



Food and Agriculture  
Organization of the  
United Nations

oriGIn

Organization for an International  
Geographical Indications Network

## **FAO-oriGIn Series of Webinars on “Contributing to SDGs through quality linked to geographical origin”**

# Conservation of resources and climate change

In collaboration with:

**LIFE TTGG – The Tough Get Going**

WEBINAR ORGANIZED ON 17 November, 3 to 5 pm CET

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## Background

Starting in 2017, FAO and oriGIn embarked on a project to support Geographical Indications (GIs) to develop their own sustainability strategies, with the aim of understanding the sustainability dynamics at local level and at the same time taking into account markets and regulatory requirements. Experts were invited to discuss this topic and the way forward, which provided the ground for the Sustainability Strategy for GIs (SSGI), including a roadmap of 4 basic components: Prioritize, Assess, Improve and Communicate. A task force was then established to provide continuous feedback and recommendations for the implementation of SSGI and the tools developed in this framework. After the first tool being developed (a guide and toolkit for producers to identify sustainability topics in their system and to engage in improving them), FAO and oriGIn are now working on relevant indicators to help GI producers in the next SSGI phase related with assessment.

Quality products that are deeply rooted in a given geographical area play a key role in the economy. They can also contribute to social development and the preservation of local resources. Natural features – as well as tradition and culture, typical of certain geographical environments – have the potential to confer products some unique characteristics and reputation, which are valued on the market. Preserving such resources, traditions and quality through Geographical Indications (GIs) can create value (economic, social and environmental) for producers and consumers.

Keeping in mind that the United Nations Sustainable Development Goals (SDGs) are the point of reference for any strategy towards a more sustainable future, FAO and oriGIn held a series of webinars (October-November 2020) to address how quality linked to geographical origin can contribute to achieve sustainability objectives.

More information about the series of webinars background and objectives @ [https://www.origin-gi.com/images/stories/PDFs/English/Event/2020\\_originfao\\_forum/Sustainability\\_Forum\\_Rev\\_15\\_October2020.pdf](https://www.origin-gi.com/images/stories/PDFs/English/Event/2020_originfao_forum/Sustainability_Forum_Rev_15_October2020.pdf)

[Find out here the series of webinars full calendar and individual programs.](#)

## Objective and agenda

This webinar aims at addressing the crucial issue of adapting to climate change and how GI processes can or should better contribute by conserving local resources and contributing to resilience, through learning first from the research project LIFE in the dairy sector, and then on practical experience in other sectors.

### Agenda

15:00	Opening, background and objectives: Mr. Massimo Vittori (oriGIn)
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15:05	Keynote: Efforts to reduce emissions in the PDO cheese sector: LIFE TTGG – The Tough Get Going and Life, Mr. Jacopo Famiglietti (Politecnico Milano)
15:20	The point of view of stakeholders: <ul style="list-style-type: none"> <li>- Policymakers: Ms. Francesca Ettore (European Commission, EASME)</li> <li>- GI groups: Mr. Valery Elisseeff (Comité Comté)</li> <li>- Private sector: Ms. Giuliana D’Imporzano (Consorzio Latterie Virgilio – LIFE DOP)</li> </ul>
16:05	Experiences in the conservation of resources in other sectors: <ul style="list-style-type: none"> <li>- Ms. Rebeca Vázquez (ORIGEN España)</li> <li>- Mr. Pascal Bernardoni (REDD)</li> </ul>
17:00	Q&A
16:55	Conclusions and next steps Emilie Vandecandelaere, FAO
17 :00	End of the session

## Main findings

The question of concrete tools to measure and improve sustainability has been explored: research programmes such as LIFE can bring a lot to GI sectors in terms of tools to measure their sustainability and in terms of concrete experience to share with other value chains and sectors, especially for mature and big GIs that can invest time and resources in these processes. In other cases, the concrete experience of local stakeholders benefiting from some support and through participatory approach show the capacity of stakeholders to identify the way to ensure resilience, better concretely local resources and integrate the issues linked to climate change in their processes. This calls for increasing the support and provision of appropriate tools and guidance to maximize the capacities of producers and GI processes to conserve local resources and face climate change challenges.

