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Generating political priority for nutrition: What do we know? How do we move forward?

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Introduction: United Nations member states recently proclaimed 2016-2025 as the Decade of Action on Nutrition. The challenge now is to convert this high-level commitment into a sustained mobilization of supranational, national and sub-national political systems, institutions and policy processes for improved nutrition. This study aims to understand what factors might generate or impede political priority for nutrition at these levels over the coming decade.

Methods: We conducted a realist systematic review of empirical studies published since 1990 that have investigated political priority for nutrition. Studies were identified through a search of academic databases and websites of relevant international organizations. Findings were extracted and summarized by qualitative synthesis.

Results: A diversity of interacting factors shape political priority for nutrition in context dependent ways. For example, priority to address undernutrition in some developing countries has been hampered by inter alia the low power of nutrition actors, limited institutional capacities, low consensus about the problems causes and solutions, and the limited visibility and complexity of the issue. Studies in high-income countries suggest that actions to tackle obesity have been constrained by, among other factors, the complexity of the issue, the potential for confrontations with powerful industries, and institutional environments unsupportive of regulatory interventions.

Conclusions: A diversity of interacting factors generate political priority for nutrition in ways that are contingent and context dependent. A more complete understanding of these factors can inform more strategic actions by nutrition advocates and policy decision-makers.

Presenting author bio: Dr Phillip Baker is a Research Fellow at the School of Regulation and Global Governance. His work is multidisciplinary and spans nutritional epidemiology, food and nutrition policy and governance, globalization, food systems and the nutrition transition, and the political economy of public health.

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Food cropping versus cash cropping in the Brong Ahafo Region, Ghana; Processes driving agricultural transformation and local Level food security impacts

James Boafo¹

The Brong Ahafo region is often recognized as the greatest agriculture region and 'bread basket' of Ghana. This is due to the region's recognized agriculture potential to supply most of Ghana's staple foods such as maize, yam, cocoyam, cassava, plantain, rice and others. However, farmers in the region are increasingly shifting towards cash crops production such as cashew, mango, citrus and teak. These new engagements involve the conversion of existing food cropland into cash crop plantations, and are being driven by several processes across different scales. This paper will critically analyze these multi-scalar processes and will outline some of the outcomes associated with the current commodification of agriculture in Wenchi and Kintampo municipalities of the Brong Ahafo Region. Adopting qualitative methods including in-depth face-to-face interviews, focus group discussions, oral history interviews and farm-based observations and situated within the analytical lens of political ecology, the study brings into current global agrarian and food discourses the drivers and impacts of the increasing commodification of local agriculture in Ghana. Findings indicate that shifting towards the production of agriculture commodities in the Brong Ahafo Region is reducing food production and supply in Ghana. In order to avoid these impacts, the paper concludes by arguing for the need for government with development partners to increase support to food crop farmers in other parts of Ghana to scale-up food production.

Presenting author bio: James Boafo is a PhD Candidate at the School of Social Science, The University of Queensland. His research is designed to critically analyze the current processes and outcomes of agriculture transformation in Ghana. His other research interests include poverty alleviation, resource management, land grabbing, smallholder farmers and climate change.

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Are charitable food services meeting recipient's needs?

S Booth (presenting author),¹ C Pollard,² C Silic, J Jancey, B Mackintosh, A Mukhtar, A Begley, J Lewis, M Caraher, J Wright, D Kerr

Background: Increasing individuals and families seek food relief in Western Australia with emergency relief services unable to meet demand. There are 10000 homeless in WA and 300 in inner city Perth. Little is known about how the charitable food sector (CFS) meets their users' food needs.

Methods: In January 2016, 101 direct service recipients were recruited through adult homeless drop in centers and soup kitchens. Flyers delivered by staff or volunteers invited participation in a 38 item self-administered food survey. If needed, recipients were given food/drink as well as a \$10 cash payment for their time. Descriptive statistics are reported.

Results/findings: Nine years was the average length of using CFS. Seventy-six percent were food insecure with hunger, 16% without hunger and 8% were food secure. Almost monthly over the last year 36% did not eat for a whole day because they could not afford food. Most were male (79%), 20% female and one transgender, aged 22 to 79 years, 20% were Aboriginal or Torres Strait Islander, 70% were born in Australia/NZ. Half had completed high school and 14% University. Half had diagnosed health conditions, 35% had diagnosed mental health issues. Healthy food (90%), cooked meals (81%), water (79%), cutlery (75%) and food at the correct temperature were important for CFS to provide. Respondents were grateful and wanted access to a laundry, shower, toiletries and clean clothes.

Conclusions: The current CFS system does not meet the needs of its recipients. A system-wide response is required to the determinants and outcomes of food insecurity.

Presenting author bio: Dr Sue Booth is a dietitian with over 25 years experience and has worked in a range of settings; community health, private practice, government and universities. She has a PhD in public health nutrition and her thesis examined food insecurity amongst homeless young people in Adelaide. Her areas of research interest are food insecurity, alternative food systems and food policy. In 2015 she established the Australian Food Security Research Alliance in collaboration with researchers at Deakin, Monash and QUT. The Alliance runs an annual forum and has launched a web based community of practice to build the capacity of those working in charitable food sector; www.charitablefoodsector.org.au.

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Meeting the challenges of labor supply in food production in Australia

Di van den Broek (presenting author),¹ Joanne Howe,² Alexander Reilly,³ Christopher F Wright⁴

While we acknowledge that food is fundamental to human existence, there has been less recognition that labor supply is fundamental to food production. Food production is labor intensive, and the location of the work, and the type of work required to produce most kinds of foods mean that food industries often find it hard to attract sufficient and suitably qualified workers. In this paper we explain some recent labor supply issues in the Australian vegetable industry, including the visa pathways for migrant workers, the practices of labor hire companies, and the challenges of regulating employment practices.

This paper considers how marketization and legislative and policy regimes impede access to a sustainable food supply. We will present results from a recent survey we have conducted for Horticulture Innovation Australia in relation to horticultural growers experiences of employing workers to pick, pack and grade vegetables. From the results of the survey, we highlight key issues related to the sustainability of horticultural food production. We also consider ethical considerations in the use of migrant labor, and the relationship between labor supply and the viability of regional communities in Australia.

Presenting author bio: Diane van den Broek is Associate Professor and Co-Convener of Migrants@Work Research Group at the University of Sydney Business School. Diane undertakes research on issues related to skilled mobility and migrant work; workplace diversity and inclusion; and lookism, identity and aesthetic labor. This work has been published in international journals such as *Work, Employment and Society*; *Economic and Industrial Democracy*; *Policy Studies*; *Business History, Relations Industrielles/Industrial Relations*; *British Journal of Social Work* as well as leading Australian journals such as *Journal of Industrial Relations* and *Economic and Labor Relations Review*.

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Paradigms for a healthier, more sustainable and ethical food system

Bill Bellotti (presenting author),¹ Grace Muriuki (co-presenter),² Lisa Schubert,³ Marguerite Renouf,⁴ Lennert Veerman,⁵ Kiah Smith,⁶ Olivia Wright,⁷ Greg Oliver,⁸

Food systems lie at the core of future attempts to develop a sustainable and just society. Even a brief consideration of the UN Sustainable Development Goals reveals the interconnectedness of food and nutrition security (SDG 2) with the other 16 SDGs. Food and agriculture contribute more to our environmental footprint than transport or energy, and food insecurity and malnutrition are the leading cause of non-communicable disease epidemics. Poverty reduction, gender equity and sustainable consumption all depend to a large extent on food and nutrition security. The governance of food systems is growing more complex, less transparent, and vulnerable to power concentrations. The first paradigm shift is one away from reductionist thinking and towards system thinking. This shift includes a focus on outcomes rather than disciplines, working across sectors, and new modes of research partnerships.

Future food and nutrition security will not be achieved simply by increasing production of food. Producers, processors, retailers, and importantly consumers, will play a more active role in reducing environmental impacts, improving health outcomes, and modifying demand for food. Consumer concerns over health, sustainability and the ethics of food systems will challenge traditional drivers of food purchasing behavior such as price, convenience, and taste. Governments, industry and regulators will need to keep pace with more informed food citizens. The second paradigm shift is the rise of the consumer in shaping future food systems. Responsible consumption will be central to future sustainable and just food systems.

Presenting author bio: Professor Bill Bellotti is the Director of the Food Systems Program in the Global Change Institute at The University of Queensland. He is responsible for engaging the diversity of views and expertise across the University of Queensland and other stakeholders to promote more healthy, sustainable and equitable food systems.

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The need for nutrition-sensitive policies in aquaculture and fisheries: A case study from Bangladesh

Jessica R Bogard (presenting author),¹ Geoffrey C Marks,² Sami Farook,³ Jillian Waid,⁴ Kazi Toufique,⁵ Benjamin Belton,⁶ Abdulla Mamun,⁷ Shakuntala Thilsted,⁸

Aquatic food systems are in transition; global capture fisheries are in decline and aquaculture is rapidly expanding. Nutritional quality of fish varies according to species, size, their food sources, and the environments in which they are produced. A global shift away from diverse capture species, towards consumption of a select few farmed species has implications for nutrition, which are yet to be explored. We conduct temporal analyses, using nationally representative household income and expenditure surveys corresponding to this transition in Bangladesh (1991-2010); of fish consumption from capture fisheries and aquaculture, and associated nutrient intakes from fish. We find that people are consuming more fish in total, with a declining proportion from capture fisheries, and a growing proportion from aquaculture. Whilst total fish consumption has increased by 30%, intakes of iron and calcium from fish have significantly declined (by 15% and 14% respectively, $P < 0.01$), and intakes of zinc, vitamin A and vitamin B12 have remained unchanged. The only likely explanation for this lower overall nutritional quality of fish consumed over time, is the growing proportional contribution of farmed fish species, which have been shown to be lower in micronutrients. Our results highlight unintended negative consequences of policy decisions which are narrowly focused on maximizing production and productivity of food systems. Indicators used in the monitoring and evaluation of agricultural interventions must go beyond these measures, to also consider nutritional quality. As aquaculture becomes an increasingly important food source for many, it must embrace a nutrition-sensitive approach, and promote diverse production systems.

Presenting author bio: Jessica is a nutritionist and current PhD student at the School of Public Health, University of Queensland. With field experience in fisheries and aquaculture research in Bangladesh and the Solomon Islands, her PhD research applies a nutrition lens to the evaluation of aquatic food systems. Her research interests are more broadly linked to food policy and food environments

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The role of intellectual property in promoting innovation in food production and safety

Scott Bouvier (presenting author)¹

The global demand for food has been forecasted to increase between 59% to 98% by 2050. Whether the world's growing demand for food can be satisfied has been the subject of much discussion. Alongside this debate about food security, is of course the discussion about how to safeguard food safety and food sustainability. In this context, agricultural innovation and technology are particularly critical. But do Australia's intellectual property laws provide an appropriate framework for incentivizing investment in research and development, without stifling innovation and collaboration? The timeliness of this issue is highlighted by the Productivity Commission's ongoing inquiry into Australia's intellectual property laws. In its draft report on 29 April 2016, the Productivity Commission recommended extensive changes to Australia's intellectual property laws. This session will consider in particular Australia's patent laws and sui generis plant breeder's rights scheme, examining the protections and challenges under these regimes and analyzing the effects these have had on investor confidence and ease (or lack of ease) in commercialization by drawing on practical examples, particularly in the context of GMOs, bioprospecting and AgriTech developments.

Presenting author bio: Scott is a leading commercial and intellectual property lawyer at King & Wood Mallesons (KWM) and advises on commercial dealings and disputes involving brands, distribution and intellectual property, with a particular interest in consumer goods and agriculture. Scott is co-lead of KWM's Agribusiness & Food team, and the editor of KWM's publication AgriThinking.

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Declining consumption of added sugars and sugar-sweetened beverages in Australia: A win for public health but not obesity prevention

Jennie Brand-Miller (presenting author),¹ Alan Barclay (co-presenter)²

Background: Reductions in intake of added sugars and sugar-sweetened beverages (SSB) are the current focus of anti-obesity efforts.

