



Roles of Public Actors at Local Level (3a2)

Sustainability analysis of Bavarian GIs

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About us

Competence Center for Nutrition – KErn (Kompetenzzentrum für Ernährung):

- Institute of the Bavarian State Research Center for Agriculture (LfL)
- Belongs to the department of the Bavarian State Ministry of Food, Agriculture, Forestry and Tourism (StMELF)
- Three sections (nutritional knowledge & innovation, nutrition education & public catering, **food industry & indulgence**)



Project „Sustainability analysis of Bavarian GIs“

Analysis of all 54 Bavarian GIs with regard to national and international sustainability goals:

- How sustainable are our GIs already?
- How can they become more sustainable?
- Detection of the status quo
- Project timeframe: 01.01.2021 – 31.12.2024



Project „Sustainability analysis of Bavarian GIs“

Goals:

- Identifying starting points for how specialities can already contribute achieving the sustainability goals
- Developing approaches for anchoring more sustainability in the value chain of Bavarian GIs
- Overall analysis and comparison of all GIs



Project „Sustainability analysis of Bavarian GIs“

Project steps:

- Evaluation of relevant national and EU guidelines (Green Deal, Farm to Fork Strategy, etc.) according to required objectives and measures in the area of sustainability
- Identification of key factors for sustainability assessment
- Definition of the evaluation and discussion guidelines
- Analysing the single documents and specifications as comparable basis
- Conducting expert interviews with the respective consortia
- Evaluation of the results and preparation of the final report



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Results:

- Strengths of GIs lie mainly in the second and third pillar of sustainability (economic and social)
- In addition to the fundamental aspects of EU quality schemes (e.g. protection against counterfeiting, economic advantages), these are especially:
 - Short transport distances within the region of origin
 - Keeping up consumer trust in local, traditional products
 - Preservation of culinary heritage and local culture (for example traditional production methods and local food craftsmanship)
 - Securing jobs in rural and less-favoured areas
 - Tourism



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Results:

- Impact on downstream economic sectors such as hotel and catering industry, museums, tourist guides, etc.
- Partial contribution to the preservation of particularly valuable cultural landscapes (biodiversity, tourism,...)
- Economic perspective for small value chains: support for consumer demand for rural agriculture, animal welfare (pasture farming, hay feeding,...), regionality, authenticity
- Also strengths in the first pillar (ecological): biodiversity, no fertilisation, no GMOs,...



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Conclusion:

- Sustainability advantages mostly in economic and social affairs
- Some strengths also exist in the area of environmental sustainability
- Encourage and support stakeholders to:
 - emphasize and communicate the already existing sustainability contribution of their GIs
 - further develop (ecological) sustainability

In this way, sustainability becomes an integral part of the future of regional specialties and their appreciation in society **without changing the essence of GIs: tipicity and specificity.**



Thank you!

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