



SUSTAINABLE FOODS SUMMIT

Amsterdam, 26-27 June 2025

New Horizons for Eco-Labels and Sustainability

Conference sessions

- Industry Developments
- Food Ingredients
- Sustainability Schemes
- Green Packaging Solutions

Including presentations from...



Wolfgang Trunk, Team Leader,
Circular Economy, DG Environment
European Commission



Alexander Mathys, Professor of Sustainable
Food Processing, **ETH Zurich**



Franco Costantini, CEO, **Regenagri**



Sophie Gregory, Board of Representatives
Arla Foods

And so much more...

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www.sustainablefoodssummit.com/europe

About the Summit:

The Sustainable Foods Summit will feature **sustainability schemes**, food ingredients, and green packaging solutions. What third party sustainability schemes and eco-labels are gaining popularity? What can be done to increase adoption rates of **regenerative agriculture**? How can food & beverage companies innovate with sustainable ingredients? How can brands reduce the environmental impact of their packaging? What novel **green packaging** solutions are emerging? Such questions will be addressed in this 16th European edition, hosted in Amsterdam on 26-27th June 2025.

The **Sustainable Foods Summit** has been covering major sustainability developments in the food industry since 2009. The aim of the Sustainable Foods Summit is to explore new horizons for eco-labels and sustainability in the food industry by discussing key industry issues. Other editions of this international series are hosted in North America, the Asia-Pacific, and Latin America.

Who Should Attend?

The Sustainable Foods Summit is devised for key stake-holders in the food industry that include:

- Food & beverage brands
- Ingredient & raw material suppliers
- Retailers & distributors
- Packaging companies
- Industry organisations
- Inspection & certification agencies
- Academics & researchers
- Investors & financiers



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Reasons to Attend the Summit

- 1 Keep abreast of sustainability developments in the food industry.
- 2 Get a deeper understanding of regenerative agriculture standards.
- 3 Discuss the opportunities Artificial Intelligence provides in identifying and selecting ingredients.
- 4 Assess the implications of the new EU Packaging and Packaging Waste Regulation.
- 5 Learn how to measure and reduce carbon emissions in ingredient supply chains.
- 6 Get updated on the tools that provide traceability in supply chains for agricultural products.
- 7 Compare and contrast the green packaging materials that can replace plastics.
- 8 Discuss how to overcome barriers to adopting regenerative agriculture.
- 9 Learn how operators are mitigating risks in their ingredient supply chains.
- 10 Get detailed insights into consumer behaviour towards sustainable foods.
- 11 Assess the future direction of sustainability schemes and eco-labels.
- 12 Expand your industry network by meeting key executives involved in sustainability in the food industry.

Programme: Day 1 – Thursday 26th June 2025

Session 1: Industry Developments

The opening session looks at the various ways operators are approaching impacts, placing emphasis on regenerative agriculture. Although there is growing recognition of the merits of regenerative agriculture, the take up rate from farmers remains low. Some of the issues when implementing and scaling regenerative agriculture projects will be covered. Details will be given of two of the leading standards of regenerative agriculture, followed by a discussion on increasing adoption rates. The expert panel will discuss the challenges farmers face when transitioning to regenerative agriculture and offer practical solutions.

Scope 3 emissions account for up to 90% of total carbon emissions of food companies. Learn how operators can decarbonise their supply chains by effective measurement and reporting. Other speakers will cover nature-positive methods and reducing impacts of livestock products. The second panel will discuss the challenges food companies face when designing food products for circularity. What can food & beverage companies do to close their material loops? How can side streams be utilized more effectively?