Objective: To investigate recent trends in intake of total sugars, added sugars and SSB in Australia using recent multiple, independent datasets.

Design: A comparison of relevant data published by the Food and Agriculture Organization of the United Nations, Australian government, academia and industry.

Results: FAOStat food balance sheets for Australia show per capita consumption of sugars and sweeteners fell 16% from 152 g/capita/day in 1980 to 127 g/capita/day in 2011 (p for trend = 0.001). In national dietary surveys in 1995 and 2011-12, added sugars intake declined by 18% in adult males (from 72 to 59 g/day) and by 3% in females (from 44 to 42 g/day, NS). As a proportion of total energy, added sugars fell by 8% in adult males (from 10.0 to 9.2%) but non-significantly in adult females (~9.0%). The proportion of energy from SSB (including juice) declined by 10% in adult males and 21% in females. Similar changes were observed in children 2-18 y. National grocery sales data showed that added sugars derived from carbonated soft drinks fell 22% between 1997 and 2011, from 23 g/capita/day to 17 g/capita/day.

Conclusion: In Australia, 3 independent datasets confirm a decline in the availability and intake of added sugars including those contributed by SSB.

Presenting author bio: Professor Brand-Miller holds a personal chair in human nutrition in the School of Life and Environmental Sciences and Charles Perkins Centre at the University of Sydney. She is the Director of the Sydney University Glycemic Index Research Service and a Director of the Glycemic Index Foundation- a health promotion charity supported by the University and DiabetesNSW.

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The rise and fall of food and nutrition in national Aboriginal and Torres Strait Islander health policy

Jennifer Browne (presenting author),¹ Sharon Thorpe (co-presenter),² Rick Hayes,³ Deborah Gleeson,⁴ Karen Adams⁵

The 1989 *National Aboriginal Health Strategy* recognized that food and nutrition were important issues affecting Aboriginal health, and made 17 specific nutrition recommendations. Unfortunately, however, most of these were not implemented. In the years that followed, several jurisdictions developed Aboriginal nutrition policies and strategies, most notably, the *National Aboriginal and Torres Strait Islander Nutrition Strategy and Action Plan 2000-2010* (NATSINSAP). The objective of this research was to examine the extent to which food and nutrition issues have been prioritized in national Aboriginal health policies and strategies published since 2000. Australian Government websites were searched for Aboriginal-specific health policy documents. A combination of quantitative content analysis and qualitative framing analysis were used to examine the trends in prioritization of Aboriginal nutrition over time. We observed increased and more comprehensive inclusion of food and nutrition issues in Aboriginal health policy during the first half of the period examined, with much emphasis placed on the structural barriers to healthy eating. In later years, however, nutrition appears to have been reframed as a “lifestyle” risk factor and is predominantly addressed through health information and education strategies. Nutrition was almost completely absent from the COAG Closing the Gap agenda which, instead, devoted resources to ‘Tackling Smoking’. We propose that the contribution of poor nutrition to burden of disease has been inconsistently reflected in national Aboriginal health policy. Whether action to improve nutrition will be renewed through the implementation of the new *National Aboriginal and Torres Strait Islander Health Plan* remains to be seen.

Presenting author bios: Sharon Thorpe is a proud Gunai/Kurnai woman from Victoria who currently works as an Aboriginal project officer at the Charles Perkins Centre. Jennifer Browne is a PhD candidate from La Trobe University. For seven years, Jennifer and Sharon worked together developing and implementing Aboriginal nutrition policies and strategies in Victoria.

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The battle for the meaning of ‘free range’: a policy analysis of Australia’s national information standard for free range egg labelling

Rachel Carey (presenting author),¹ Christine Parker,² Gyorgy Scrinis³

Food labels have become an important space for conflict and contestation over the food system. Analysis of the policy processes for developing new standards governing food labels provides a window into the capacity for government, industry and values-based NGOs to shape the choices available to consumer-citizens via the information on labels, and thus to influence the shape of the food system itself. This paper analyses the development of the proposal for Australia’s new national information standard for free range egg labeling. It uses publicly available policy documents and consultation submissions to make visible the contestation and conflict between key stakeholders as they engaged in a battle for the meaning of free range between industrial scale and smaller scale free range systems. The new information standard is to be made under the Australian Consumer Law and was initially framed as addressing consumer concerns about misleading labeling of free range eggs by some egg producers. However, the egg industry was able to reframe the policy problem from a problem of “consumer uncertainty” to a problem of “industry uncertainty”, arguing that the problem had been created by the consumer regulator’s attempts to define free range. The proposed new labelling standard will define free range eggs in terms of existing industrial scale free range production systems, and the paper discusses the implications of the new information standard for animal welfare and consumer choice, raising questions about the extent to which Australian consumers are able to ‘vote’ with their shopping dollar for higher animal welfare.

Presenting author bio: Dr Rachel Carey is a Research Fellow at the University of Melbourne, focusing on food policy and sustainable food systems. She is a researcher on the ARC-funded project ‘Regulating food labels: the case of free range food products in Australia’ and also investigates Melbourne’s foodbowl on the ‘Foodprint Melbourne’ project.

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Are mandatory salt reduction policies and universal salt iodization programmers at loggerheads? The case for South Africa

Karen Charlton (presenting author),¹ Lisa Ware,² Jeanine Baumgartner,³ Alta Schutte,⁴ Paul Kowal⁵

Background: WHO's global targets for NCD reduction recommend consumption of <5g salt/day. In 2016, South Africa was the first country to introduce legislation for maximum salt levels in processed foods, estimated to reduce salt intake by 0.85g/person/day, preventing an estimated 11700 CVD events/yr. South Africa's universal salt iodization (USI) fortification program has successfully eradicated iodine deficiency. The need to simultaneously monitor both sodium reduction and iodine status is required to ensure compatibility of the two strategies.

Methods: Using a nested cohort design within WHO's 2015 Study on global AGEing and adult health (SAGE), randomly selected adults (n=1200) provided 24-hour and spot urine samples for sodium and iodine (UIC) analysis, respectively. Median UIC and 24hr iodine excretion were compared by salt intakes <5g/day, 5–9g/day and ≥9g/day.

Results: Median daily salt excretion (n=819) was 6.4g salt/day (range 1-43 g/day); 35% had urinary Na excretion values within desirable range (< 5g salt/day), 37% had high values (5–9g salt/day) and 28% had very high values (≥ 9g salt/day). MUIC was 116 µg/L (IQR=57-203), indicating iodine sufficiency (≥100 µg/L). Both UIC and 24hr iodine excretion differed across urinary Na categories and were positively correlated with urinary Na (r= 0.461 and 0.548; both P<0.01). Median UIC (n=1128) was 100(130),126(145) and 148(135)µg/l across salt categories of <5g/d, 5-9g/d and >9g/d, respectively (P<0.001) and median 24hr iodine excretion (n=801) was 73(71), 122(122)and 195(156)µg/day, respectively (P<0.001).

Conclusions: 24hr urinary sodium and iodine within a nationally representative cohort study allows simultaneous assessment of compatibility of salt reduction strategies and USI

Presenting author bio: Associate Professor Charlton is a nutritional epidemiologist and accredited practicing dietitian who teaches community and public health nutrition at the University of Wollongong. Karen works on salt reduction policies and has a special interest in preventing iodine deficiency in populations.

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Understanding obesity prevention policy decision-making: A case study of Healthy Together Victoria using political science and complex systems theory

Brydie Clarke¹ (presenting author), Gary Sacks,² Boyd Swinburn³

The health and economic burden of the overweight and obesity epidemic warrants comprehensive policy action, however, there has been limited policy progress globally to date. This study sought to advance obesity prevention policy research and practice by applying theories of the policy process to study decision-making within the Healthy Together Victoria (HTV) context. Through analysis of documents, interviews with policy makers and direct observations, this qualitative study aimed to gain a better understanding of the influences on policy decision-making for various HTV policies including: the Achievement Program quality improvement framework and associated benchmarks; the LiveLighter social marketing campaign; and Jamie's Ministry of Food cooking skills program. Multiple theories of the policy process were used to elucidate a comprehensive understanding of the influences on the policy system influences. The findings identified a number of key influences on HTV policy decision-making including key stakeholder or interest groups, technical feasibility of policy options, issue and solution framing, timing and broader socio-political factors. The results also demonstrated how these influences interacted to enable or prohibit the identified obesity prevention policies being adopted. The qualitative findings were also used to develop causal loop diagrams of the policy systems as a way to provide a conceptual framework of obesity prevention policy processes to help identify potential ways to intervene to influence policy decision-making. Hence, the results can inform public health policy makers and practitioners advocacy efforts for improving obesity prevention policy.

Presenting author bio: Brydie Clarke is a PhD student at the World Health Organization Collaborating Centre for Obesity Prevention at Deakin University, Melbourne. Her research, being conducted whilst on student placement with the Victorian Department of Health & Human Services, focuses on obesity prevention policy processes, in the context of the prevention initiative Healthy Together Victoria.

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Epistemic injustice and the (re)production of food system inequality

Luke Craven¹

The modern food system is riddled with inequities, the outcomes of which are felt the world over as hunger, malnutrition, obesity and cardiovascular disease. Increasingly, researchers and policymakers are turning their attention to how we might more effectively govern the food system to manage the 'double burden'. In this paper I argue that we must begin with the lived experience of injustice within the food system if our policies are to meet their public health potential. To that end, I present a synthesis of Miranda Fricker's (2007) account of epistemic injustice and understandings of injustice as capability deprivation (Wolff and de-Shalit 2007). I argue that a failure to recognize, listen to, and make space for lived experience in food systems policy and practice severely limits our ability to affect positive change in the lives of the disadvantaged. And, in certain circumstances, our failure to listen may inadvertently reproduce the inequalities we seek to address. To finish, I suggest some strategies that can help us embed practices of listening to lived experience in food systems research and practice.

Presenting author bio: Luke Craven is a PhD Researcher at the University of Sydney and the Sydney Environment Institute. His interests lie in the application of social and political theory to contemporary policy problems, with a focus on food politics, policy and system reform.

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Food safety, food authenticity and regulating the risk of physical harm

Janine Curll¹

Do regulatory systems focus on the right dangers in our food? This paper explores this question using examples of physical harms associated with under-controlled aspects of food manufacturing and sale. Drawing on examples from USP Food Fraud database, the paper examines risks and harms connected with false description of geographical origin; production methods; presence or absence of ingredients or substances; species or variety; and functionality, novelty or purity. Australia's food safety regulatory system controls risks of physical harm from the 'contamination' of food by targeting known hazards injurious to health. The production of 'safe' and 'suitable' food is the aim of risk management methodology such as hazard analysis critical control point (HACCP). Food manufacturing processes deemed medium to high-risk must implement and comply with HACCP against specific criteria. The criteria reflect the risk of microbial growth and impact of physical harm from 'contamination' with microbiological, chemical or physical 'hazards'. The targeting of known 'contaminants' is not, however, a panacea for a safe food supply. Misrepresentation of the 'nature or substance' of foodstuffs also present risks of physical harm. This paper argues the HACCP dominated regulatory paradigm is inadequate to prevent these risks, because its risk assessment criteria fail to address intentional contamination and/or false description of foodstuffs by persons motivated to cause harm or economic gain. In addition to HACCP, measures for food defense and to avoid food fraud are necessary. Current legal definitions constrain the full implementation of systematic controls that reduce the risk and impact of harm in the globalized, complex food supply maze of the 21st century.

Presenting author bio: Janine Curll is a PhD Candidate at Monash University researching the food regulatory system with a specific focus on food fraud and the tools for combat. Prior to commencing her PhD studies, Janine worked for the NSW Food Authority investigating and enforcing the food safety and labelling laws in the joint Australian and New Zealand food control system.

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Managing conflict of interest in food policy development and implementation

Katrin Engelhardt¹

While one would think that the promotion, protection and support of healthy diets (starting with exclusive breastfeeding after birth) is in *everyone's* interest, the contrary is true. Conflicting interests are one of the main barriers to sustainably improving food security. The role of governments to protect consumers, for example from aggressive marketing not only of breastmilk substitutes but also other foods high in salt, sugar and fat, is becoming increasingly critical. Protecting children from such marketing is in line with the *Convention of the Rights of the Child*.

