

International Conference

“Food Revolution 2026”: science, supply chains and mass consumption

Research in dialogue with industrial companies, consultants and policymakers

“F”rom May 11th to 13th May 2026, the second edition of “**Food Revolution**” took place in Mestre (Venice), an event of science, ideas, dialogue between ecosystems and connections, with the aim of supporting the ecological transition of the agri-food sector with a practical and operational approach and not just informative one. Scientific institutions, technology companies, certification bodies, professional associations, sector-specific platforms, and specialised media have gathered around the themes of sustainability, innovation, and the transformation of agri-food supply chains. Conceived by Dr. Maurizio Paleologo, the international scientific event has been set up with the mission of bridging the gap between science and business. More than just a conference, it has served as a platform for dialogue between the industrial and academic worlds, aimed at identifying concrete solutions for sustainable food production. The chosen claim “**Science-based actions for health and sustainability**” defines clearly the approach: offering to operators concrete tools to deal with ongoing transformations, from climate change to new regulatory and market demands. The strength of “Food Revolution” is the idea of considering sustainability not as an abstract concept, but as a set of technical, economic and organisational decisions that start from farms and are reflected throughout the entire supply chain. “Food Revolution” has been a real professional development hub, addressed to the key players of the **agri-food system “farm to fork”**. In this perspective, agriculture has not been treated as a separate sector, but as the first link in a chain where competitiveness, quality, and the ability to respond to the new European requirements play an important role. The starting point of the event is the recognition that the global food system is at the center of interconnected challenges that cannot be solved with good intentions but require systemic responses based on evidence. The approach to food is changing, and **sustainability, safety, and health are becoming fundamental priorities for agri-food production**. “Food Revolution” has represented the place where these answers have been built together. With its series of events, it has offered to lead this transformation, starting from data rather than intentions, also promoting the concept of **One Health**, which underlines **the interconnection between human, animal, and environmental health**.

Each contribution has given valuable insights and concrete objectives, promoting transparency and collaboration in the agri-food sector. The declared objective has been to provide agronomists, food technologists, future sustainability managers, and decision-makers with a solid scientific basis, accompanied by practices and case studies useful for facilitating a gradual shift towards production systems that are safe for the environment, people, and animals.

Fifteen sessions, over sixty presentations and about a dozen of interactive panels, including the one by **Grazia Soccio (TLQS – The Laboratory on Quantitative Sustainability - OGS/FIT)** entitled **“Technological innovations for the sustainability of agri-food systems”**. Three days of concrete scientific discussion on the environmental impacts of agri-food systems, biodiversity and deforestation, soil health, Assisted Evolution Techniques (TEA), sustainable and regenerative Agriculture, sustainable livestock practices, carbon farming, biofertilisers and biopesticides as levers to maintain productivity and resilience in an increasingly unstable climate context, new proteins and much more. From production technologies to the regulatory challenges reshaping our relationship with food and the planet, from innovative testing methods to ensure food safety to risk management and waste reduction. The program has been designed as a path: starting from agriculture and moving through the supply chain, we have reached new foods, their safety, and their communication.

In the programme schedule, one of the central themes has been precisely the future of agriculture. The first day was dedicated to the agricultural sector. Therefore, there was time for New Genomic Techniques (NGT), regenerative and digital agriculture models, with insights into carbon farming and carbon credits, circular bioeconomy, valorisation of organic waste, sustainable packaging, and the production of new ingredients in soil-less systems.

The second day was opened by Chris Elliott – one of the world’s leading experts on food fraud and food safety – who titled his speech in a very direct way: **“Due diligence and deception: How EUDR is turning global food trade into a compliance minefield”**. The message was clear: it is not enough to declare compliance, it must be built throughout the entire supply chain with serious traceability tools. For retail, this means asking very precise questions to its own suppliers and having the skills to evaluate the answers.

Another important chapter has concerned new foods and new markets. The program in fact has included in its sessions plant-based products, new proteins and microalgae, cultivated meat and precision fermentation, as well as more technical topics such as environmental impact assessment through Life Cycle Assessment, carbon footprint calculation, chemical and microbiological risks management, and environmental labeling systems. In the background there is an increasingly relevant issue for companies and consumers: distinguishing real innovations from superficial operations, avoiding greenwashing.

The international scientific audience included speakers from Wageningen, the European Commission, Agroscope, the University of Bologna, the Catholic University, and the National Institute of Health. And also from companies such as Illycaffè, Granarolo, and ICAM. Among the announced relators: Bruno Basso from Michigan State University for digital agriculture, Michele Morgante for genomics applied to sustainability, Amedeo Reyneri for regenerative agriculture, Erminio Trevisi on strategies to mitigate methane emissions in cattle farming, and Thomas Nemecek about Life Cycle Assessment. A roster of names that reflects the ambition to bring together agronomic, livestock and food expertises. To strengthen this positioning have been also the patronages of the National Agency for New Technologies, Energy and Sustainable Economic Development (ENEA), the National AgriFood Cluster CL.A.N., the Experimental Zooprophyllactic Institute of the Venezie (IZSVE), the International Centre for Genetic Engineering and Biotechnology (ICGEB), and the National Council of Food Technologists, as well as partnerships with organisations such as Wageningen University & Research, FoodValley, the European Federation of Food Science and Technology (EFFoST), and The Good Food Institute Europe.

Taking part in “Food Revolution 2026” meant engaging with experts and institutions, updating knowledge about technological and regulatory innovations, discovering concrete practices in order to make agri-food systems more sustainable, safe, and innovative. The event has encouraged collaboration between different actors in the supply chain and has represented a unique opportunity to turn ideas and research into concrete actions for the future of food. A significant issue that has emerged is fragmentation, as we work in silos, often in competition for funding. Only by joining researchers and industry leaders it is possible to identify the solid foundations needed to build concrete actions and reduce the environmental footprint of our supply chain.

Food Revolution has represented a starting point for understanding how to create different incentives through regulation, supply chains transparency, and pressure from the distribution side.

These are three tools that, if combined, can really make the difference.

It has been a great honour for our research fellow of the interdisciplinary scientific project “The Laboratory on Quantitative Sustainability (TLQS)” to come into contact with passionate minds dedicated to shaping the future of food.