08:30 Registration

09:00 Opening Keynote: Future of Sustainable Food Processing

Alexander MATHYS, Professor of Sustainable Food Processing, ETH ZURICH

ETH zürich

09:25 Implementing & Scaling Regenerative Agriculture

Sebastian ROUMEGOUS, CEO, BIOSPHERES GROUP

Sophie GREGORY, Board of Representatives, ARLA FOODS



09:50 Regenerative Agriculture Standards Update

Mariano Serratore, Technical Director, ICEA

Franco Costantini, CEO, REGENAGRI



10:25 Panel Discussion: Taking Regenerative Agriculture Mainstream

Roberta MCDONALD, Head of Program, AGREENA

Erin Groot HERMSEN, Sustainable Business & Program Lead, UNILEVER

Clara LABASTE, Project Manager, EARTHWORM FOUNDATION

Sophie GREGORY, Board of Representatives, ARLA FOODS



10:55 Networking Break & Refreshments

11:20 Decarbonisation of Supply Chains

Thibault MARTINSEGUR, Partner, CORPORATE VALUE ASSOCIATES



11:45 Sustainability: The Foodservice Perspective

TBC, SODEXO



12:10 Reducing Impacts Success Study

TBC

12:35 Panel Discussion: Moving to Circularity

David HABEYCH, Global Circularity Lead, THE HEINEKEN COMPANY

Reineke van RIEMSDIJK, Sustainability Lead, NESPRESSO NETHERLANDS

Parth VAIDYA, Senior Sustainability Manager, DR. OETKER

Tim GRÄSING, Co-Founder, VALUEGRAIN



13:00 Networking Lunch



Programme: Day 1 – Thursday 26th June 2025

Session 2: Food Ingredients

This session delves into new and emerging food ingredients for sustainability. The initial segment highlights the role of new technologies in creating sustainable ingredients for the food industry. The use of Artificial Intelligence (AI) to identify and isolate sustainable ingredients will be discussed. How can AI help create sustainable products? Another speaker will highlight how carbon-captured molecules are being transformed into proteins for the food industry. As upcycling continues to gain popularity, a case study is given of an operator creating innovative ingredients from side streams.

Although the EU Deforestation Regulation (EUDR) has been delayed, food and ingredient companies are under pressure to ensure their agricultural commodities are sustainably sourced. Details are given of tools that help provide traceability and transparency in their supply chains. To conclude, the panel will discuss ingredient supply chains; the vulnerabilities of which have been exposed by the pandemic and geopolitical conflict. With climate change now impacting the production and supply of agricultural raw materials, the panel will address how food and ingredient companies can mitigate the risks of increasingly unstable supply chains. What can be done to prevent supply shocks and price spikes in the coming years? Our expert panel will discuss supply chain risks and offer practical strategies.

14:00 Traceability Tools for Ingredient Supply Chains TBC

14:30 Artificial Intelligence for Sustainable Ingredients Zoe Yu Tung LAW, Founder, [NEW WAVE BIOTECH](#)



15:00 Proteins From Carbon-Captured Molecules Kaly CHATAKONDU, Global Commercial Director, [ARBOREA](#)



15:30 Networking Break & Refreshments

16:00 Upcycled Ingredient Innovations TBC

16:30 Biodiversity Impact of Food Ingredients Sonia PETZOLD, Project Manager, [FOOD FOR BIODIVERSITY](#)



17:00 Agricultural Commodity Supply Chain Risks Jon DAVIS, Chief Meteorologist, [EVERSTREAM ANALYTICS](#)



17:30 Panel Discussion: Futureproofing Ingredient Supply Chains Jade MAUZAT, Head of Forest & Biodiversity, [DANONE](#) Katrin HEEREN, Environment & Sustainability Director, [FOODDRINKEUROPE](#) Heske VERBURG, Managing Director, [SOLIDARIDAD EUROPE](#) Anssi KOIVULA, Head of Sourcing, [THE EUROPEAN PIZZA COMPANY](#) TBC, [OLAM FOOD INGREDIENTS](#)



17:55 Closing Remarks from the Chair

18:00 Sustainable Food Awards Reception



Summit Testimonials

This is the 16th European edition of the Sustainable Foods Summit. Here is a selection of testimonials from the previous two editions...

'Thank you for organising such a great event! I had great discussions and learnt a lot of new things!'

Global Nature Fund

'We look back at a very inspiring day at the Sustainable Foods Summit in Amsterdam, with other guest speakers and a nice audience.'

InnoBoost

'I really enjoyed the event... it was a refreshing reminder – both professionally and personally actually – to see the energy and innovation going on in the food space.'

Preferred By Nature

Session 3: Sustainability Schemes

A key trend in the food industry is the rise of sustainability schemes and eco-labels, with over 200 different labels now highlighting environmental and ethical attributes. This session will provide an update on sustainability schemes, focusing on leading third-party eco-labels. Organic remains the dominant eco-label, with European sales exceeding EUR 50 billion. Insights into the European organic food market, including growth projections, will be shared. An update will also be given on carbon footprint labelling and eco-labelling schemes.

The second segment shifts focus to consumer behaviour. What motivates consumers to choose organic and eco-labelled foods? What green claims resonate most with buyers? Which eco-labelled products are seeing the highest sales growth? The discussion will continue with a panel exploring consumer perceptions of eco-labels, the level of trust certification provides, and strategies to prevent label fatigue as the number of sustainability schemes continues to rise.

09:00 European Organic Action Plan & Industry Update

Luis Carazo JIMENEZ, Head of the Organics Unit, EUROPEAN COMMISSION
Francesca LILLIU, Project and Partnership Officer, IFOAM ORGANICS EUROPE



09:30 Carbon Footprint and Labelling

Dyson LEE, Associate, CARBON TRUST



09:55 Analysis of LCA-Based Ecolabelling Schemes

Koen BOON, Managing Director Europe, THE SUSTAINABILITY CONSORTIUM



10:20 Emerging Sustainability Schemes

TBC

10:45 Networking Break & Refreshments

11:00 Sustainable Palm Oil Update

Dipti VAIDYANATHAN, Market Transformation Manager, ROUNDTABLE ON SUSTAINABLE PALM OIL