Global, regional and national action plans to protect and promote optimal infant and young child feeding practices, to prevent and control noncommunicable diseases (NCD) and to reduce the double burden of malnutrition, include recommendations for countries to *safeguard public health interests from improper influence by any form of real, perceived or potential conflict of interest*. This presentation will outline regional activities to support countries in identifying and managing conflict of interest in food policy development and implementation to enable countries to promote, protect and support healthy diets.

Presenting author bio: Dr. Katrin Engelhardt, a public health nutritionist, coordinates and manages the regional nutrition program of the WHO Regional Office for the Western Pacific Region (WPRO) since 2013. She has provided policy support to countries and strengthened in-country capacity to develop and implement nutrition-related actions. In a previous appointment with WPRO, she was Technical Officer for Health Promotion and NCDs at WPRO and provided technical support to countries in strengthening health promotion infrastructure and financing, and on issues related to urbanization and health and healthy settings. Prior to her appointment at WPRO she has worked as a researcher and lecturer at various universities, including the Seoul National University, the University of Munich and as casual research with the Australian National University. She was advisor to the Seoul Metropolitan Government in 2004-2006 on healthy cities. Topics of research included settings approaches to food systems, and national food and nutrition policies, the nutrition transition, and prevention and control of NCDs.

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Know your Noodles! Wide variation in salt content across countries identifies a need for better regulation of the food industry to reduce salt in processed foods

Clare Farrand (presenting author),¹ Karen Charlton (co-presenter),² Jacqui Webster (co-presenter)³

Reducing salt intake is one of the most cost-effective public health interventions to reduce global burden of noncommunicable disease (NCDs); by lowering blood pressure, thereby reducing the risk of stroke and heart disease deaths. Processed foods contribute ~80% of salt to diet in developed countries, and are increasingly becoming a major source of salt in developing countries, as they become more widely available. Consumption of instant noodles is particularly high in countries in the Asia Pacific region, due to widespread availability, high convenience and low cost, and thus a significant contributor to salt intake. The aim of this study was to compare the salt content of instant noodles sold worldwide to identify potential for reformulation, as a means to reduce population level salt consumption. Data collected for 765 instant noodle products from 10 countries identified high and varied salt levels, both within and between countries. China had the highest mean salt content (4.86g/100g; range = 2-8g/100g) while New Zealand had the lowest (2g/100g; range = 0.6-5.9g/100g). Average pack size ranged from 57g in Costa Rica to 98g in China. The average packet of noodles contribute between 35% (New Zealand) and 95% (China) of WHO recommended daily salt intake, <5g. 33% of products met the Pacific Island Salt Reduction Targets, and 20% met the UK 2017 Salt targets. This study emphasizes the need for rigorous reformulation efforts, and better regulation of the salt content of commonly consumed processed foods as a means to reduce population level salt consumption. Whether regulation should be voluntary or legislated merits further discussion.

Presenting author bio: Clare Farrand is a Public Health Nutritionist and the Senior Project Manager for Salt Reduction at the World Health Organization Collaborating Centre on Population Salt Reduction supporting countries to develop and implement salt reduction strategies to achieve the global target to reduce salt by 30% by 2025.

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Food policy: What informs its development at the local level in remote Indigenous community stores?

Megan Ferguson (presenting author),¹ Jon Altman,² Kerin O'Dea,³ Marj Moodie,⁴ Julie Brimblecombe⁵

Background: Store food policy aimed at improving health outcomes has an important role in remote Indigenous communities. Policy analysis can help underpin efforts to improve health through the food supply and inform broader policy development.

Methods: Retailers, nutritionists and other professionals identified using a snowball sampling methodology, participated in semi-structured interviews to identify policy development processes in relation to food pricing strategies to improve health outcomes. Interviews were audio-recorded and transcribed verbatim. Relevant documents were sourced or provided by participants. Thematic analysis was conducted by two authors.

Results: 44 participants in the Northern Territory and Queensland participated in 2015–16. Single policy ideas were generally considered rather than a suite of potential options. Policies were primarily developed by retailers, at times with nutrition expertise; Indigenous leaders were primarily the approver. There was often a reasoned approach to policy development and review; largely informed by a broad strategy or intent to improve health, and forms of retail evidence in addition to benchmarking against other remote stores. Gaps in evidence were reported to be, drivers of purchasing including household expenditure and income capacity, and evidence of impact. The criteria used in policy development described by participants were: feasible, sustainable, acceptable, important and effective; unintended consequences were not considered or thought to be too challenging to incorporate into decision-making.

Conclusion: Store policy development processes are likely to be strengthened through engaging a range of stakeholders, applying policy development criteria and addressing evidence gaps.

Presenting author bio: Megan Ferguson has 20 years' experience in the field of nutrition, predominately working on food security and food supply interventions and more recently research in remote Aboriginal communities. Megan has worked in service provision and policy in government, remote food industry and academia. Her research interests are in supporting policy-makers to access evidence.

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⁵ Associate Professor, Menzies School of Health Research

Food regulation in the public health system in Alberta

Fabian Flintoff (presenting author)¹

This paper analyses the provisions of the public health legislation in Alberta, Canada, that regulate the service of food. Pertinent cases since 2011 are reviewed. The paper analyses the significance of deterrence in ensuring compliance with the applicable legislation.

Presenting author bio: Fabian Flintoff is a lawyer admitted to practice in Australia and Canada. He completed Economics and Law degrees at the University of Sydney. He has expertise in regulatory, employment and health law.

¹ Lawyer

People with intellectual disabilities and access to good food in group homes: A need for better governance

Vicki Flood (presenting author),¹ Josephine Gwynn,² Nur Hana Hamzaid,³ Helen O'Connor,⁴ Stewart Einfeld⁵

Background: Around 3% of Australians have been diagnosed with an Intellectual Disability (ID), and most live in small 'group home' settings with supported care. Carers of this vulnerable group of people play an important role in the provision of food. Many people with ID have significant co-morbidities, are at risk of overweight and obesity and malnutrition. There has been little Australian research of the dietary intake of people with ID living in group homes and no studies about the carers' understanding of food provision.

Aims: To assess the food and nutrition intake of people with ID living in group homes in an urban area of Australia, and explore decisions of carers related to food provision.

Method: The diets of 33 adults with ID living in group homes were investigated. Carers were interviewed about food provision practices (n=17). Dietary data was analyzed and interviews explored for key themes.

Results: Diets of participants were generally poor, with more than 40% consuming diets less than Estimated Average Requirements for key micronutrients. There was low consumption of core foods including vegetables, fruit, and dairy foods. Most carers (76%) had high school or TAFE/trade qualifications, and whilst possessing an appreciation about the importance of good nutrition, carers were limited in their understanding about how to implement the provision of healthy food in practice.

Conclusion: There is an immediate need to develop improved organizational protocols and other strategies for provision of healthier foods in group homes, and to support staff. People with ID and their families should guide such developments.

Presenting author bio: Professor Vicki Flood, Professor of Allied Health, conjoint position with the Faculty of Health Sciences and Charles Perkins Centre, and Western Sydney Local Health District. Vicki has a background in nutrition and dietetics, epidemiology and public health, and research areas include cohort studies and intervention studies to reduce chronic disease. Her main areas of research include nutrition and chronic disease, food security of vulnerable population groups and micronutrient research.

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Actors, ideas and actions: Governance for healthy and sustainable food systems

Sharon Friel (presenting author),¹ Sarah James,² Mark Lawrence,³ Annet Hoek,⁴ David Pearson⁵

There is little empirical evidence on how to achieve healthy and environmentally sustainable (H&S) food supply and demand. The objective of the study was to examine the potential for multi-sectoral action to support consumer adoption of H&S food behaviors through three themes: 1) Multi-sectoral understandings of H&S food behaviors; 2) Roles and responsibility for multi-sectoral action on H&S behaviors; and 3) Barriers and enablers to multi-sectoral action.

We undertook 29 semi-structured interviews with representatives of key government, food industry and non-government organizations (NGOs) actors in food-related health and environment sectors in Australia.

There was consensus on the need for multi-sectoral action but diverse views on how such action should be achieved. Enablers were considered to be individual champions and organizational leadership; early and sustained multi-sectoral engagement; agreements on common objectives with concrete deliverables; and sector specific levers for action. The different actors outlined various modes of governance that could help develop multi-sectoral action to support H&S food behaviors. These included: co-regulation between public-private actors; self-regulation (such as voluntary codes); statutory measures (e.g. fiscal regulation or mandatory labelling); incentive based structures (e.g. market incentives) and network governance.

There is a disconnect between the urgent calls for a shift to H&S food behaviors by many international agencies and researchers, and the benign responses by many Australian food system actors. The findings identify opportunities to move beyond the prevailing consumer demand driven approach and develop multi-sectoral action to support adoption of H&S food behaviors.

Presenting author bio: Sharon Friel is Professor of Health Equity and Director of the School of Regulation and Global Governance (RegNet), ANU. She is also Director of the Menzies Centre for Health Policy ANU. Her interests are in the political economy of health; policy, governance and regulation in social determinants of health inequities, including trade, food systems and climate change.

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Issues of governance in global food systems, trade and health

Sharon Friel (presenting author),¹ Phillip Baker,² Adrian Kay,³ Deborah Gleeson,⁴ Anne-Marie Thow⁵

The suite of multilateral trade agreements initiated by the World Trade Organization and subsequently deepened through an increasing number of bilateral and regional trade and investment agreements, have brought about three important changes to food systems: opening of domestic markets towards international food trade and foreign direct investment (liberalization); subsequent increased entry of transnational food companies allowing for greater conglomeration (integration), and global food advertising (cultural hybridization). These changes affect population diets, and raise concerns about undernutrition, obesity and non-communicable diseases, by altering the local availability, nutritional quality, price and desirability of foods.

Underpinning these changes has been the growing capacity of multinationals to influence global regulatory standard-setting processes as well as limits on fiscal support for primary production in ways that meet their goals of market access. Some scholars have argued that the control over the production of food has shifted from the farmers to big agri-food businesses and transnational manufacturing and retail companies, removing power from local producers, consumers and policy-makers.

Drawing on an analysis of the Trans Pacific Partnership agreement and interviews with Australian government, public interest NGOs, and businesses, this paper will explore two questions 'what does nutritious trade and investment policy look like?' and 'what are the arrangements necessary to make it happen?'

Presenting author bio: Sharon Friel is Professor of Health Equity and Director of the School of Regulation and Global Governance (RegNet), ANU. She is also Director of the Menzies Centre for Health Policy ANU. She is a Fellow of the Academy of Social Sciences Australia. She is Co-Director of the NHMRC CRE in Health Equity and a Commissioner on the Lancet Obesity Commission.

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Generating sustained political priority for nutrition and NCDs: Towards a suitable governance model

Carmen Huckel Schneider (presenting author),¹ James Gillespie,² Anne Marie Thow³

The 2011 High-level Meeting of the United Nations General Assembly on non-communicable diseases (NCDs), and subsequent developments in global public policy on NCDs, food and nutrition can be seen as a contemporary case study in global health governance. As the debate on the most appropriate and desirable governance model continues, there have been calls for the establishment of a global fund for NCDs along the lines of the Global Fund for Aids, Tuberculosis and Malaria, as well as for a convention on NCDs modelled on the much hailed *Framework Convention for Tobacco Control*.

These calls refer to examples of two highly contrasting models of global health governance that we define as the Global Health Initiative Model and the Convention/Strategy Model. Each has a different strategy at its core and represents a different response to key normative challenges that are said to plague global governance - participation, scope of action, balancing power, legitimacy and effectiveness.

In this paper we review these rival models and argue that, even as the current structure of the Global Coordinating Mechanism for NCDs within the WHO becomes entrenched, without addressing these normative challenges a risk of discontent and subsequent policy ineffectiveness can remain. We propose that by asking five basic questions of governance models as they emerge and are established, potential benefits and pitfalls can be identified: 1) Who makes decisions? 2) What, do they make decisions about? 3) How are decisions made? 4) How is this process legitimized? 5) How can this contribute to sustained political priority for NCDs?