## Opening, background and objectives: Mr. Massimo Vittori (oriGIn)

Massimo Vittori, Executive Director of oriGIn, briefly introduced the topic of the webinar explaining the components of sustainability (economic, social, environmental and governance) He then mentioned that this webinar would especially focus on the environmental component in the cheese sector within the EU as oriGIn is a partner of the LIFE TTGG project co-financed by the EU, which aims at improving

the efficiency of hard/semi-hard Protected Designation of Origin (PDO) cheese production processes in Europe.

Mr. Vittori recalled the importance of the preservation of local resources as a key element of sustainability and stressed that oriGIn and the FAO believe that GIs are well-placed to respond to sustainability challenges and particularly regarding the environmental component: GIs cannot be delocalized and thus pay attention to local resources as a crucial element to guarantee their long-time existence.

He remarked that the world is in a constant evolution and that understanding and responding to trends through innovative tools was a must. Different approaches and experiences were shared during the webinar from the point of view of various stakeholders (i.e. the experience of the French PDO Comté, the LIFE DOP Project implemented on PDO Grana Padano and PDO Parmigiano Reggiano), the European Commission LIFE program, providing an overview on EU's funding instrument for the environment and climate action.

Some practical experiences concerning initiatives or challenges related to sustainability and climate change in sectors others than cheese from Spain, Algeria and Ukraine were presented.

## Keynote: Efforts to reduce emissions in the PDO cheese sector: LIFE TTGG – The Tough Get Going and Life, Mr. Jacopo Famiglietti (Politecnico Milano)

The LIFE TTGG project “The Tough Get Going” co-financed by the EU, aims at improving the efficiency of hard/semi-hard Protected Designation of Origin (PDO) cheese production processes in Europe. The main outcome of the project will be the design of a software to assess and reduce the Product Environmental Footprint (PEF). This tool will be calibrated, validated and tested on the PDO Grana Padano and the PDO Comté (both member of oriGIn). The goal is to create a solid benchmark to assess and improve the performance of both PDO supply chains. It will help producers to reduce their environmental impact and promote an efficient use of resources. Such a tool has the potential to become the reference system for environmental performances in cheese PDO production in the EU. The PEF is a life-cycle assessment method for the measurement (i.e. environmental performance) using 16 in-part categories (i.e. climate change), and that according to a comprehensive and scientific approach it is a useful tool to evaluate the footprint of products.

The European Commission, through the PEF, aims at communicating to consumers the environmental performance of a product through a standardized approach to promote an environmentally sustainable production and consumption system.

### **The framework:**

- The European Union (EU) mentioned that in the near future companies will be able/will have to communicate the environmental footprint on their product labels (Roadmap to a Resource Efficient

Europe. European Commission, 2011) and outlined how to transform Europe's economy into a sustainable one by 2050. It defined:

- o The energy sector as a priority
- o The food sector, as a key sector
- o Circular economy action plan

In 2016: the European Commission decided to co-fund the LIFE TTGG project.

- o Partnership: Politecnico di Milano, oriGIn, Università Cattolica del Sacro Cuore, ENERSEM, Consorzio per la Tutela del Formaggio Grana Padano, Centre national interprofessionnel de l'économie laitière (CNIEL) and Fondazione QualivitaBudget: 2 148 987 € (EU contribution 1 270 869 € - 59%)
- o Duration : 4 years (July 2017 – June 2021)
- o Coordinator: Department of energy - Politecnico di Milano

The scope is to optimize the environmental and economic performance of the involved players (farms, dairies, and packaging manufacturers) and to raise the environmental awareness of individual manufacturers and consumers.

The PEF is a complex methodology (i.e. to quantify the cow methane emissions, it is necessary to count how much they weight, what do they eat and how much and then put together these data to create the algorithm). The aim is to have an integrated approach to cover the whole process:

- For Consortia, farms, dairies, and packers.
- LCA study carried out on the entire supply chain, with reduced cost and time effort for the actors.
- Comparison of most relevant life cycle stages with specific KPI.
- Results comparison with benchmarks.

With respect to the PDO cheeses targeted in the project, the PDO Grana Padano and PDO Comté, data from more than one hundred farms, almost 40 dairies and 20 packers were collected and used to create the software and develop two benchmarks used by producers to compare their performance with their reference PDO benchmark and align with it.

