

# Annex B

## Survey Responses

### National Government

- Resilience of what?
  - Switzerland Government body:
    - “The entire food system”
- Resilience to what?
  - Switzerland Government body:
    - “Impacts of climate change, external shocks (economic and financial crises, pandemics, etc.)”
- Resilience for whom?
  - Switzerland Government body:
    - “In particular small producers and SMEs.”
- Resilience over what timeframe?
  - Switzerland Government body:
    - “Multi-year, year-round”

### Civil society

- Resilience of what?
  - Swiss Consumer group:
    - “Our goal is to empower consumers in making easier and informed choices about sustainability and food. Our tools are the following: information, lobbying, professional education in the food & commerce sectors. We promote taxation that incentivizes more sustainable production and consumption.”
- Resilience to what?
  - Swiss Consumer group:

- “We aim at reducing unsustainable food production, as well as protect consumers from marketing practices in favour of pre-processed and industrial foods.”
- Resilience for whom?
  - Swiss Consumer group:
    - “Consumers, politicians, food entrepreneurs and professionals in the food production and distribution industry.”
- Resilience over what timeframe?
  - Swiss Consumer group:
    - “Mid- to long term is our timeframe.”
    - “Our projects (ex: Introduction of the nutriscore codification(1) for a better consumer information needs time to be coded into Swiss laws.”
    - “Another example is the project for “shops made to measure for all consumers” (2) that can help also consumer’s with difficult to oriented well in the shop to facility sustainable food choices.”

## Hospitality

- Resilience of what?
  - UK – Hospitality/catering chain:
    - “Supply chain data integrity. Currently this is still flaky in my opinion, particularly in relation to ingredients and allergens. A national data base would be the holy grail – it has eluded stakeholders so far. Everyone is doing their own thing, and I often find it is inaccurate, leading to business risks. Biocide regulations muddle up residues coming from legitimate use of chlorinated water and disinfection products with poisons used for pest control. The threat is that foods may come from less sanitary environments if disinfectants are not used or non-chlorinated water is utilised on crops or in foods to meet new requirements.”
  - UK - Hospitality association:
    - “Ability to source key ingredients all year round”
    - “UK protein sources to make the country more self-sufficient”
    - “Highest food standards to prevent UK infections”
    - “Hospitality sector to remain open and increase volume.”

- Resilience to what?
  - UK – Hospitality/catering chain:
    - “Supply chain failure – for example sub-standard supply failing to meet regulatory standards, leaving a critical last-minute supply failure (e.g. meat supply issues because of an issue with shelf life of vacuum packed meat meant for Wetherspoons they could not offer their Tuesday steak night, and they had unfair publicity over this). Supply failure because of delays crossing borders for short shelf-life products. Tariffs causing price increases where food such as meat crosses borders several times (back and forth for processing in the island of Ireland for example).”
    - “COVID has put hospitality under immense pressure; the measures imposed mean uncertainty of trading, concerns about over-stocking to be told they must close with no notice. Curfew of 10 means no second sitting in restaurants. Low capacity means businesses are not financially viable.”
  - UK – Hospitality association:
    - “Extreme weather leads to scare crops and increased costs”
    - “Increased wealth in emerging countries means demand outstrips supply of protein”
    - “Food scares -i.e. Bird flu, African swine Flu.”
    - “Reduced volume leads to unsustainable delivery costs”
- Resilience for whom?
  - UK – Hospitality/catering chain:
    - “Restaurants, pubs, bars, food service”
  - UK Hospitality association:
    - “Providing value for money for our vulnerable children in schools and hospitals”
    - “Affordable diets for all clients”
    - “Ability to provide a comprehensive offer to all clients”
    - “Being able to service clients across the whole country”
- Resilience over what timeframe?
  - UK – Hospitality/catering chain:

- “These concerns are constant.”
- UK – Hospitality association:
  - “We are affected each year by the seasonal crops so needs to be an annual review”
  - “This is a longer-term play but 3-5 years”
  - “Can happen at any time but has an immediate impact”
  - “Relevant now but Brexit tariffs / customs administration will not help”

## Packaging

- Resilience of what?
  - Swiss packaging association:
    - “The chemical safety of food packaging, especially in the context of a circular economy (e.g. recycling processes and chemical contamination of waste streams).”
- Resilience to what?
  - Swiss packaging association:
    - “The vast number of unknown chemicals that are regularly used in food packaging and transferred to food.”
    - “The unknown mixture effects of these chemicals on the human body.”
- Resilience for whom?
  - Swiss packaging association:
    - “For the broader public, since almost everybody constantly consumes chemicals that are derived from food packaging.”
    - “For sensitive population groups such as infants and pregnant women.”
- Resilience over what timeframe?
  - Swiss packaging association:
    - “Continuously”

## Waste

- Resilience of what?
  - UK waste association:
    - “The whole supply chains’ minimization and management of waste and by-products”
- Resilience to what?
  - UK waste association:
    - “For by-products- changing market demand owing to shocks to the food system (e.g. shocks to production from adverse weather, from gluts of food production, from changes in demand for food e.g. related to export markets & changes to imports e.g. BREXIT, pandemics, contamination of food, disease in the supply chain, deliberate adulteration, strikes in logistics or waste and by-product collection etc). For waste management, it is the capacity of the waste recycling (AD and Composting) and waste processing e.g. thermal treatment and landfill) to deal with any sudden surges of waste based on the above stresses. For By products, it is the capacity of the markets to absorb any peaks or deal with the loss of by-product”
- Resilience for whom?
  - UK waste association:
    - “The whole supply chain, from farmers to retailers and hospitality and food service sectors. This also includes dealing with food waste I the home- which needs treatment or recycling. Any barriers to waste recycling of markets for by-products could lead to waste build up almost anywhere in the supply chain”
- Resilience over what timeframe?
  - UK waste association:
    - “Some of the shocks can cause a rapid growth (i.e. in days) in waste e.g. after covid-19 or a food safety event or disruption to trade. Some can have a longer timeframe (2-3 weeks to deal with particularly good harvest of a vegetable). Building in capacity and resilience will take time (for recycling plants there might be a 1-3 year lead in time for plant to be operational). Useful to ensure that minimization is a key part of the response i.e. a more resilient food system is one that has low waste as a key feature and a diversity of markets for by-products.”