Presenting author bio: Carmen Huckel Schneider is the Director of the Master of Health Policy at the Menzies Centre for Health Policy, Lecturer for Health Policy at the School of Public Health and Adviser, Knowledge Exchange, at the Sax Institute.

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From the ground up: An analysis of the public international regulation of agriculture

Hope Johnson¹

In the last decade, recurrent food price crises revealed the inadequacy of global food and agricultural governance. Most stakeholders agree that the governance arrangements for food and agriculture need to be improved if humanity is going to overcome the persistent and emerging challenges facing world food security. Currently, disparate norms, regulations and institutional frameworks intersect with agriculture and influence the contributions agriculture makes to food security. This presentation provides a systematic analysis of the regulatory instruments that intersect with agriculture from land, soil, water through to external in-puts and trade. To conduct this analysis, a rights-based approach to food security is employed and developed as a vehicle for operationalizing the values that should ground global food and agricultural governance.

Presenting author bio: Hope Johnson is currently a research associate for an Australian Research Council funded project regarding carbon trading and land use. She has submitted her PhD thesis on international agricultural law and food policy with the support of Institute for Future Environments. Hope is a member of the International Law and Global Governance research group.

¹ Research Associate, Queensland University of Technology

Stars, Traffic Lights and Stop Signs: A typology of interpretive nutrition labelling worldwide

Alexandra Jones (presenting author),¹ Bruce Neal,² Anne-Marie Thow³

Background: Unhealthy diets are a leading cause of death and disability. Unprecedented availability of processed foods is a key driver of obesity and diet-related conditions. Front-of-pack interpretive nutrition labelling (INL) is recommended by WHO to promote healthier diets. Initiatives are proliferating globally, but there remain significant differences in approaches taken.

Objective: To develop a typology of INL policies of utility to policymakers exploring similar measures to promote healthy diets.

Methodology: A systematic review of published and grey literature was supplemented by targeted questionnaires sent to policy leaders. Core characteristics of each policy were extracted and categorised according to a pre-defined framework.

Results: Two thirds of the eighteen schemes identified were initiated by national governments. Guiding consumer choice was the most common explicit objective, though at least one third also identified product reformulation as a goal. Common features include use of colour (n=9), symbols (12), words (12) and numerals (9). Thirteen included an evaluative component: five displayed scores on a spectrum, whereas eight were binary. Among binary schemes, six conveyed a positive endorsement (e.g. 'healthier choice'), whereas two were negative (e.g. warning label). Fourteen of the schemes were voluntary, whereas five had at least some mandatory component. The first initiative (Swedish keyhole) was implemented in 1989, with the majority of policies implemented 2011-16.

Discussion: Policymakers have several options in implementing INL to promote healthier diets. If an international standard is developed, it should look beyond evidence of consumer use to which kind of label best initiates a food systems response.

Presenting author bio: Alexandra Jones is a public health lawyer, interested in using law to create conditions for people to live healthier lives. Ali has previously worked on global tobacco control, and in human rights. Her PhD explores the global regulation of nutrition labelling.

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When government writes the recipe: Lessons from a decade of mandatory nutrient limits for NCD-prevention

Jenny Kaldor¹

Food regulation has traditionally been associated with food safety and consumer protection: keeping toxins out of the food supply, and ensuring consumers get what they pay for. However, over the last decade a third purpose has emerged. Around the world, several jurisdictions have introduced food regulations that aim to prevent diet-related noncommunicable diseases (NCDs) by imposing mandatory nutrient limits in processed foods. Governments in more than 30 countries have now regulated to limit saturated fats, trans-fats (TFAs) and sodium in certain foods.

These regulations represent a radical shift in prevention strategies for diet-related NCDs, as they seek to change the food supply rather than dietary behaviors. In theory, this is an effective strategy for improving population diets, as it operates upstream in the food supply, and so can minimize the unevenly distributed social and behavioral determinants of unhealthy diets. However, mandatory nutrient limits have not previously been examined as a group, or their possible future applications mapped.

This paper firstly presents findings on the prevalence, distribution and features of mandatory nutrient limits around the world. Through the case study of sodium regulation in South Africa, it then examines the logistics of introducing such regulations. By presenting empirical research on the effectiveness and acceptability of mandatory nutrient limits, this paper seeks to move beyond the usual debates about paternalism in nutrition regulation.

Presenting author bio: Jenny practiced law (regulatory and corporate), before completing her MSc Food Policy at City University London. Since 2012, she has been researching and writing on public health, food law and food policy, in particular focusing on the role - and limitations - of law and regulation to shift population diets. Her doctoral research is on mandatory nutrient limits.

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No sugar, no kilojoules or no “nasties”: Contradictions in soft drink “reformulation” and “naturalization” strategies

Jennifer Lacy-Nichols (presenting author),¹ Gyorgy Scrinis,² Rebecca Carey³

The Australian soft drink industry plays a fundamental role in shaping the beverage choices available to Australian consumers. This structural power enables the beverage industry to position itself as part of the solution to health concerns about their products. This paper examines how the Australian soft drink industry has made material and structural changes to their beverage portfolios in response to a range of consumer and public health concerns. We identify two key reformulation strategies to address health concerns about soft drinks: *energy reduction* aims to reduce the kilojoule and sugar content of beverages; in contrast, *naturalization* aims to make beverages more “natural” through the substitution of natural for artificial ingredients.

While historically these concerns have been addressed separately, this analysis finds that the Australian beverage industry is now attempting to simultaneously respond to consumer concerns about kilojoules and artificial sweeteners through the use of the natural sweetener stevia. This paper argues that both strategies promote the neoliberal value of personal responsibility while legitimizing the inclusion of the beverage industry as a stakeholder in solutions to public health problems.

Presenting author bio: Jennifer's research examines the effects of soft drink companies' activity in research, product reformulation, advertising and policy development on public health. Drawing on theories of business power and corporate health promotion, she examines the implications of food industry actions for consumers, alternative food movements and public health policies.

¹ PhD student, University of Melbourne

² Lecturer, Faculty of Veterinary and Agricultural Sciences, University of Melbourne

³ Senior Lecturer, School of Physical Sciences, Faculty of Science, University of Tasmania

Opportunities and challenges in positioning food regulatory systems to protect and promote public health

Mark Lawrence (presenting author),¹ Christina Pollard²

On 1 April 2016 the United Nations General Assembly proclaimed a UN Decade of Action on Nutrition that will run from 2016 to 2025. Food regulatory systems (FRS) will play a significant role in shaping the environment within which the supply of and demand for food will take place over this coming decade. This research aimed to assess the quality of the FRS in terms of protecting and promoting public health and critically analyze how and why this assessment occurs. The Donabedian model for defining and improving health service quality was applied to assess the performance of the structural, procedural and outcomes of the Australian and New Zealand FRS and identify explanations for this performance. The investigation found that opportunities for the system to protect and promote public health are not being sufficiently realized. Multiple causes for this system failure were identified. Structurally, the FRS suffers from conflicting representation on decision-making committees and the separation of science and policy-making arms. From a process perspective, these structural problems manifest in diminished transparency and public engagement. Outcomes include policies and standards that are readily exploitable by food manufacturers to construct and then market ultra-processed food products revealing that perversely the FRS is itself contributing to the propagation of a food supply environment inconsistent with dietary guideline recommendations. Paradoxically, these same policies and standards provide less opportunity for primary food producers to innovate and promote nutritious whole foods. The embedding of FRS within microeconomic reform agendas provides a powerful explanation for these findings.

Presenting author bio: Mark is Professor of Public Health Nutrition at Deakin University. His research focuses on the science and politics of evidence use in food policy. He is an advisor to WHO, a member of the NRV committee and FSANZ's Public Health Dialogue, and a former member of NHMRC's Dietary Guidelines committee.

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Providing incentives to promote healthy food purchasing in a remote Aboriginal community

Cara Laws (presenting author),¹ Melinda Hammond (co-presenter),² Kani Thompson,³ Julie Brimblecombe⁴

Aboriginal and Torres Strait Islander people living in remote Australia experience a disproportionate burden of disease, compounded by inequitable access to nutritious foods. Supporting Indigenous Australians living in remote communities to consume more fruit and vegetables is an important measure to achieve population health gains. Fiscal policies, in the form of incentivized healthy food subsidies, have been demonstrated internationally to be a cost-effective means to achieve population health gains in low income groups, by increasing healthy and decreasing unhealthy food purchasing.

This feasibility study investigated use of a direct-to-consumer subsidy in a remote Australian Aboriginal community, in the form of a \$10 monetary-incentive for fruit and vegetable purchases. A pre-post point-of-sale analysis measuring population purchasing patterns and a thematic analysis measuring customer satisfaction were conducted.

Voucher redemption rates averaged 30% and peaked when fresh produce was well merchandised, suggesting potential benefits in employing retail merchandising techniques as a key strategy for store-based fruit and vegetable promotion initiatives. At a population level, no effect on purchasing of fruit and vegetables was evident, however community member feedback suggested the offer only effectively reached certain segments of the population, such as women with children. These results suggest potential benefits in tailoring healthy food promotion strategies towards distinct consumer groups, just as big business target marketing efforts toward identified groups. The cost-benefit of tailoring fiscal measures to promote equitable access to nutritious foods towards identified priority target groups should be a focus of future research.

Presenting author bio: Cara Laws is an Accredited Practicing Dietitian with four years' experience providing Nutrition and Dietetic services to remote Aboriginal and Torres Strait Islander communities in Cape York. Cara is passionate about seeing equality in health outcomes for all Australians and has an interest in remote food supply and nutrition policy.

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Systematic review of national nutrition policies in OECD countries: Lessons for Australia

Amanda Lee (presenting author),¹ Phillip Baker,² Rosemary Stanton,³ Sharon Friel,⁴ Kerin O’Dea,⁵ Alison Weightman⁶

Trustworthy evidence to inform national nutrition policies is essential to improve population diets. However relevant systematic reviews are lacking. We searched 19 bibliographic databases and organization’s websites systematically (2002-2013) to identify content and evaluation of national nutrition policies in OECD countries. Quality was assessed; data were extracted and synthesized. Of 34 nations, 30 nutrition policies and 26 policy evaluations (including 4 economic evaluations) were identified for 21 countries. Nutrition policy actions focused on “education” promoting healthy eating; <40% included contemporary social marketing; none incorporated ‘eat less’ messaging other than for salt. 26% included voluntary, self-regulatory controls on marketing to children; only 3 were mandatory. 35% included voluntary food labelling and <30% product reformulation. 83% covered food supply in school and/or health settings; <25% targeted unhealthy food. <15% mentioned environmental sustainability. Only 18% addressed food environments more broadly. Those targeting vulnerable groups included children (78%), breastfeeding/infants (57%), pregnant/lactating women (48%), low socioeconomic groups (44%) and the elderly (9%). Most fiscal interventions were formative; <16% employed differential taxation or subsidies. Only 35% contained measurable targets. Most intended to monitor dietary intake and health outcomes; none included monitoring food environments. Regulatory and legislative reforms such as fiscal measures, mandatory advertising restrictions and nutrition labelling were identified as the most cost-effective approaches, but were included rarely. The cost effective approaches identified have clear implications for Australian nutrition policy.

Presenting author bio: Professor Amanda Lee has expertise in prevention of obesity/chronic disease, Indigenous health and public policy. She Chairs the NHMRC Dietary Guidelines Working Committee and FSANZ Consumer/Public Health Dialogue. Amanda scoped the national nutrition policy, developed standardized dietary price monitoring methods and globally leads the food price/affordability domain of INFORMAS.

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⁵ Professor of Population Health Nutrition, School of Health Sciences, University of South Australia

⁶ Director, Specialist Unit for Review Evidence, Cardiff University

Healthy Diets ASAP (Australian Standardized Affordability and Pricing) methods and results: Are healthy diets really more expensive and how would price be affected by changes to the GST?

