



## The Center for Sustainable Food Systems: Meeting the Challenge of Feeding the Future



THE CENTER IS LEVERAGING THE HEBREW UNIVERSITY'S PROVEN EXPERTISE IN FOOD TECHNOLOGY TO CREATE INNOVATIVE, SUSTAINABLE SOLUTIONS FOR WHAT WE EAT, HOW IT IS GROWN AND DISTRIBUTED, AND HOW IT AFFECTS THE PLANET.

The Hebrew University Center for Sustainable Food Systems seeks to solve one of the greatest challenges of our time — transforming the global food chain to provide food security, health, equity, and resilience in the face of climate change, population growth and fast urbanization. Feeding an ever-expanding population requires innovative strategies in food creation and production as well as substantial improvements in both the local and global food chain to ensure food security for all with minimal detrimental effect on natural resources. Meeting this challenge requires a holistic and comprehensive research approach, bringing together experts from different academic disciplines, and partnership with the public sector and industry.

# Center for Sustainable Food Systems @ HU

To meet this challenge, the Hebrew University Center for Sustainable Food Systems will engage across the continuum of 'food' — from production to waste — integrating current and future efforts related to growing and harvesting (traditional and cellular agriculture), processing (food technology), distribution and marketing, consumption (nutrition, health), legal and social aspects (economic, legal, welfare, cultural and behavioral), and waste disposal.

The Hebrew University Center for Sustainable Food Systems plans to partner with leading industry, public and nonprofit organizations and academic institutions to facilitate global networking and partnerships in order to accelerate research and innovation.

## Why Hebrew University?

The Hebrew University is already world renowned for its innovation in food technology. Based upon past successes (breeding

and development of cherry tomatoes and bell peppers, machine-harvested sesame lines, soil solarization and more), recent achievements in food technology (cultured meat: [Believer](#); cultured milk: [Wilk](#); cultured fish meat: [Sea2Cell](#) and [ForSea Foods](#); plant-based proteins: [SavorEat](#), [ChickP](#) and [Kinoko](#)) and current capacity — more than 100 active research groups and international collaborative projects aiming to feed the future — the Hebrew University is in a unique position to make the Center for Sustainable Food Systems a global leader in finding solutions in food systems towards food security for all.

Our success is already apparent in the global alternative protein market (\$5 billion in 2021) where Israel is second only to the United States in investment and Hebrew University leads Israeli academia — responsible for ~80% of commercialized startups in Israel.

## The Vision

The Hebrew University will leverage its proven expertise in agricultural, nutritional, and environmental sciences, in public health, in life sciences, in economics, in systems management and urban innovation, in entrepreneurship, tech transfer and more to create innovative solutions for what we eat, how it is grown and processed, and how it affects the planet.

The Center for Sustainable Food Systems will work with academia and NGOs to promote sustainable development in keeping with UN Sustainable Development Goals. The Center will bring together researchers from diverse academic disciplines, as well as professionals from local and global industries, NGOs and governmental institutions to meet the challenge of feeding the growing population with minimum damage to the environment.

## Center Goals

The Center is focused on research and technology, training, and outreach.

1. Research and technology: development of new knowledge, technology and products to promote novel food systems. The first phase of this activity is focused on food- and bio-technologies. In the short term, the Center aims to facilitate research on food processing and products; in the long term we aim to establish innovative food systems that will deal efficiently with food production. A planned cutting-edge food lab will serve as a hub for academic and industrial research.
2. Training future leaders and experts for academia, industry, and the public and third sectors.
3. Outreach and partnership: establishing an alliance with local and global food industry, NGOs and policy makers in order to boost research and discovery for healthy food production and to advance best practices in sustainable food systems on a global scale.