11:25 Consumer Insights into Eco-Labelled Foods

Ozlem SENTURK, Senior Partner – Sustainable Transformation Team, KANTAR WORLD PANEL



11:50 Panel Discussion: Consumer Attitudes Towards Eco-Labels

Ozlem SENTURK, Senior Partner – Sustainable Transformation Team, KANTAR WORLD PANEL

Jade HOAI, Executive Leader of Purchasing, WHOLE FOODS MARKET

Koen BOON, Managing Director Europe, THE SUSTAINABILITY CONSORTIUM



12:20 Networking Lunch



Session 4: Green Packaging Solutions

This session explores the green packaging solutions for food and beverage products. To begin, details are given of the new EU Packaging and packaging waste regulation which is expected to have a major impact on the food industry. Some fresh insights are given into the environmental impact of food packaging. The green alternatives to single-use plastics will be discussed, including new and emerging packaging materials. Another speaker will highlight the feasibility to move to unpackaged foods.

To conclude, the panel will debate consumer behaviour: if the food industry is to make strides in reducing its packaging impact, consumers need to change the way they use and dispose of packaging. How can consumers be engaged so they change their perception of packaging? How can they take alternative retail models more seriously? How can they be encouraged to make more sustainable choices and dispose of packaging responsibly?

13:30 EU Packaging and Packaging Waste Regulation

Wolfgang TRUNK, Team Leader, Circular Economy, DG Environment, [EUROPEAN COMMISSION](#)



13:55 Measuring the Environmental Impact of Food Packaging

Alan Stuart CAMPBELL, Technical Director, [LCA CENTRE](#)



14:20 Alternatives Packaging Materials

Sebastian BREGAUD, Chief Technology Officer, [NOTPLA](#)
TBC



14:45 Networking Break

15:10 Innovative Recycling Packaging Solutions

Diane Orsel des SAGETS, Global Vice-President, [TERRACYCLE EUROPE](#)



15:35 Moving to Unpackaged Foods

Andrea LUNZER, Founder, [FUTURE PROOF STUDIO](#)



16:00 Panel Discussion: Changing Consumer Behaviour Towards Packaging

16:25 Closing Remarks from the Chair

16:30 End



Awards: Thursday 26th June 2025

The **Sustainable Food Awards** recognises and celebrates excellence in sustainability in the food and beverage industry. The awards reception will be co-hosted alongside the Sustainable Foods Summit on the evening of 26th June.

Winners will be announced for the following award categories...

Five Categories

- **New Sustainable Product** – innovative food and beverage products with strong sustainability credentials
- **Sustainable Ingredient** – new ingredients that make a positive sustainability contribution to food and beverage products
- **Sustainable Packaging** – new packaging formats that have a lower environmental impact
- **Sustainability Pioneer** – operators that are trailblazers and / or undertaking groundbreaking steps to advance sustainability
- **Sustainability Leadership** – exceptional operators who demonstrate comprehensive leadership across various sustainability aspects

SUSTAINABLE FOOD AWARDS 2025

The awards are open to food & beverage brands, ingredient suppliers, packaging firms, industry associations, and related operators. Entry to the awards reception is by invitation, however summit delegates and event partners are automatically registered.

More information, including details of the entry process is on www.sfawards.com



Conference Information



About the Organiser

The **Sustainable Foods Summit** is organised by Ecovia Intelligence. We were established in 2001 with the mission to encourage sustainable development in the food & related industries. We are a specialist research & events firm that tracks ethical sectors: organic foods, natural personal care products, fair trade products, plant-based foods, green cleaning products, etc.

Our business services include research publications, business & technical consulting as well as events like seminars, workshops and conferences. We now organise sustainability summits in the major geographic regions of the world: North America, Latin America, Asia-Pacific, as well as in Europe. For more information, please visit **www.ecovaint.com**

Venue details

The Sustainable Foods Summit will be hosted at Mövenpick Hotel Amsterdam City Centre. The hotel is conveniently located in the heart of Amsterdam, within walking distance from the Central Station and old city centre. Alongside the water's edge, the hotel is easily accessible by all modes of transport.

Mövenpick Hotel Amsterdam City Centre

Piet Heinkade 11
1019 BR Amsterdam
The Netherlands

Tel: +31 (0) 20 519 1200
www.moevenpick-amsterdam.com



Accommodation

Delegates are responsible for arranging their own travel and accommodation. A list of nearby hotels is available for delegates attending the Sustainable Foods Summit. Please contact the organiser for accommodation details.

Note

Additional speakers are still to be confirmed. The organiser reserves the right to change the content and / or speakers of this programme. The organiser reserves the right to cancel, defer or modify the event proceedings without prior notice. The organiser does not accept liability for any loss or damage of the personal belongings of summit participants.

If you have sent a booking to us and have not yet received confirmation, please contact **Kristina** at **services@ecovaint.com** or +44 20 8567 0788

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