Amanda Lee (presenting author),¹ Sarah Kane,² Meron Lewis³

Fiscal policies may help improve population diets but standardized food pricing methods to inform decisions are lacking. We developed and validated methods consistent with those proposed by the International Network for Food and Obesity/Non-communicable Diseases Research, Monitoring and Action Support (INFORMAS). We assessed the price, relative price and affordability of current and healthy (recommended) diets in Australia. 'Current diets' were constructed using data from the recent Australian Health Survey and 'healthy diets' from Australian Dietary Guidelines models. Food prices were collected in all stores in randomly selected areas of SEIFA quintiles in two capital cities. Diet costs under potential policy scenarios were compared with household incomes. Results show that households spent the majority (58%) of their current food budget on unhealthy, energy-dense choices, including take-away foods (14%) and sugar sweetened beverages (4%) as confirmed by ABS analysis of household consumption data. Healthy diets cost 15% less than current diets and 31% of the disposable income of low socioeconomic households. These would become unaffordable under proposed changes to expand 10% goods and services tax (GST) to include basic healthy foods. However, retaining exemptions and increasing GST rate may help improve food security. Results suggest that healthy diets can be more affordable than current diets, but other factors may be as important as price in determining food choice. Expanding the base of the GST is not a good idea for food security or health.

Presenting author bio: Professor Amanda Lee has expertise in prevention of obesity/chronic disease, Indigenous health and public policy. She Chairs the NHMRC Dietary Guidelines Working Committee and FSANZ Consumer and Public Health Dialogue. Amanda scoped the national nutrition policy, developed standardized dietary price monitoring methods and globally leads food price/affordability domain of INFORMAS.

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Improving nutrition in Australia and globally: Lessons from Mai Wiru and the Anangu Pitjantjatjara Yankunytjatjara Lands

Amanda Lee (presenting author),¹ Stephan Rainow,² David Schomburgk³

Indigenous communities suffer a greater burden of diet-related ill health than other Australians. This study examined impact of efforts to improve nutrition and food supply on Anangu Pitjantjatjara Yankunytjatjara (APY) Lands in Central Australia from 1986.

Multiple methods were employed including systematic document searches. Dietary intake of the five APY communities that have a Mai Wiru (good food) store was quantified by the store-turnover method. The price of a basket of basic foods, implementation of nutrition policy requirements and healthy food checklists were assessed in all APY communities at intervals from 2012. Results were compared with previous available data.

Concerted efforts resulted in marked achievements including decreased intake of sugar, increased availability and affordability of healthy foods (particularly fruit and vegetables) and consequent improvement in some nutrient intakes. Yet, the overall effect has been a decrease in total diet quality since 1986, characterised by increased supply of unhealthy products high in saturated fat, added sugar and salt, particularly sugar sweetened beverages, convenience meals and take-away foods.

Improvements confirm that residing in remote communities can help Aboriginal residents exert control over key aspects of the food system. However, the overall findings reflect broader changes to the broader Australian food supply and reinforce the notion that, in the absence of supportive regulation and market intervention, adequate and sustained resources are required to improve nutrition, prevent and manage diet-related disease on the APY Lands. The study also provides insights into food systems affecting other remote communities, wider Australia and global communities.

Presenting author bio: Professor Amanda Lee has expertise in prevention of obesity/chronic disease, Indigenous health and public policy. She chairs the NHMRC Dietary Guidelines Working Committee and FSANZ Consumer and Public Health Dialogue. Amanda scoped the national nutrition policy, developed standardized dietary price monitoring methods and globally leads the food price/affordability domain of INFORMAS.

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Can policy ameliorate socioeconomic inequities in obesity and obesity-related behaviors?

Dana Lee Olstad (presenting author),¹ Megan Teychenne,² Leia M Minaker,³ Daniel R Taber,⁴ Kim D Raine,⁵ Candace IJ Nykiforuk,⁶ Kylie Ball⁷

This systematic review examined the impact of universal policies on socioeconomic inequities in obesity, dietary and physical activity behaviors amongst adults and children. PRISMA-Equity guidelines were followed. Database searches spanned 2004 to August, 2015. Eligible studies assessed the impact of universal policies on anthropometric, dietary or physical activity-related outcomes in adults or children according to socioeconomic position. Thirty-six studies were included. Policies were classified as agentic, agento-structural or structural, and their impact on inequities was rated as positive, neutral, negative, or mixed according to the dominant associations observed. Most policies had neutral impacts on obesity-related inequities regardless of whether they were agentic (60% neutral), agento-structural (68% neutral), or structural (67% neutral). The proportion of positive impacts was similar across policy types (10% agentic, 18% agento-structural, 11% structural), with some differences for negative impacts (30% agentic, 14% agento-structural, 22% structural). The majority of associations remained neutral when stratified by participant population, implementation level, socioeconomic position measures, and by anthropometric and behavioral outcomes. Fiscal measures had consistently neutral or positive impacts on inequities. Findings suggest an important role for policy in addressing obesity in an equitable manner and strengthen the case for implementing a broad complement of policies spanning the agency-structure continuum.

This protocol is registered in the PROSPERO database: CRD42015025055

Presenting author bio: Dana is a Research Fellow and Registered Dietitian in the Institute for Physical Activity and Nutrition at Deakin University, Australia. The overall aim of her research is to catalyze and inform development and implementation of policies that will improve dietary behaviors, body weight, and health, particularly among disadvantaged groups.

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Legal and institutional challenges to bush food development in remote Australia

Kylie Lingard¹

Participation in the Australian bush food industry is one cultural and economic opportunity for Aboriginal and Torres Strait Islander peoples in remote Australia. This paper shares some findings from an engaged research project undertaken between 2012-2015 on the legal and institutional challenges to realizing this opportunity. It particularly explores the current and potential role of food laws, licensing arrangements and research policies.

Presenting author bio: Kylie is a Postdoctoral Research Fellow at the Australian Centre for Agriculture and Law, based at the University of New England. Her research focuses on developing practical legal and institutional strategies to advance social justice in Australia, particularly the rights and interests of Aboriginal and Torres Strait Islander peoples.

¹ Postdoctoral Research Fellow, Australian Centre for Agriculture and Law

Food recall - an increasing risk for Australian companies, especially exporters

Robert Luttrell¹

Product recall can affect any food manufacturer, large or small, so it is essential to be properly prepared. Last year there were 81 food recalls, almost double the level of 2013 (mainly due to a hike in undeclared allergens). In Australia there is a well-established Food Industry Protocol for managing recalls. Companies are expected to have a Recall Plan in place and are also expected to test their Recall Plans on an annual basis. Unfortunately mock recalls are often limited to traceability exercises. This is an important element of the investigation stage but skips many of the more complex challenges of a real recall. This presentation will describe a more effective and comprehensive process for recall simulations, as well as discussing some of the challenges regarding the process of export recalls, which can be especially problematic due to a lack of published information on recall protocols.

Presenting author bio: Robert Luttrell has over 25 years' international experience protecting businesses and brands. A lawyer by training, he develops crisis and recall plans, runs simulations and media training, and assists companies on crisis response and recovery.

¹ Managing Director, Luttrell & Associates

An examination of entrepreneurialism and policies to support a healthier retail food environment

Catherine Mah¹

The retail sector is a dynamic and challenging part of contemporary food systems with an important relationship to population health. Global consensus is clear that policy and environmental supports in retail food environments are essential to promote healthier diets and reduce the burden of noncommunicable diseases and obesity.

In this paper, we explore entrepreneurialism as social changemaking for health promotion in retail food environments, focusing on small food businesses. Small businesses face structural barriers within food systems. However, conceptual work in multiple disciplines and evidence from promising health interventions tested in small stores suggests that these retail places may have a dual role in health promotion: settings to strengthen regional economies and social networks, and consumer environments to support healthier diets.

We will discuss empirical examples of entrepreneurialism based on two sets of in-depth interviews we conducted with public health intervention champions in Toronto, Canada, and food entrepreneurs and city-region policy actors in St. John's, Canada. We will explore the practices, qualities, and enablers of entrepreneurialism, and examine the implications for population health and policy.

We contend that entrepreneurialism is important to understand on its own, and also as a dimension of population health intervention context. A growing social scientific literature offers a multifaceted lens through which we might consider entrepreneurialism for public and population health. We will look at how entrepreneurs as agents with formal and informal authority convey normative frameworks as well as act practically within change processes, shaping conditions for health-promoting environmental shifts.

Presenting author bio: Catherine L. Mah, MD PhD leads the Food Policy Lab, a multidisciplinary program of research in the policy and practice of public health, with a focus on health-promoting innovations in the food system. Dr. Mah holds funding from Canadian Institutes of Health Research and Health Canada, and is appointed at Memorial University and the University of Toronto.

¹ Assistant Professor of Health Policy, Health Sciences Centre, Memorial University

The regulation of functional food

Siva Barathi Marimuthu (Sharllene)¹

A considerable disparity exists in the regulation of functional food in Australia, the United States and Malaysia. Depending primarily on its intended use, a functional food may be regulated as food, therapeutic goods, complimentary medicine, dietary supplement, medical food or 'food and drug interphase products'. This paper compares the regulation of functional food in Australia with that in Malaysia and the United States, and considers if the differences in the regulation may be taken to mean a fairer regulation is available in Australia.

Presenting author bio: Dr Siva Barathi Marimuthu (Sharllene) is a lecturer at the University of New England, Armidale, NSW. She teaches Civil Procedure and Corporation Law. Her research focuses on developing future policy directions on the regulation of medicinal products, food, dietary supplements and cosmetics.

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The evolving offer from Food Standards Australia New Zealand

Glen Neal¹

Glen will introduce you to FSANZ and provide a perspective on food governance within Australia and New Zealand. He will share his views on the strategic context and outline the five strategic intents of FSANZ in response to that evolving context. Food regulation is about underpinning the relationship between buyer and seller of food. Increases in supply chain complexity, examples of malfeasance and the proliferation of channels in which opinions can be shared are all forces that combine to flavor debates, sensitize consumers and heat up the standard setting contest.

Glen will outline how FSANZ participates in this contest to ensure trust and confidence in the food supply is maintained.

Presenting author bio: Glen has 25 years involvement with food safety in New Zealand and has been in the position of GM at FSANZ since August 2015. His role oversees the agency's finances plus the development of public health and nutrition, product safety and labelling standards for both countries. Prior to joining FSANZ, Glen was with the New Zealand Ministry for Primary, and its previous incarnations for nearly 15 years, where he held a range of food and biosecurity regulatory management roles. Glen started his career as a Health Protection Officer in South Auckland where he focused on food compliance issues including foodborne illness outbreaks. Prior to starting with government he did a two year consultancy stint assisting a New Zealand supermarket chain with implementing their in-store food safety system.

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Food safety regulation in Southeast Asia under national and international law: Integrating consumer regulators in proliferating standardization projects

Luke Nottage¹

This paper explores food safety law in the ASEAN Economic Community, established over 2007-15 with harmonization of agri-food standards as one priority action item. Private law and market mechanisms remain less pervasive than public regulation, includes general food legislation in all ASEAN Member States. Yet enforcement is problematic. Independent food agencies are being created, especially for risk assessment functions, but other regulators are also increasingly involved. Ministries of commerce or trade get involved because treaties now require science-based, proportionate regulation of import safety, preferably based on internationally agreed standards. Yet there is scope for consumer affairs regulators to become (more) involved, even though they may constitute smaller and more recently created public authorities, because:

- They often have or share responsibility for enforcing food standards set by other departments;
- Consumer regulators may also be given a coordinating role, or “back-up” powers to regulate if a harmful food product falls outside the jurisdiction of other agencies;
- Consumer regulators may have powers to bring representative actions or order compensation on behalf of consumers harmed by non-compliant foods.

Consumer regulators also develop helpful expertise in consumer behavior and risk communication more generally, which is valuable for law-making related also to food nutrition (i.e. “healthy eating”) – a broader contemporary policy concern, including in Southeast Asia, than food safety (i.e. avoiding food-borne illnesses). Consumer regulators may also assist other authorities to develop effective oversight of “food safety auditing” by private inspectors in regional supply chains.