Example of a dairy consumption for the PDO Grana Padano (thermal energy and water consumption): producers wanted to know their environmental performance and how to improve. The objective of providing a benchmark was to facilitate companies in elaborating an environmental profile as well as prepare them to respect future legislative regulations adopted by the European Commission.

The software will facilitate producers to evaluate their environmental profiles and propose solutions to improve their footprint through audits and instruments able to optimize their energy consumption.

[Click here for the full presentation.](#)

# The point of view of stakeholders

GI groups: Mr. Valery Elisseeff (Comité Comté)

## Conservation of resources and climate: at the heart of Comté concerns

The French PDO cheese Comté is the result of seven hundred years of experience. Farmers were wondering how to preserve milk during the winter and cheese appeared as a good solution, and a big size of the cheese would have better guaranteed the conservation in the mountain area. As farmers did not have enough cows, they joined forces and resources and hired cheese makers to make the cheese production sustainable. In France, the Comté cheese is produced in the department of Ain, next to the Swiss border. It represents 280 000 ha, 2400 farms, 140 "fruitières"/ateliers and 14 maturing cellars companies. This organization generates 14,000 direct and indirect jobs in this area.

### 1. The success of the Comté PDO is based on two main elements:

- the product specifications: very linked to the GI, very controlled
- through Specific Common Agricultural measures (SCAP) (i.e. regulation of the supply scheme).

All the initiatives are based on the three main dimensions of sustainability (economic, social and environmental). Some examples:

- From a social perspective, as the Comté is made with milk from different producers and the milk collection must take place on a circular area of 25 km, it keeps jobs in the region and reduce also impact on environment.
- From an economic perspective: Supply regulation scheme according to the CMO regulation ensure controlled and managed growth. Increase in the total sales (+2.1% per year for 28 years). Through this control, the GI is helping producers in managing the risk, maintaining the production stability, and creating a virtuous circle generating a positive economic impact.
- From an environmental perspective: because of the limitation of individual productivity/ ha, each farm cannot produce more than a certain amount of milk. This rule was made to preserve the biodiversity (microbial diversity especially), and to not increase the pression of a plot which decrease cheese quality.

### 2. Proposals to go deeper

The producers want to preserve their identity, contribute to protect natural resources and face the challenges of climate change. Proposals:

- Maintenance of family farming (one of the SCAP objectives). This is relevant not only for the transmission to next generation but also because a farmer/owner has a long term agenda, makes investments not only to increase the incomes abut to improve production and preserve environmental resources.

Transmission of farms: encourage small/medium farms to reduce the impact on the environment (reduce cows' concentration and related effects). This makes also easier to transmit the farm (more difficult for bigger ones).

- Support the transition towards a more environment-friendly agriculture (Environmental added value):
  - Trying to increase the fodder autonomy: limit the impact on climate and biodiversity because using fewer external inputs.
  - Management of fertilization at plot level to decrease inputs use (in line with F2F objective and climate change).

### **Contribution for LIFE program**

PDO Comté participate in the LIFE TTGG project. During data collection, experts carried out 120 carbon assessments on the Comté producers (using cap2er software) between 2016 and 2018.

3 objectives pursued to identify what can be done at the farm level:

- Identify the relevant actions- levers for each farm;
- Raise awareness of greenhouse gas emissions among producers;
- Reduce the carbon footprint by mobilizing these levers.

### **Results obtained:**

Net carbon balance of the "Comté" farms is on average of 0.48 keq CO<sub>2</sub> per liter of milk, i.e. more than 50% lower than the national average of 0.93 keq CO<sub>2</sub> per liter of milk. It is even negative in some cases, as some farms store carbon.

### **Reasons:**

- Grassland areas that are large and capture carbon through photosynthesis.
- Feeding of dairy cows, mainly based on fodder from the PDO zone.
- Extensive nature of milk production with the limitation of milk production per hectare.
- The level of fertilization.

Levers in Comté's specification: Improving the fodder autonomy of farms and limitation of nutrients inputs.

