

Solutions for Achieving Sustainable Water Use

What needs should ILSI address?

24 January 2012



ILSI

Risk Science
Innovation and
Application

An ILSI Research Foundation
Center of Excellence

- Water is a critical resource and raw material in the food and beverage industry.
- Processing and packaging operations use and dispose of tremendous quantities of water.
- In many cases the reasons for not conserving water are simple and solvable.
- Today we are seeking solutions to the barriers for sustainable water use in the food and beverage industry.

AGENDA FOR TODAY'S SESSION

8:30-9:30 PLENARY SESSION: HIGHLIGHTS OF ONGOING ILSI INITIATIVES

- By participants of those initiatives

9:30-10:30 SCIENTIFIC PANEL ON BARRIERS AND SOLUTIONS

- By invited experts

10:45-12:00 FACILITATED DISCUSSION

- A panel of invited experts to start the discussion

Setting up the “Solutions” part of the day: What is ILSI Good At?

- Multi-stakeholder expert participation for
 - Expert panels
 - Guidance
 - Monographs
 - Database development
- International reach and collaboration
- Highly respected output from a 30 year history as thought leaders in risk and nutrition science
- How to integrate ILSI wide value

Expectations from this conference from YOU

Please take note of

- the barriers to water conservation and
- what ILSI is doing

And then help us record

- Gaps or potential subject areas to address
- Collaborating potential and synergies with within ILSI and with other organizations, and
- *Specific ideas of what to do*

Output from the organizers

- Rapporteurs are taking notes
 - Dr. Pratima Jasti and Dr. Alessandro Chiodini
- We will share
 - a summary of the identified needs and barriers and overlap with ILSI interests.
 - ideas of projects to address, and
 - Ideas of collaborative and synergistic opportunities across Branches.

Speakers for the first session on ILSI water conservation activities and interest

- Joseph Cotruvo, Representing ILSI RF's project
- Jennifer Young, ILSI HESI
- Pratima Rao Jasti, ILSI Europe
- Alessandro Chiodini, ILSI Europe
- Takashi Togami, ILSI Japan

Scientific Panel session on barriers and solutions to water conservation

- John Fawell
 - Water scarcity or safe water limitations
- Liese Dallbauman
 - Water sustainability in food and beverage manufacturing: looking in, out, and beyond
- Linda MacPherson
 - Perception issues for water reuse - and how to overcome them
- Chuck Gerba
 - The economics of water sustainability - barriers and unrealized gains, and synergies

Experts for the Facilitated Discussion

David Cunliffe, South Australian Department of Health

Dean Davidson, FDA (retired)

Andrew Eaton, Montgomery Watson Harza Laboratories

David Bridgers, Siemens Water Technologies

Charge Questions

1. What are the most pressing and addressable unmet needs for the food and beverage industry in water conservation?
2. Are there overlaps with emerging issues - that we should be considering?
3. What can be done to address needs through actions that ILSI branches can take?
4. Are there ongoing efforts that we should be aware of
 - So that we do not waste effort and
 - So that we can leverage efforts with other organizations?