Presenting author bio: Luke's publications include *Product Safety and Liability Law in Japan* (Routledge, 2004), *Consumer Law and Policy in Australia and New Zealand* (Federation Press, 2013; edited with Justin Malbon) and *ASEAN Product Liability and Consumer Product Safety Law* (Winyuchon, 2016; edited with Sakda Thanitcul). He has just completed two related consultancies for the ASEAN Secretariat.

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The meat in the sandwich: Is “free range” labeling the answer to the governance of meat chicken welfare in Australia?

Christine Parker (presenting author),¹ Rachel Carey,² Gyorgy Scrinis³

“Free-range” labelling is the latest attempt to address concerns with intense, industrial-scale animal food production. This paper uses the example of meat chickens to critically examine the degree to which the market – and specifically “free range” and other higher animal welfare label claims - can be relied upon to govern animal welfare. We argue that Australia’s two major supermarkets working together with RSPCA Assured have likely made some modest improvement in the baseline welfare of many (barn-based) broilers beyond the (fairly low) standards enforced by government primary industries departments. The potential for further improvement through “free range” labeling is however extremely limited. This is because the massive growth in the production and consumption of relatively cheap chicken meat in Australia and around the world is largely inconsistent with meaningful “free range” farming practices. Indeed governance via consumer choice is unable to effectively and legitimately resolve the multiplicative interacting challenges of animal justice, ecological impact, industrial justice and food safety posed by unprecedented growth in industrial scale, intensive farming of chickens. (In Australia production and consumption of chicken meat has grown tenfold per capita since 1950, more than any other meat.) Massive changes to both farming practices and business models for food production will be needed and this can only be achieved if we can work out how to govern in a way that adequately recognizes the interconnected ecology of animals, eaters, producers and environments.

Presenting author bio: Christine Parker has a deep interest in both conceptualizing and communicating how regulation can help individuals and businesses live more sustainably and well in our ecological systems. Her current research focuses on animal welfare and sustainability issues in the food system. Her books include *Inside Lawyers’ Ethics* and *The Open Corporation*.

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Advancing the right to food: Reconciling food and nutrition security with food sovereignty

Bill Pritchard¹

In much recent social science literature, the concept of food sovereignty has been advanced as a successor concept to food and nutrition security. This presentation contends that much of the new discourse advocating the concept of food sovereignty dismisses the notion of food security too hastily. There is a tendency for food sovereignty advocates to equate 'food security' all too readily to 'big agriculture' solutions, which are presented in opposition to an alleged rights-based and locally-grounded notion of food sovereignty. However, 'food and nutrition security' has a much richer theoretical foundation than sometimes afforded in shorthand sketches within the food sovereignty literature. In particular, it is intricately connected to rights-based concepts derived from the capabilities literatures of Amartya Sen, and from these perspectives, speak to broad conceptions of how food is positioned within human security. The presentation concludes with the observation that discourses of food sovereignty provide an effective means to alert researchers to control of the food system by large corporations, and the possibilities of alternative food system arrangements, but are nevertheless encumbered by an aspirational politics of food that diverts attention from the wider situational politics of peoples' lives.

Presenting author bio: Bill Pritchard is a Professor in Human Geography specializing in agriculture, food and rural places. He is interested in the ways that global and local processes are transforming places, industries and people's lives. He remains a skeptical internationalist - believing in the promise of a better world but frustrated by the obstacles that beset this objective.

¹ Professor of Human Geography, School of Geosciences, University of Sydney

Who do parents think is responsible for helping them to select healthy packaged family foods?

Claire Pulker (presenting author),¹ Denise Chew Ching Li,² Jane Scott,³ Christina Pollard⁴

Background: The Australian food regulatory system sets standards to protect public health and safety and government encourages voluntary measures to prevent inappropriate marketing. Food companies therefore have the potential to positively influence healthy food choices via corporate social responsibility (CSR) initiatives. This research aimed to determine who parents believed was responsible for assisting them to select healthy family foods.

Methods: Parents of children aged 2-8 years were recruited from a consumer research panel. 90-minute focus group discussions were conducted by an experienced facilitator. Discussions were audio-recorded and transcribed verbatim. Data were analyzed inductively to identify overall key themes. Themes relating to responsibility were also reported.

Results: Five discussion groups (n=37) were conducted in 2015. Three main themes identified were: confusion over describing and identifying healthy foods, making compromises to meet the family's food needs, and contradiction over trust and control. Parents lacked trust in health messages from food manufacturers, media, and paid-for health schemes (e.g. Heart Foundation Tick). They believed government should assist them to identify healthy foods by setting clearer rules for food labelling across all foods. Parents felt supermarkets should assist them to find healthy foods when shopping, using strategies such as shelf labelling, but believed commercial constraints would prevent this from happening.

Conclusions: Parents had difficulty describing and identifying healthy packaged foods and regarded food industry CSR with skepticism. There were higher levels of trust in government and supermarkets which suggest these actors could do more to assist parents.

Presenting author bio: Claire Pulker is a public health nutritionist and experienced marketer who has worked in food policy, and the food retail and food manufacturing sectors in Australia and the UK. Claire has a Healthway PhD research scholarship to investigate supermarket own brand foods and the implications for public health.

¹ PhD student, Curtin University

² Doctor, International Medical University, Malaysia

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The accountability of restrictions on food marketing to children: a comparison of regulatory models in six different jurisdictions

Belinda Reeve¹ (presenting author), Roger Magnusson²

Research identifies marketing of unhealthy foods and beverages as a key modifiable risk factor for childhood weight gain. This has prompted calls for tighter restrictions on junk food marketing to young people, given the rising burden of childhood obesity and overweight globally. Most governments have responded by encouraging industry self-regulation, but national responses are marked by an increasing diversity of regulatory forms. This raises crucial questions about the effective design of regulatory controls, and the mechanisms by which the actors involved in regulation are held accountable for their performance in improving the food marketing environment.

This paper presents a detailed analysis of the key forms of food marketing regulation in six jurisdictions, including the UK, US, Canada, Quebec, and Australia. We developed a theoretical framework for effective food advertising regulation, drawing upon literature from the disciplines of public health and regulatory studies, and focusing on regulation's transparency and accountability. We used this framework to evaluate the strengths and weaknesses of each regime, and to explain why no current regime has been completely effective in reducing children's exposure to unhealthy food marketing. Our analysis found significant loopholes in the substantive terms of both public and private regulatory instruments, as well as limitations in the processes of monitoring, review, and enforcement that are established by each form of regulation. We conclude by arguing that the success of regulation may be more closely related to the design of regulatory rules and regulatory processes, than it is to the particular regulatory model used to restrict unhealthy food marketing to children.

Presenting author bio: Dr Belinda Reeve is a lecturer at Sydney Law School at the University of Sydney, specializing in Health Law. Her research focuses on the role of law and regulation in obesity and non-communicable disease prevention, and she has a particular interest in regulatory initiatives aimed at creating a more nutritious food system.

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² Professor of Health Law and Governance, Sydney Law School, University of Sydney

Governing food security in welfare capitalism

Carol Richards (presenting author),¹ Unni Kjaernes,² Jostein Vik³

Despite perceptions that the economic growth in advanced, capitalist societies will ensure freedom from hunger, this is not universal across so-called 'wealthy nations'. To explore the dynamics of food security in economically developed countries, this paper considers domestic food security governance via responses to poverty, welfare entitlements and food relief. By comparing Norway's social democratic approach with Australia's light touch, neoliberal form of food security governance, the efficacy of two forms of welfare capitalism are evaluated. Whilst Norway's political agenda of agricultural support, food pricing regulation and universal social security support offers a robust, although indirect, safety net in ensuring entitlements to food, Australia's neoliberal trajectory means that approaches to food security are ad hoc and rely on a combination of self-help, charitable and market responses. Despite its extensive food production and food export, Australia appears less capable of ensuring food security for all its inhabitants compared to the highly import-dependent Norway.

Presenting author bio: Dr Carol Richards is a Senior Research Fellow based in the Business School, Queensland University of Technology. She specializes in food, agriculture and resource sociology, with a focus on food security, food system governance, corporate land acquisition, fossil fuels/climate change and social movements.

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Fish and food security in Pacific Island countries and territories: A systematic literature review

Joanna Russell (presenting author),¹ Anne Lechner,² Karen Charlton,³ Emma Gorman,⁴ Quentin Hanich⁵

Background: Pacific Island countries and territories (PICTs) face a double burden of disease, with high rates of household food insecurity and childhood micronutrient deficiencies accompanied by high rates of adult lifestyle chronic diseases. Preliminary research demonstrates that fish consumption contributes largely to protein intake in the diet and fishing is necessary for subsistence and cash income. This study reviewed existing literature to assess whether increased availability of, and access to, fish improved household food security for Pacific Islanders.

Methods: A systematic literature review was undertaken following the PRISMA guidelines. Three online academic databases were searched using a combination of keywords and limited to articles published between December 2004 and December 2014.

Results: A total of nine studies were reviewed. The degree to which Pacific Islanders depended on fishing for household income and livelihood varied between and within PICTs. For more economically developed PICTs, such as Fiji, household income was derived increasingly from salaried work, where dependency on fishing has been declining. There was an overall lack of studies assessing strategies, such as fish aggregating devices (FADs), which may potentially improve fish availability and access.

Conclusion: The review confirmed assumptions that fishing remains a major contributor to food security in PICTs through subsistence production and income generation. However, more research is needed to examine factors which affect availability of, and access to, fish. A coordinated approach is also needed amongst fisheries and health ministries to develop integrated policies to improve household food security through coastal fisheries management.

Presenting author bio: Dr Joanna Russell is a public health lecturer at the University of Wollongong. Her research focuses on tools to measure of food security and diet quality. One current area of research is the project on assessing food security, fish and diet related diseases in the Pacific Islands.

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² Australian National Centre for Ocean Resources and Security, University of Wollongong

³ Associate Professor, School of Medicine, University of Wollongong

⁴ HDR student, University of Wollongong

⁵ Associate Professor and Fisheries Governance Program, Australian National Centre for Ocean Resources and Security, University of Wollongong

The limits of reformulation: Government and corporate policies for improving the nutritional quality of processed foods

Gyorgy Scrinis¹

There is a range of public and private strategies being implemented to reformulate improve the nutritional quality of highly processed foods, mostly with the aim of reducing salt, sugar, saturated and trans fat content. Some governments have used voluntary targets, new labelling schemes and taxes to achieve reformulation; and corporations have set their own nutrient standards and developed their own nutrient profiling systems. This paper will examine the limitations of these reformulation policies, particularly in terms of their narrow definitions of food quality, the focus on particular food components, and the indirect strategies used to achieve reformulation.

Presenting author bio: Dr Gyorgy Scrinis is a lecturer in food politics and policy in the Faculty of Veterinary and Agricultural Sciences at the University of Melbourne. He is the author of *Nutritionism: The Science and Politics of Dietary Advice* (Columbia University Press, 2013).

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The duty to warn and dangerous foods: Lessons from product liability law in Canada

Jacob Shelley¹

It is well established that manufacturers in Canada have a duty to warn consumers about the risks inherent in their products. This duty is more stringent for products that are consumed or ingested. However, to date in Canada, a duty has not been imposed on food manufacturers to warn consumers about the dangers of diet-related chronic diseases, such as obesity, associated with use of their products. A recent class-action in the province of Quebec, which held tobacco companies liable for failing to warn consumer of the dangers with cigarettes, is instructive for identifying the obligations that exist for food manufacturers. This presentation will begin with an overview of product liability law and the duty to warn in Canada. This will include a discussion of when warnings are required, what is considered an adequate warning, and what differentiates a warning from other information, such as nutrition panels. It will then reflect on how the judgment in Quebec influences what is expected of manufacturers who distribute products that are harmful to public health. It will argue that the Canadian jurisprudence makes it clear that manufacturers are not permitted to ignore, minimize, or counteract the risks others identify with their products, or work to neutralize or negate the public's understanding about the dangers in their products. It concludes with a discussion about the future of obesity litigation in Canada, and what this might mean for public health and the food system, both within Canada and globally.

