Brazilian Efforts to Provide Quality and Sustainable Foods

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To improve global food systems in order to provide healthy, safe and sustainable foods to an increasing world population, estimated by FAO/United Nations to reach 10 billion by 2050 (FAO, 2020)
Research and Production

Integrated production
- Animal wellness

Safety

Food Security
- Brazilian biodiversity
- Adding value to food chain
- Microbioma modulation
- Loss and waste reduction

Crops biofortification
- Specific dietary requirements

Health

Nutrition

Sustainability

Plant based

Research and Production and Production
Biofortified crops – varieties improved through selective breeding in order to achieve higher micronutrient contents - sustainable use of water and energy, good agriculture practices.

Sweet potato, maize, cassava, pumpkin

Common and caupi beans, rice

40,000 families in Latin America - 2018
Goal: safe food from sustainable and viable production systems

Bases
- Guidelines (based on IPM, GAP, GMP, HACCP,..)
- Records (field and industry books)
- Certification

Inspired by European initiatives
Public policy since 2003 (Ministry of Agriculture)
Voluntary adoption
FOOD LOSS AND WASTE REDUCTION

Supporting public policies

- Intersectoral strategy for food loss and waste reduction in Brazil
  Communication, education, training – value chain
- Technical notes for Brazilian Congress
- FAO Experts Committee for Latin America and Caribbean
- EU sectoral dialogues

SDG
- Design of methodology for losses and waste quantification

Food banks
Identification of critical points in commercialization chain
Biomolecules and nanoproducts for reducing post-harvest losses

Edible films from fruits and vegetables

Innovative packaging system
PLANT BASED PRODUCTS

Protein sources:
Pulses from beans, chickpeas, lentils

Fibers and
Vegetable drinks

Use of coproducts and biodiversity raw materials
Reduction of environmental impact
BRAZILIAN BIODIVERSITY

Positive effects on health

- Antioxidant and anti-inflammatory activities
- Increasing of antioxidant enzymes
- Reduction of glycaemic and lipid parameters
- Modulation of gastrointestinal peptides
- Pre and probiotic
Thank you for your time!

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