

7th Slow Food
International Congress
Chengdu, China
September 29-October 1, 2017

**Seventh Slow Food International Congress
Chengdu, China, 29 September - 1 October 2017**

Motion number 3

**Biodiversity, knowledge, communities and cultures
that we want to defend and support**

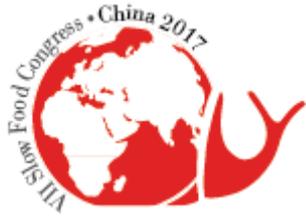
Given that:

- The erosion of food biodiversity (plant species and varieties, animal breeds, traditional foods such as breads, cheeses, sweets, cured meats, preserves, etc.), that is the product of local cultures and artisanal knowledge, has increased dramatically over the last 60 years, and for the last two decades has also been aggravated by climate change.
- One of the main causes of the rapid decline of this heritage is the food production model that since the Second World War has gradually colonized the entire planet, characterized by an increasingly widespread industrialization of agriculture. This model involves the extensive use of synthetic chemicals; the spread of monocultures, including GMOs; factory farms for livestock; the privatization of natural resources like land, water and seeds; the concentration of production and the disappearance of small-scale farming based on biodiversity and multifunctionality and consequently of small-scale producers.
- For years, Slow Food, particularly through the Ark of Taste and Presidia projects, has been working to recover, protect, safeguard and promote the food and cultural biodiversity that has accumulated over the centuries all over the world.

We, the representatives of the Slow Food and Terra Madre network, having come from 90 countries around the world to unite at the International Congress in Chengdu, China, renew and relaunch our commitment to support food sovereignty by defending food biodiversity and the traditional production practices associated with it, and to supporting the small-scale farmers and food producers and the food communities who are the custodians of these skills and knowledge that are essential to the future of humanity, and pillars of the development model we want to promote.

In particular, we commit to undertaking actions and projects aimed at:

- continuing to search out food products, plant varieties and animal breeds at risk of extinction that are part of the identity of places and communities and to catalog them in the Ark of Taste; we recognize this as the first essential step to encouraging the development of awareness among the global public. We will also protect them by defending them from any action of appropriation by the industrial food system.
- implementing specific projects in local areas and with local communities, with the aim of recovering and promoting the products nominated by the network and supporting the producers who are their



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custodians, including Slow Food Presidia and Earth Markets, the Alliance between chefs and local producers and educational initiatives, with the aim of saving the artisanal knowledge held by local communities and passed down to us, and any other action that can contribute to these objectives.

- putting into practice actions and tools that can promote the awareness and use of the Ark of Taste and Presidia products as an additional form of support for food-producing communities.
- **supporting research activities which aim to demonstrate all the values of biodiversity.**
- supporting awareness-raising and communication campaigns aimed at explaining the value of biodiversity and highlighting the risks it faces, and also showing the consequences of a hyper-industrialized agriculture that is impoverishing the planet's resources, polluting land and water, stealing soil and seeds, harming our health and destroying cultures and diversity.