Presenting author bio: Jacob Shelley is an assistant professor with the Faculty of Law and School of Health Studies at Western University. He works primarily in public health law, with a focus on the role of law in the prevention of chronic diseases.

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The Ottawa Principles: Restrictions of food advertising in Canada

Jacob Shelley¹

In 2014, the Stop Marketing to Kids Coalition developed a consensus position, called the Ottawa Principles. It calls for a ban on all marketing of food and beverages to children age 16 and younger. Following his election in 2015, Canadian Prime Minister Justin Trudeau, in his Minister of Health Mandate Letter, identified “introducing new restrictions on the commercial marketing of unhealthy food and beverages to children, similar to those now in place in Quebec” as a top priority for protecting public health. In Quebec, the *Consumer Protection Act* prohibits, with some exceptions, all commercial advertising to children under thirteen years of age, although it does not explicitly contemplate unhealthy foods or beverages. In 1989, the Supreme Court of Canada upheld the Quebec ban in the seminal case of *Irwin Toy v Quebec*, finding that the restriction was a constitutionally valid limitation on the freedom of expression, protected by section 2(b) of the Charter of Rights and Freedoms.

This presentation examines whether or not an advertising ban to children in Canada can overcome constitutional scrutiny. It begins with an overview of some of the recommended approaches, including the Ottawa Principles. It then examines the federal government’s ability to restrict advertising. This is followed by an overview of the jurisprudence concerning the freedom of expression, including the decision in *Irwin Toy*. With this backdrop, it concludes that the Canadian government can legitimately restrict food and beverage advertising, and weighs the pros and cons associated with different approaches (e.g., the Ottawa Principles).

Presenting author bio: Jacob Shelley is an assistant professor with the Faculty of Law and School of Health Studies at Western University. He works primarily in public health law, with a focus on the role of law in the prevention of chronic diseases.

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Allotments and *kleingarten*: Legal lessons Australia can glean from the European tradition of urban farming

Cathy Sherry¹

European cities have a long history of urban farming, with urban and peri-urban space set aside for private food production. In the 19th century, land was allocated to working families in substitution for welfare and to ensure that constant rural-urban migration did not result in the loss of farming skills. Germany has a strong tradition of urban farming in *kleingarten*, the 'little gardens' that are woven into the fabric of German urban life. The UK has a similar history, with allotments being protected by legislation since the early 20th century, (Miller 2015). In both Germany and the UK, traditional urban farming has now dovetailed with contemporary community and 'guerrilla' gardening, (Follman and Viehoff 2015).

Australia has no tradition of allotments. This is not a result of disinterest in private food production. On the contrary, we have a strong tradition in this regard, (Gaynor 2006), but as a result of our small population and plentiful space, we were able to produce food in our own private backyard 'allotments'. With consistent state policies of urban consolidation (Sherry 2013), the quarter acre block is becoming a distant memory, and now millions of Australians – apartment dwellers – have no private garden. In diametric opposition to decreasing growing space, people's motivation to grow their own food is increasing, raising the question of how we can satisfy people's desire for private food production in increasingly dense cities.

Rather than reinvent the wheel, Australia could learn from the European tradition of urban farming in relation to two crucial issues. First, food production requires secure access and/or title to land. How do we secure that access or title, particularly in the face of alternative, extremely high value land-use such as high density development? Second, once land is secured, how can it be harmoniously and productively shared? Are there legal structures, such as unincorporated associations or even strata law that can assist people to regulate collectively-owned growing space? This paper will explore lessons that can be gleaned from German *kleingarten* and UK allotments.

Presenting author bio: Cathy Sherry is a leading Australian expert on strata and community title, and high density cities. Cathy's research focuses on the social implications of property law, as well as optimal planning for children. Cathy has a special interest in urban farming and the challenges of providing growing space in high density cities.

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Food system governance for the common good: A research agenda to better understand current food system governance in Australia and its relationship to key 'common good' outcomes

Kiah Smith (presenting author),¹ Tamzyn Davey,² Lisa Schubert,³ Greg Oliver,⁴ Henry Xu,⁵ Bill Bellotti,⁶ Grace Muriuki⁷

Transforming food governance has been identified as one of the most pressing challenges facing Australia's food system. Laws, policies, regulatory arrangements and multi-stakeholder relationships are complex, and tensions around public and private responsibilities, civic participation and policy (in)coherence are high. We cannot afford to govern food system activities (production, processing, packaging, distribution, retail and consumption) in isolation from food system outcomes (food and nutrition security, public health, environmental wellbeing, social wellbeing and ethics). From this perspective, governance is seen as both a challenge and a solution to improving Australia's future food system.

This paper outlines an interdisciplinary research agenda focusing on food system governance for nutrition security, public health, environmental wellbeing, social wellbeing and ethics. We ask: what is the relationship between current food system governance in Australia and these key 'common good' outcomes; and, what are the governance levers we could target to better facilitate these outcomes? To answer this question, two research themes are proposed, with corresponding sub-questions. First, what role does the current food governance system (i.e. the policies, institutions and processes by which governments, private actors and civic actors engage) play in shaping 'common good' outcomes? Second, the paper suggests how we might use participatory methodologies to identify more progressive spaces for 'good' food governance.

Presenting author bio: Dr Kiah Smith is a sociologist and Research Fellow in the School of Social Science, The University of Queensland, and participates in the Food Systems program at UQ's Global Change Institute. Her research within agrifood studies has addressed topics including food security, climate change, green economy, ethical trade, gender, sustainable livelihoods and resilience.

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⁵ Lecturer, School of Business, Faculty of Business, Economics and Law, University of Queensland

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US food welfare law and policy as public health governance: The paternalism question

Liesel Spencer¹

US welfare law and policy provides for household food security via in-kind benefits (for example food stamps) rather than cash welfare; it is targeted at, inter alia, the correlations between socioeconomic status, dietary intake and food security, and adverse population health outcomes. Law and policy which seeks, as a public health intervention, to regulate food consumption invites normative objections including the claim that such laws and policies are paternalistic. In this paper I consider the paternalism critique, as it applies to US food welfare programs as a form of public health governance. Public health laws by definition have a 'population orientation', that is they are directed to the wellbeing of groups of people rather than to individuals. Individual people and households within socioeconomically disadvantaged populations can achieve healthy diets despite adversity; however in-kind food welfare measures are directed at the population level rather than at the level of the individual. Taking US food welfare law as a case study in this paper I consider how the 'trade-off' between public or collective good, and private rights or individual liberties, is managed when food welfare is delivered in-kind rather than delivered as cash. I argue that public health laws can be viewed as an imposition on individual consumer freedom to make self-harming choices, but also, importantly, as an imposition on the freedom of business practices to harm people.

Presenting author bio: Liesel Spencer is a lecturer in the School of Law, Western Sydney University. Her research focus is public health law and food security, and she is writing a PhD thesis at the University of Technology Sydney which is a comparative study of US and Australian food welfare law.

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HealthyLaws: Community views on the role of regulation and law in obesity prevention for children

Jackie Street (presenting author),¹ Annette Braunack-Mayer (co-presenter),² The HealthyLaws Research Team

Introduction: Childhood obesity is a significant challenge for public health internationally. Regulatory measures used by governments offer a potentially effective response to this issue. Fearing public criticism, governments are often reluctant to use such measures. In the HealthyLaws study we undertook a comprehensive assessment of regulatory interventions to prevent childhood obesity which we presented to a descriptively representative and informed group of Australians.

Methods: A citizens' jury, held in South Australia in April 2015, was asked to consider the question: What laws, if any, should we have in Australia to address childhood obesity? The jury was provided with systematically collected evidence of effectiveness of potential interventions, ethical and legal issues and community views (South Australian survey and focus groups).

Results: The jury agreed that prevention of obesity was complex and required multifaceted government interventions. Recommendations fell into the areas of health promotion and education (n=4), regulation of food marketing (n=3), taxation/subsidies (n=2) and a parliamentary inquiry. School-based nutrition education and health promotion and mandatory front-of-pack interpretive labelling of food and drink were ranked 1 and 2 with taxation of high fat, high sugar food and drink third.

Conclusion: The recommendations were similar to findings from other citizens' juries held in Australia suggesting that the reticence of decision makers in Australia, and potentially elsewhere, to use legislative and fiscal measures to address childhood obesity is misguided. Supporting relevant informed public discussion could facilitate a politically acceptable legislative approach.

Presenting author bios: Jackie's research focus is community participation in the development of policy with the aim of improving the health and happiness of individuals and communities. Her research supports informed decision-making in citizens' juries. A recent Australian National Preventive Health Agency Fellow, she led the HealthyLaws HealthyViews projects on obesity prevention for children.

Prof Annette Braunack-Mayer is Professor of Health Ethics in the School of Public Health at the University of Adelaide. She originally trained in bioethics with an emphasis on ethics and policy in general practice. In recent years she has extended this to research in public health ethics and policy. Her current research focuses on

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ethics and community engagement in chronic disease prevention, Aboriginal and Torres Strait Islander health and vaccination programs and policy. Annette is Presiding Member of the Ethics Health Advisory Council for SA Health, Chair of the Human Research Ethics Committee for Bellberry, Chair of the Animal Ethics Committee for the University of Adelaide and she sits on the Ethics Panel for the South Australian Health and Medical Research Institute.

Institutional corruption and the pro-industry bias of Food Standards Australia New Zealand

Jeremy Tager¹

The laws governing authorizations, approvals, monitoring and surveillance of food in Australia are byzantine, lack precaution, and are generally interpreted and implemented so that they benefit industry. This paper will examine a number of specific provisions in the *Food Standards Act* and *Food Code* to determine their effectiveness. The paper will focus on the provisions relating to nanomaterials and GMOs. These will be viewed through Harvard academic Lawrence Lessig's filter of 'institutional corruption'. This refers to the tendency of regulatory agencies to reorient themselves towards agents of greatest influence – in this case corporate food companies.

Presenting author bio: Jeremy Tager is a lawyer by training and has been campaigning on food issues for over a decade. He is currently working on emerging technologies and food safety with a focus on regulatory failures.

¹ Campaigner, Friends of the Earth Emerging Tech Project

Nutrition labelling is a trade policy issue: Lessons from an analysis of Specific Trade Concerns at the World Trade Organization

Anne Marie Thow (presenting author),¹ Alexandra Jones,² Corinna Hawkes,³ Iqra Ali,⁴ Ronald Labonté⁵

Background: Interpretive nutrition labelling has been proposed as part of a comprehensive policy response to the global epidemic of non-communicable diseases. However, regulation of nutrition labelling falls under the remit of not just the health sector but also trade.

Methods: This paper presents an analysis of Specific Trade Concerns have been raised the World Trade Organization's Technical Barriers to Trade (TBT) Committee regarding interpretive nutrition labelling initiatives by Thailand, Chile, Indonesia, Peru and Ecuador, with reference to articles of the TBT Agreement.

Results: Although nutrition labelling was identified as a legitimate policy objective, queries were raised regarding the justification of the specific labelling measures proposed, and the scientific evidence for effectiveness of such measures. Concerns were also raised regarding the consistency of the measures with international standards. Drawing on policy learning theory, we identified four lessons for public health policy makers that arise from this analysis of discussions in the TBT Committee, including: strategic framing of policy objectives for interpretive nutrition labelling; pro-active policy engagement between trade and health to identify potential trade issues; minimize potential trade restrictiveness related to 'practical' concerns (e.g. size and costs of country-specific labelling requirements); and engagement with the Codex Alimentarius Commission to develop international guidance on interpretative labelling.

Conclusion: Although there is potential for trade sector concerns to stifle innovation in nutrition labelling policy, care in how interpretive nutrition labelling measures are crafted in light of trade commitments can minimize such a risk and help

Presenting author bio: Dr Anne Marie Thow is Senior Lecturer in Health Policy at the University of Sydney. Her research uses theories of public policy making to explore facilitators and barriers to best practice public health nutrition policy, with a particular focus on the interface between economic policy and nutrition.