### **Proposals to go deeper:**

- Fodder autonomy
  - 1,3 ha/ cow (+30% of the surface);
  - 20% max of the utilized agricultural land for supplementary fodder;
  - 7°% fodder autonomy on the farm;
  - 95% of dry fodder comes from the PDO area;
  - 50% mini of the fodder area is permanent grassland;



- Green feeding management.
- Managed fertilization
  - Nitrogenous fertilization at plot level;
  - No agricultural spreading before 200°C;
  - Individual spreading plan;
  - Effluent analyses every three years;
  - Prohibited sewage sludge;
  - Traceability of effluents.

## Conclusion

The added value of the PDO Comté is social, economic, and environmental. A PDO product is not only a taste but a comprehensive promise to the society and the consumers. The consumers want quality products, not only based on their good taste, but also on environmental engagements.

[Click here for the full presentation.](#)

## Ms. Giuliana D'Imporzano (Consorzio Latterie Virgilio – LIFE DOP)

The LIFE DOP project provides a demonstrative model of circular economy process applied to a high-quality dairy industry that produce both PDO Parmigiano Reggiano and PDO Grana Padano. LIFE DOPs an EU funded project which targets the district of Mantua in Italy, a very intensive livestock area. It aims to build up and demonstrate a new production model able to reduce environmental impacts of production and GHG emissions.

The project is joining different expertise: Consorzio Latterie Virgilio (coordinator), Consorzio Agrario Del Nordest (seller and expert), cooperatives of farmers San Lorenzo and Gourmit and the University of Milano (as scientific support).

Consorzio Latterie Virgilio is a cooperative of cheese factories. They are committed to producing, bagging, and trading Virgilio branded products (milk, cream, butter, béchamel, mascarpone cheese and PDO Grana Padano and Parmigiano Reggiano). It joins more than 40 associated cheese factories and over 1,000 associated breeders as members.

### Problems to be addressed and specific context conditions:

- Very intensive livestock area and related problems: high import of feed, nutrients overload, low NUE, high level of ammonia emissions (bad quality of air, bad effect on health)
- One of the main problems to be addressed was gaining consumers' trust: improving the quality of the environmental area was mandatory!

**Approach:** optimize each relevant step of the production chain: manure management, production fields, stables, factories.

#### Area of improvement and actions:

- Slurry management: valorize slurry and manure in Anaerobic Digestion plants producing renewable energy, avoiding methane and nitrous emission (GHG, improving the efficiency of nutrients use in digestate)
- Fertilization and nutrient management (i.e. set to zero the use of chemical fertilizers), use digestate by innovative distribution technology, produce and export renewable fertilizers out of the livestock district
- Stables: audits, carbon footprint calculation, identification of low dairy efficiency practices, suggestion of improvement
- Dairies: audit, innovative practices to save water and energy

The aim was to shift from old practices that are not always optimal to a better and modern model of agriculture. Example of slurry management: the creation of an online platform - *slurry exchange platform* in order to organize the small farms and to collect slurries, build trust...

#### **Very good results:**

- 60 stables involved ;
- 10 biogas plants ;
- 200.000 tons of slurry and slurry derived fractions sent to biogas ;
- Rewards to farmers: 2-4 euros/ ton for the material.

During the project, a specific prototype device (mobile cavitator) was built to facilitate the management of the manure and manure fractions in anaerobic digestion plants (CRPA).

#### **Environmental outcomes:**

- saved almost 800 tons of methane;
- 30 million kwh of renewable energy produced;
- 9,100 tons of CO2 saved;
- For the producers of cheese more or less 10% carbon saving.

**Fertilization and nutrient management.** The point was to valorize the use of natural fertilizers and following to that the appropriate way to avoid emissions in air (i.e. injection and fertigation). The results were positive regarding the environmental impacts of these process but also regarding the production.

**Export of fertilizer out of livestock district.** They also managed to export fertilizer out of livestock district.

**Stable management.** The improvement plans that were proposed for stables after audits were very efficient and effective and it was possible to gain from 5 to 8% (sometimes 10%) of saved carbon footprint.

**Dairies.** Audit, evaluation of Carbon-footprint, comparison with benchmarks and operative plans to improve the sustainability of the process (use of energy and water).

