on water resources and global sustainability at Stockholm University, and the executive director of Stockholm Resilience Centre.



Dr. Usman Mushtaq
Medical doctor, Akershus universitetssykehus

Usman Mushtaq is a medical doctor at Akershus universitetssykehus. He has previously been a member of the EAT advisory board and served as EAT’s director of policy and global strategy.



Dr. Line Gordon
Deputy director and deputy science director, Stockholm Resilience Centre

Line Gordon is the deputy director at Stockholm Resilience Centre and associate professor with a focus on freshwater resources, ecosystem services and food production.



Dr. Sarah Molton
Strategic partnership manager, Wellcome Trust

Sarah Molton is a member of the Wellcome Trust leadership team. She leads the planning, alliance building, and research investment for the Trust’s ‘Our Planet, Our Health’ focus area.



Dr. Jason Clay
Senior vice president, Markets and Food, WWF-US (as of 2018)

Jason leads the work of WWF-US on agriculture, aquaculture, business and industry, finance, fisheries and forests.



Clare Matterson, CBE
Director of engagement for the Natural History Museum (as of 2018)

Clare served as EAT’s interim CEO from September 2017 through March 2018. She was appointed director of engagement for the Natural History Museum in London in April 2018.



Dr. Lee Howell
Head of Global Programming, World Economic Forum

Lee Howell is managing director and head of global programming at the World Economic Forum in Geneva, Switzerland.

Advisory Board

EAT's advisory board is made up of representatives from academic partner institutions and world-renowned experts from the food service industry, politics, international development, finance, civil society and media. The breadth of the group illustrates EAT's vision of cross-sectoral collaboration. It provides strategic advice to EAT's management on the organization's research projects, activities and long-term strategy. This includes defining research priorities, ensuring the scientific quality of the food forums, advising on new partnerships and increasing public awareness. It is chaired by Professor Johan Rockström.

Michiel Bakker
Director, Global Food Services at Google

Peter Bakker
President, World Business Council for Sustainable Development

Professor Anthony Costello
Pediatrician, expert on international child health, former director of Maternal, Newborn, Child and Adolescent Health, WHO

Professor Carl Folke
Science director of the Stockholm Resilience Centre

Dr. Julio Frenk
President, University of Miami

Dr. Helen Gichohi
Managing director, Equity Group Foundation

H.E. Mrs. Ameenah Gurib-Fakim
Former president, The Republic of Mauritius

Dr. Lawrence Haddad
Executive director, Global Alliance for Improved Nutrition

Craig Hanson
Global director of Food, Forests & Water, World Resources Institute

Richard Horton
Editor in chief, The Lancet

Dr. Felicia Marie Knaul
Director, University of Miami Institute for Advanced Study of the Americas and professor, Miller School of Medicine

Tim Lang
Professor of food policy at City University's Centre for Food Policy

Peggy Liu
Chairperson, Joint US-China Collaboration on Clean Energy (JUCCCE)

H.E. Professor Nila. F. Moeloek
Minister of Health of the Republic of Indonesia

Dr. Sunita Narain
Director general, Center for Science and Environment, India

Dr. Sania Nishtar
Co-chair, WHO High-Level Independent Commission on Non-Communicable Diseases

José María Figueres Olsen
President, Carbon War Room

Professor Johan Rockström
Executive director, Stockholm Resilience Centre

Ellis Rubinstein
President and chief executive officer, The New York Academy of Sciences

Marcus Samuelsson
Chef and restaurateur

Professor Olivier de Schutter
Co-chair at the International Panel of Experts on Sustainable Food Systems (IP-ES-Food) and former UN special rapporteur on the right to food

Erik Solheim
United Nations under-secretary general, executive director of the UN Environmental Program

Professor Camilla Stoltenberg
Chief executive officer, Norwegian Institute of Public Health

Odd Arvid Strømstad
Managing director, Warner Bros. International Television Production Norway

Jonas Gahr Støre
Leader of Labour Party, Norwegian Member of Parliament

Dr. Ann Thrupp
Executive director, Berkeley Food Institute

Dr. Juergen Voegelé
Senior director, Agriculture Global Practice, World Bank

Professor Walter Willett
Professor of epidemiology and nutrition, Harvard Chan School of Public Health

Dr. Brian Wansink
Founder and director, Cornell University Food and Brand Lab

Mark Wilson
Group chief executive officer, Aviva

Maria T. Zuber
Professor of Geophysics and Vice President for Research, MIT

Our Staff



EAT's power to transform the global food system rests on the caliber of its team, based in Norway, Sweden and France. Bridging the public and private sectors, the research community and civil society, EAT's team has expertise across a range of relevant areas. These include public health, nutrition, health policy, agricultural science, environmental science, sustainable development, resource management, CSR, finance and communication.

Partners

EAT partners with a range of foundations, academic institutions, organizations and companies that provide strategic advice, knowledge and financial support while also collaborating with EAT on programs.



Core Partners
Stockholm Resilience Center

Wellcome Trust

Stordalen Foundation

Founding Partners
Stockholm Resilience Center

Wellcome Trust

Stordalen Foundation

Strategic Partners
Aviva

City Finansiering

Deloitte

Global Crop Diversity Trust

Nordic Choice Hotels

SEB

UMOE Restaurants

WBCSD

WWF

Knowledge Partners
College of Natural Resources at Berkeley, University of California

CGIAR

Cornell University, David R. Atkinson Center for a Sustainable Future

Cornell University, Food and Brand Lab

The Norwegian Institute of Public Health

Harvard School of Public Health

Massachusetts Institute of Technology

The New York Academy of Sciences

City University London

World Resources Institute

Action Partners
BAMA

EARTH University

Food Climate Research Network

Food Tank

Global Salmon Initiative

IFOAM Organics International

JUCCCE

Partnership for Change

The Norwegian Veterinary Association

NOFIMA

Biodiversity International

NIFES

NMBU

Norwegian Polar Institute

RI.SE

Gillings School of Global Public Health UNC-CH

Chatham House

Swedish Institute for Food and Biotechnology

SUM - University of Oslo

Norwegian Cancer Society

Seafood Innovation Cluster

Norwegian Seafood Council

Swedish International Agricultural Network Initiative

World Bank

World Business Council for Sustainable Development

Engagement Partners
Nestlé

Fazer

Lantmännen

Swedish Postcode Foundation

Hagainitiativet

Confederation of Norwegian Enterprises

Swedish-American Chamber of Commerce

The Norwegian Agricultural Co-operatives

Global Forum for Innovation in Agriculture

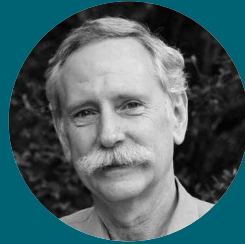
National Geographic Society

Seeds & Chips

Swedish Federation of Business Owners

Food Industry Asia

Quorn



Walter Willett

Professor of epidemiology and nutrition,
Harvard Chan School of Public Health

“I chose to work with EAT because the world’s food system is leaving devastating effects on human and planetary health. EAT provided a platform and network through which to develop the EAT-Lancet Commission on Healthy Diets from Sustainable Food Systems, of which I am co-chair. Through this highly interactive effort we hope to provide a more detailed map for a better world.”

EAT Voices

EAT is the science-based
global platform for food
system transformation

#foodcanfixit