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⁴ Research Assistant, University of Sydney

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Towards food policy for the dual burden of malnutrition: An exploratory policy space analysis in India

Anne Marie Thow (presenting author),¹ Suneetha Kadiyala,² Shweta Khandelwal,³ Purnima Menon,⁴ Shauna Downs,⁵ K Srinath Reddy⁶

Background: There is global consensus that a strong policy response is essential for addressing the dual burden of malnutrition. However, policy makers in low and middle income countries may perceive a conflict between food supply policies to combat persistent undernutrition, and more recent recommendations for policies addressing rising rates of diet-related noncommunicable diseases (NCDs). This paper explores the potential to use policy space analysis to identify food supply policy opportunities for addressing both undernutrition and diet-related NCDs, to support improved policy coherence.

Methods: We conducted an exploratory policy space analysis to identify opportunities and constraints for integrated nutrition policy with respect to the food supply in India, where a dual burden of malnutrition has been well documented. We conducted a review of food supply policies, and 27 key informant interviews (16 nutrition policy stakeholders, 11 with policy makers and experts in food supply policy).

Results: The analysis suggests several opportunities for an integrated food supply policy agenda, including targeting common foods of concern (such as highly processed foods) and foods that present common benefits (such as fruits and vegetables), and scaling up existing small-scale policy initiatives that support the availability of nutrient-rich foods. Challenges include policy inertia and competing priorities within the economic sector.

Conclusions: This scoping study indicates that the policy space analysis framework used here can help to identify specific, contextually appropriate policy options and strategies for strengthening public health nutrition policy within sectors responsible for food supply policy.

Presenting author bio: Dr Anne Marie Thow is Senior Lecturer in Health Policy at the University of Sydney. Her research uses theories of public policy making to explore facilitators and barriers to best practice public health nutrition policy, with a particular focus on the interface between economic policy and nutrition.

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⁴ Senior Research Fellow, Poverty, Health and Nutrition Division, International Food Policy Research Institute

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⁶ Professor and President, Public Health Foundation of India

Legislative action adopted by countries around the world to reduce population salt intake

Kathy Trieu (presenting author),¹ Jacqui Webster²

Background/Aim: Excess salt intake is a major cause of raised blood pressure and cardiovascular risk, responsible for an estimated 1.65 million cardiovascular deaths worldwide. In 2013, all World Health Organization countries committed to achieving a 30% relative reduction in mean population salt intake by 2025. This study aims to review the legislative and regulatory interventions adopted to reduce salt intake.

Methods: Salt reduction initiatives were identified from a systematic search of published and grey literature, supplemented by a questionnaire completed by country program leaders working in the relevant fields.

Results: Of the 75 countries that had a national salt reduction strategy in 2014, 33 countries had reported one or more legislative or regulatory interventions that aimed to reduce salt intake. Nine countries have mandatory salt content limits for foods. Eight countries have mandated front-of-pack labelling schemes that aim to reduce salt intake. 23 countries have salt standards for foods procured in public institution settings and three countries have taxation related to high salt foods. Most mandatory initiatives have been recently implemented and therefore their effectiveness on lowering salt consumption and subsequently blood pressure and cardiovascular diseases is not yet known.

Conclusion: There has been an increase in countries adopting mandatory interventions to reduce population salt intake. It is too early to determine whether these are more effective than voluntary interventions. Transparent and rigorous evaluation of mandatory initiatives is crucial to determine their effectiveness and inform future implementation of salt reduction policies.

Presenting author bio: Kathy Trieu is a PhD student/Research Associate at The George Institute for Global Health. With a background in nutrition and public health, Kathy's PhD focuses on initiatives to reduce salt intake for the prevention of CVDs. Her work involves supporting WHO CC SALT in relation to research, implementation and monitoring.

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The potential impact of taxing sugared drinks in the World Bank East Asia Pacific Region: A modelling study

Lennert Veerman (presenting author),¹ Jan Barendregt,² Hideki Higashi,³ Linda Cobiac,⁴ Sumon Das,⁵ Enamul Hoque⁶

East Asia Pacific countries are experiencing a nutrition transition towards foods of higher energy density. Countries differ widely in terms of the prevalence of overweight and obesity but a rapid increase is observed in all countries. This is contributing to an increasing burden of diabetes, cardiovascular disease, cancer, musculoskeletal conditions and other chronic diseases. There is strong evidence that sugar-sweetened beverage (SSB) intake is causally related to increased body mass. Studies have consistently shown that higher SSB prices are associated with reduced consumption of SSBs. We used established multi-state life table modelling methods and publicly available data to estimate the potential impact of SSB taxes on health in four countries. We explicitly modelled expected burdens of diabetes, heart disease and stroke. Data sources included the Global Burden of Disease, food consumption surveys, and Euromonitor's Passport database. The results show that over the lifetime of the current population, a \$0.30 per litre SSB tax would result in a gain of 3.3 (2.4 – 4.2) million health-adjusted life years in China, 3.1 (2.6 – 3.8) million in Indonesia, 760,000 (540,000 – 1,010,000) in the Philippines, and 24,000 (13,000 – 19,000) in Fiji. Annual revenues over the first years of the tax are expected to be approximately \$12.5 billion in China, \$920 million in Indonesia, \$1.1 billion in the Philippines and \$8 million in Fiji. SSB taxes are a simple and effective way in which governments can seek to reduce the burden of obesity, while also generating revenue for health programs.

Presenting author bio: Dr Veerman is a public health physician and researcher with a strong profile in epidemiological modelling, burden of disease studies, and the cost-effectiveness of prevention. He leads an expanding program of work in the area of physical activity, diet, and body mass, leading a team economists and public health researchers.

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Is self-regulation working? The current state of food marketing to children in Australia

Wendy Watson (presenting author),¹ Lyndal Wellard,² Clare Hughes³

Introduction: Reducing children's exposure to unhealthy food marketing has been recognized by the World Health Organization as an important strategy for the prevention of obesity-related chronic disease. In 2009 the Australian food industry introduced two voluntary self-regulatory initiatives on food marketing to children. In 2010 the government committed to monitoring the impact of the self-regulatory initiatives, in response to the Australian National Preventative Health Taskforce recommendation to phase out the marketing of energy-dense nutrient-poor foods on television before 9pm. However, no formal government monitoring has been conducted. This presentation will provide an update on the self-regulation of food marketing to children.

Methods: The presentation provides a critique of the major loopholes in the self-regulatory initiatives, illustrated by examples of advertising and unsuccessful complaints lodged through the industry framework. It also presents a summary of recent evidence of the extent of advertising in Australia.

Results: Minor changes have been made since the regulations were introduced in 2009. The determination of complaints is limited by the loopholes within the current self-regulatory initiatives. Children's exposure to the marketing of energy-dense nutrient-poor foods has not reduced and concerning new media such as websites and Facebook have emerged.

Conclusions: Self-regulation of food advertising in Australia is ineffective. Regulatory changes are needed to reduce children's exposure to advertising of unhealthy foods and the influence this has on their diets.

Presenting author bio: Wendy Watson has a Masters of Applied Science in Nutrition. She has worked for the Cancer Council NSW for six years on food policy projects. She has published on food labelling and food marketing to children. Her work incorporates using advocacy to contribute to food policy debate.

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Regulation and policy to reduce salt in Samoa: Process evaluation of an intervention research project

Jacqui Webster (presenting author),¹ Merina Ieremia,² Kathy Trieu,³ Wendy Snowdon,⁴ Colin Bell,⁵ Marj Moodie⁶

Salt reduction programs are one of the most cost-effective interventions to reduce chronic disease. A 3-year program to evaluate a salt reduction strategy was implemented in Samoa (2012-15). Quantitative salt consumption data was collected to measure impact. A parallel process evaluation aimed to explain the results. The objective was to obtain qualitative and quantitative data to assess intervention fidelity, dose, reach and context. Routine monitoring data including implementation plans, annual expenditure reports and activity reports, was collated and supplemented through semi-structured interviews with 31 stakeholders including government ministries, food industry, media and community organizations. An emerging theme was the impact of staff and governance changes on program delivery and the need for more time to fully implement the program. Consumer awareness had been raised but not yet translated into behavior changes. Likewise standards for salt levels in foods had been integrated into new food regulations but were yet to take effect. Whilst there has been no reduction in measured salt intake in Samoa to date, the process evaluation suggests the intervention is working. Salt is now mainstreamed into government policy including through salt standards in the food regulations and salt education as part of the national NCD program. The finance minister has announced proposals to introduce a tax on high salt (and sugar) foods which some people felt was a result of the project. The intervention needs to be sustained as there is an opportunity to measure salt intake through the WHO STEPS survey planned for 2018.

Presenting author bio: Jacqui Webster is Director of the World Health Organization Collaborating Centre on Population Salt Reduction at the George Institute. She is currently supported by a National Health and Medical Research Council Career Development Fellowship and a National Heart Foundation Future Leaders Award on international strategies to reduce salt.

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Monitoring regulation of health claims on food labels in Australia

Lyndal Wellard (presenting author),¹ Clare Hughes,² Wendy Watson³

Context: Health claims on food labels highlight food-health relationships; e.g. 'calcium for healthy bones'. They are often used by consumers to evaluate products' healthiness without viewing the nutrition information panel. Since January 2016, these food-health relationships must be pre-approved by Food Standards Australia New Zealand (FSANZ) or substantiated by food companies using a systematic review. Companies notify FSANZ of the self-substantiated food-health relationship and provide a dossier of supportive evidence on request. The quality of these industry reviews is unknown as they are not reviewed by FSANZ prior to a claim being made. This project aimed to monitor the notification and substantiation process.

Process: Relationships notified to FSANZ from 2013-2016 were investigated. Where evidence was questionable, a letter was sent to the relevant state agency. If the agency would not investigate or found the relationship to be sufficiently substantiated, a systematic literature review was conducted.

Analysis: During the project, FSANZ received 41 relationship notifications from Australian companies; of these, 20 had substantial evidence and were excluded. Three claims were found to be unsubstantiated by state agencies. The remaining 18 have been submitted to state agencies for investigation, and the results of these will be shared in this presentation.

Outcomes: The current self-substantiation process is difficult for all parties to implement. Enforcement agencies require time and expertise to assess systematic literature reviews. Thus unsubstantiated claims may be present on food labels. FSANZ should implement pre-market approval to ensure unsubstantiated claims are not appearing on food labels.

Presenting author bio: Lyndal Wellard is an experienced dietitian with a Masters of Health Promotion. Lyndal is a Senior Nutrition Project Officer at Cancer Council NSW and a PhD Candidate at the University of Sydney. Her work includes public health research in food policy, public health nutrition advocacy, and prevention of cancer through healthy lifestyles.

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Chilean anti-obesity initiatives - what Australia can learn

Andrea Western (presenting author),¹ Maria Szybiak,² Steve Pratt,³ Maurice Swanson,⁴ Trevor Shilton,⁵ Terry Slevin,⁶ Anne Finch⁷

Traditionally, Australian solutions to overweight and obesity have largely focused on diet and exercise, aiming to motivate individuals to change through education. In more recent years, governments in many countries have identified the role that legislation and regulation can play in addressing the physical, social and economic factors that contribute to the obesogenic food environment.

This paper aims to canvass academic literature concerning Chile's bold and innovative anti-obesity policies. The Chilean government's battle against obesity is unique in that it encompasses three key regulatory initiatives – taxation on sugary drinks; restrictions on marketing, advertising and sales of unhealthy foods to children; and pioneering front of pack food labelling which seeks to inform consumers by identifying products that are high in calories, saturated fat, salt and sugar.

This paper will include a detailed analysis of each initiative, with commentary concerning the legislative instruments used, the potential effectiveness and limitations, and the tactics used by the Chilean food and drink industries in opposing regulation. Juxtaposition with comparable regulation in Australia will seek to highlight how the Chilean experience might assist us to advocate for law reform.

Presenting author bio: Andrea Western is a Senior Policy Advisor for the LiveLighter Campaign. Andrea has worked in health law since completing her honours thesis in this area in 2010, and has a strong interest in regulation.

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