## Conclusion

The project led to the introduction of a sustainable protocol, the evaluation of the economic effort and the investment need, the definition of timeline, the implementation and improvement and measurement and validation of the work done. There is a hope to increase the trust of consumer on these supply chains and to have global and local impacts.

[Click here for the full presentation.](#)

Policy-makers: Ms. Francesca Ettorre (European Commission, EASME)

## What is LIFE?

LIFE - the European program supporting environmental and climate projects -, is an EU funded program focused on climate and environmental action. Created in 1992, it supported more than 5,000 projects since then in the fields of nature and biodiversity, environment and resource efficiency, climate action.

During the period 2014-2020, the LIFE program was divided into 2 subprograms:

- Environment subprogram, which is more looking at demonstrations, pilot projects dealing with all topics concerning air, water management, chemicals, conservation of biodiversity, species, habitat and environment, policy implementation and legislative compliance :
  - o Environment & Resource Efficiency (ENV);
  - o Nature & Biodiversity (NAT);
  - o Environmental Governance & Importance (GIE).
  
- Climate Action subprogram:
  - o Climate Change Mitigation (CCM) ;
  - o Climate Change Adaptation (CCA) ;
  - o Change Governance & Information (GIC).

## What kind of projects are financed by the LIFE program?

- Traditional projects,
- Capacity Building Projects,
- Technical Assistance and Integrated Projects NGOs grants,
- Financial Instruments,
- Preparatory Projects,
- European Solidarity Corps projects.

## The “traditional” projects

There are no limits for applying for a LIFE project. It is opened to all the legal persons registered in the EU can send a proposal and the project must be framed on the LIFE thematic priorities. The approach

of the LIFE program is quite bottom-up so applicants and potential beneficiaries are really invited to come up with their ideas within these topics. In term of partnership, even one single legal entity can apply for a LIFE project.

With reference to the cofounding rate, up to now it was 55% of the total eligible cost with a couple of exception of Nature & Biodiversity projects, but now it is expected to be increased.

### **LIFE projects examples**

Specific reference to the conservation of resources and climate change. LIFE address sustainability challenges and aims at helping to maximize the sustainability impact, preserve and promote origin products.

Examples of projects that can fit in different strengths of the LIFE program:

- LIFE OLEA REGENERA (Environment & Resource Efficiency) aims at reuse and give value to waste coming from the process of oil extraction. The goal is to reuse production wastage to create new products (i.e. bio stimulants, animal breeds) in order to improve the plan growth, energy use, decrease air pollution, reduce waste. And so also fits with the circular economy plan strategy.

Other examples:

- LIFE MAGIS (Environmental Governance).
  - LIFE FORAGE4CLIMATE (Climate change Mitigation)
  - LIFE VInECOS (Climate change Adaptation).
- ➔ Projects in each subprogram can have positive impact in other priorities.

### **LIFE and the EU Green Deal**

The LIFE program is entering in a new phase, following the new long-time budget adoption. The European Commission proposal in detail:

- Increase in the budget (from 3.4 billion EUR (2014-2020) to 5.4 billion EUR (2021-2027));
- It is still the only EU program with only focus on: environment, nature conservation and climate action;
- 4 sub-programs including a new one linked to clean energy transition;
- Builds on 'previous' LIFE's reinforcing and adapting:
  - o some types of projects/actions (e.g.: IPs)
  - o award criteria: synergies, replication, uptake of other EU programs
- Extension of eligibility to other third countries subject to specific agreement so the LIFE program is expected to become even more transnational.

### **Structure**

There will be 4 subprograms following the general objective which is to contribute:

- To the shift towards a clean, circular, energy-efficient, low-carbon and climate resilient economy, including through the transition to clean energy;
- to the protection and improvement of the quality of the environment;
- to halting and reversing biodiversity loss, thereby contributing to sustainable development.

#### **Sub-programs and proposed budget shift**

- Nature and biodiversity: 2,2 Bln € (39,4%)
- Circular economy and quality of life: 1,3 Bln € (24,8%)
- Climate mitigation and adaptation: 1 Bln € (18%)
- Clean energy transition: 1 Bln € (18%)

#### **Program implementation**

Currently LIFE program is implemented by EASME. The EC adopted the proposal for the delegation of 2021-2027 program portfolios to Executive Agencies (04/2020). LIFE would be delegated with the existing staff to an Executive Agency which is the successor of INEA. The new agency would manage a portfolio of EU programmes dealing with Climate, Environment and Infrastructure.

