



HAMBRE CERO

BARCELONA, 2-4 OCTUBRE 2024

V CUMBRE MUNDIAL DE LAS REGIONES
SOBRE SEGURIDAD Y SOBERANÍA ALIMENTARIA



CATALUÑA, DONDE LA COMIDA ES CULTURA

Concept note 7

IDENTITY, CULTURE AND FOOD

Preservation of gastronomic heritage and quality schemes

GOAL

For some time now there has been a lot of talk about locally-sourced foods, also known as proximity products. These types of products are gaining importance due to their contribution to sustainability, freshness and quality, support for the local economy, connection with the community and transparency, especially in the wake of the pandemic. Slow Food's legacy has had some importance. However, long before these types of products became a trend, there were already public policies to promote their consumption, specifically through quality schemes, which play a crucial role in this regard by offering consumers reliable information and generating confidence in the authenticity and quality of local products. This space will address how regional governments can promote quality schemes, such as geographical indications, to help consumers to identify and choose authentic, quality and local products, knowing that the products meet defined and recognised criteria and that they also respect tradition. Additionally, these schemes can support sustainable and ethical practices, contributing to the promotion of a stronger local economy and more responsible consumption.

CONCEPTUALISATION

In general, globalisation as we understood it just a few years ago is in crisis, but this is especially the case in relation to the food trade. International dynamics, wars and conflicts, are seriously threatening the global food trade. The war in Ukraine entails serious difficulties for the global supply of cereals, especially affecting Africa. And we are also seeing how trade through the Red Sea and the Suez Canal is frequently being interrupted.

In this context, having our own food production is a guarantee of supply and, therefore, food security. Promoting local production is, in this regard, a strategy for the future. Opting for local products also has the added advantage of considerably reducing the additional costs associated with transportation, production chains and packaging. By reducing long-distance transport and its subsequent packaging, CO2 emissions and the waste that is generated are also reduced, making production more sustainable.

Promoting local food production also reinforces the regional and local economy. By choosing food produced in the territory we are supporting small and medium-sized producer companies. This also benefits rural communities, fighting against depopulation and contributing to territorial balance, while reducing their dependence on large urban centres.

This debate also has an important cultural component. Against the dynamic that uniformises and standardises food throughout the world, the desire for the native, the



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genuine and the singular is being affirmed. During the IV Summit of Zero Hunger Regions, held in Araucanía, Chile, Roberto Carcangiu expressed this desire arguing that in contrast to the standard and already internationalised “Italian cuisine”, there is authentic Italian regional food to defend and promote. Holding the V Summit in Catalonia will be an excellent opportunity to learn about an interesting model of recognition of local products, which are the basis of a unique and high-quality gastronomy.

In the general debate, however, this space needs to allow us to answer the following question: How can regional governments promote local food production that gives us guarantees of supply and that, at the same time, protects the uniqueness of the food culture our territory?

It will be the opportunity to show best practices in relation to food quality schemes, such as geographical indications, especially those developed in Europe. These help us safeguard the native products of the regions, by certifying that they have a quality mark that comes from the specific natural and human elements of the area where they were produced. We will show how the protection of geographical indications allows us to strengthen the position of local producers in an increasingly competitive market due to globalisation and the integration of countries in international trade. Likewise, the protection of geographical indications facilitates the use of local resources and turns the territory itself into a distinctive attribute, thus promoting regional economic development and the preservation of ancestral cultural elements, which shape the identity of the region.

QUESTIONS AND CONCERNS

- Is international instability threatening your region's food security?
- Is there a singular food culture to protect in your region?
- To what extent is protecting native products and cuisines linked to the SDG 2 on Zero Hunger?
- What are the most successful examples of geographic indications in your region?
- Is the “denominations of origin” policy exportable outside Europe?
- What initiatives are being carried out in your region to protect and promote your food culture?