[Click here for the full presentation.](#)

## Experiences in the conservation of resources in other sectors:

Ms. Rebeca Vázquez (ORIGEN España)

### Conservation of resources. Production of Beef and Lamb meats under GI scheme in Spain

Origen España was created 12 years ago, now it counts 74 members (PDO, PGIs) and represents almost the 80% of the economy of the GI sector. In Spain fresh meat is produced almost everywhere in the country.

#### Beef meat sector

- 16.601 livestock farms
- 171,008 animals (most of them breed animals)

#### Lamb meat sector

- 2.322 farms
- 776,480 animals (most of them breed animals)

#### Conservation of resources

The specific characteristics of the PGI beef and lamb meat are related to breeding style, breeds and traditional and environmentally sustainable management systems. This livestock activity plays an important role in maintaining the diversity of ecosystems (i.e. the *dehesa* - very characteristic).

Fresh meat with PGI is characterized by the use of local forage resources, autochthonous livestock breeds and adaptation of livestock to each region through grazing, "one of the most sustainable food systems on the planet". 2/3 of the forest area corresponds to pastures, and grazing is important for the conservation of biodiversity. These meat productions are linked to the environment and develop their activity in balance with nature, as they help to maintain soil, plant, and forage biodiversity. In Spain we can find poor soils or rich meadows. For both, the sustainable grazing has very positive consequences.

At the end of the 20th century, grazing was in crises which causes, among others, fall of the grazing cattle, reduction in the number of farms, fall of the grazing surface, the simplification of herds and the loss of genetic heritage, the irreparable loss of traditional knowledge of livestock and forest fires.

Over the last years, Spain has been working on an active grazing policy to reduce the risk of forest fires, the conservation of proper management grazing habitat, maintain the landscape and the geographic heritage, to improve the quality of livestock production and to strengthen the maintenance of the territory and contribute to rural development. Work on a "new grazing system" must be done in the future, to develop new infrastructure and machinery, clearing the forest, improving coexistence with wildlife, improve integration of livestock farms. One objective is also to develop profitable and sustainable cattle farms. The PDO and PGI quality scheme can be a solution in the near future.

[Click here for the full presentation.](#)

Mr. Pascal Bernardoni (REDD)

### **The example of the Melitopol cherry (Ukraine) and the onion from Oulhaça (Algeria)**

The FAO EBRD collaboration for efficient GIs management led to different projects in Croatia, Serbia, Montenegro, Georgia, Turkey and North Africa including a large variety of products from plant to animal products during more than 10 years.

The intervention strategy developed in collaboration with the FAO aims at working simultaneously on the regulative framework (i.e aligning the legislation to the EU regulations) and on the support to specific GI value chain by working on the product specifications and producers groups main functions as well as controls, traceability and promotion.

With climate change, there are some dilemmas because practices are changing more or less rapidly depending on the producers (depending on financial capacities, innovation propensity...).

The natural factors (T° & rainfall regime) have changed over the last decades and the producers had to adapt - this explains why husbandry practices are considered as driven by climate change and innovation, impacting on natural resources, but it is difficult to know to which extent. One of the problems faced in many countries is the lack of research and investment.

There is also the impact on the specific quality. In the case of the Melitopol cherry (cropped in the South of Ukraine), before Climate Change there were sufficient rainfall during the key period, permeable soil and deep rooted mahaleb rootstock, so there was no need of irrigation, as it is happening now (warmer and drier springs, without rain), with the introduction of high intensity orchards, new type of rootstock. The irrigation is needed as fertilizer and the area is classified as at risk in terms of water resources.

In the case of Oignon blanc de Oulhaça - North West Algeria, before Climate Change, irrigation was not needed thanks to important rains during seedling production and most of the cropping period, in combination with dark volcanic soils with good water retention capacity. With recent climate developments the risk in terms of water resources is high, there are drought episodes during cropping period, and the need to use irrigation systems combined with a high-yield variety by some producers.

#### **Risks and possible measures:**

By introducing irrigation and different varieties, high technologies to increase the productivity, there is a high risk to lose the specificity of the GI. In these cases, there is also a high risk of depletion of water resources.

A compromise was made to find a consensus between the innovators, the exporters... of the Melitopol cherry: a limitation of irrigation per year and a limitation of irrigation before the harvest. All rootstocks allowed but only varieties used traditionally in the area allowed in the specifications.

In the case of Onion from Oulhaça, there was a prohibition of irrigation except for the seedling production and high yields varieties excluded from the specifications.

#### **Challenges**

How to deal with changes practices due to climate change?

- To preserve the specific quality/how to reproduce historical natural conditions;
- To ensure a sustainable management of natural resources;
- To mitigate risks of producers and reach economic viability.

## Conclusions, Emilie Vandecandelaere, FAO

Many interesting presentations were delivered during this webinar and it was an enrichment to learn more about the LIFE project and all the other experiences and projects regarding GIs and how they can contribute to the preservation of local resources and adaptation to climate change.

This illustrates well how much this category of products is depending on the local context, how the challenges are different and how they need to be addressed in different ways.

It was very interesting and impressive to see how much GI producers and their associations (i.e. PDO cheese in Italy and France) are aware of the importance of sustainability, and are taking its main pillars into consideration to adapt their production practices (according to FAO-oriGIn SSGIs: economic, social, environmental and governance). Indeed, sustainability is part of the future of GIs.

Obviously, we can consider that mature GIs in Europe and emerging GIs in Southern countries are not at the same level. It is very important to consider how much mature GIs can monitor the benefits and the issues in terms of sustainability and improve the system (i.e. LIFE project) and to consider ways for new and recent GIs to engage in sustainability, for example by considering a sustainability strategy not only from the economic and social point of views but also in terms of environment.

The presentations also highlighted the importance of having tools, scientific studies and experts. This is something that the FAO together with oriGIn are working on, by providing tools for GI associations to be able to build their own strategy on sustainability. Within this strategy we consider three important stages, while communication is a transversal dimension:

- the prioritisation: to consider what are my issue in my context;
- then to assess where we are;
- and finally, to improve.

In this view, we are working on relevant indicators for GI with the objective to provide, help and support producers themselves to be able to engage in such strategy plans.

Another important element is considering that sustainability is a pathway and not a state, even in the communication. Sustainability is an important asset for the market and for the partners in helping the producers to improve the sustainability.

It is finally very important to highlight, regarding the climate change, the importance to help GIs to evolve, especially in terms of regulation, by facilitating revision of specifications because of the climate changes and consequence son the production systems.



## List of registered participants

153 participants registered for the online event.

Algeria	Belmehdi	Abdelhafid	Ministry of Agriculture
Barbados	Wendy	Hollingsworth	Policy Networks International
Belgium	Nathalie	Nathon	EU Commission
Belgium	Amine	Khaldoun	Représentation régionale des Pays de la Loire
Belgium	Giulia	Scaglioni	AREPO
Belgium	Francesca	Alampi	AREPO
Belgium	Francesca	Ettorre	EASME
Belgium	Alexandra	Mayr	European Union Intellectual Property Office
Bosnia and Herzegovina	Slavica	Samardzic	Member of Slow Food Convivium Trebinje
Brazil	THOMAZ	FRONZAGLIA	Brazilian Agricultural Research Corporation (Embrapa)
Cameroun	Esther	Ngah	Université de Ngaoundéré, Ngaoundéré - Cameroun
Cameroun	Yvan	Oustalet	OAPI
China	JIANG	SIRUI	Master food identity
Colombia	Luis Fernando	Samper	4.0 Brands
Costa Rica	María Patricia	Sánchez Trejos	CeNAT/CONARE. Área de Gestión Ambiental
Dominica	Nadia	Pacquette-Anselm	Climate Resilience Execution Agency for Dominica (CREAD)
Dominica	Ryan	Anselm	FAO National Correspondent
France	Maite	Puig de Morales	IAMM
France	Diana	Ugalde Jalenques	Research Unit GRAPPE ESA INRA
France	Sonia	DARRACQ	Embassy of France - Nigeria
France	Delphine	Marie-Vivien	CIRAD
France	Fleur	Leparquier	Consultant
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