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Jeppe Bruus has a background in communications and politics and has previously served as Minister for Taxation, as well as holding various political and parliamentary positions. He holds a masters degree in social science from the University of Copenhagen.As Minister for Green Transition, Jeppe Bruus is responsible for implementing the Agreement on a Green Denmark, an ambitious plan that will significantly reshape Denmarks landscape and convert 10 percent of the countrys land into nature and forest, improve water quality, enhance biodiversity and reduce the environmental footprint of the agricultural sector while at the same time paving the way for a strong and competitive agricultural sector.Jeppe Bruus played a leading role in negotiating the agreement, collaborating closely with political parties, the private sector, and NGOs to develop policies that promote environmental responsibility while ensuring economic and social resilience. Scroll down to find the Summary Report in Arabic, Chinese, English, French, Hebrew, Indonesian, Japanese, Korean, Italian, Portuguese, Russian and Spanish. Sign up for stories about our work Dr. Ismahane Elouafi, Executive Managing Director of CGIAR, is joining theEATAdvisory Board to bring her scientific expertise and leadership to the global effort to transform food systems. A trained geneticist, she has dedicated her career to advancing agricultural research, from improving wheat genetics to promoting underutilized crops for greater food security. Through leadership roles at CGIAR, FAO, and the International Center for Biosaline Agriculture, she has championed biodiversity, sustainable agriculture, and science-driven policies priorities that align closely withEATs mission. A strong believer in the power of partnerships, she has worked across sectors to connect science, policy, and practice for lasting impact. Dr. Elouafi looks forward to contributing her knowledge and network to help drive collaborative solutions for a healthier, more sustainable, and more resilient global food system. EAT is the science-based global platform for food system transformation. EAT is a non-profit dedicated to transforming our global food system through sound science, impatient disruption and novel partnerships. Our people are our greatest strength. EAT is governed and managed by a board of trustees, while the advisory board provides management with strategic advice. EAT partners with a range of foundations, academic institutions, organizations and companies with whom we collaborate on programs and who provide strategic advice, knowledge and financial support to EAT. The 2025 EAT-Lancet Commission will publish its findings in The Lancet and officially launch at the EAT Stockholm Food Forum. EAT is a non-profit dedicated to transforming our global food system through sound science, impatient disruption and novel partnerships. Sign up for stories about our work EAT is a non-profit dedicated to transforming our global food system through sound science, impatient disruption and novel partnerships. EAT is a non-profit founded by the Stordalen Foundation, Stockholm Resilience Centre and the Wellcome Trust to catalyze a food system transformation. Read article "What is EAT" To ensure success, we connect and partner across science, policy, business and civil society to achieve five urgent and radical transformations by 2050. Read article "How we work" There are forums on food, on health and on sustainability and now, finally, a forum that incorporates all three fields in a globally effective way. Read article "The Origins of EAT" Sign up for stories about our work Hva er EAT? EAT er en ideell organisasjon grunnlagt av Stordalen Foundation, Stockholm Resilience Centre og Wellcome Trust for katalysere en transformasjon av matsystemet.Dagens globale matsystem svikter bde mennesker og miljet. Mer enn n av ti over 800 millioner mennesker over hele verden lider av underernring. Samtidig gr en tredjedel av all mat som produseres til spille. Mer enn 2 milliarder barn og voksne lider av overvekt og fedme, og antallet fortsetter ke. Globalt sett utgjr usunt kosthold en av de strste risikofaktorene for sykdom, og er en av hovedrsakene til epidemien av kroniske tilstander som diabetes og hjerte- og karsykdommer. Disse problemene er kende og legger en enorm byrde p helsesystemene verden over.Hvordan vi produserer, behandler, transporterer, forbruker og slser med mat forsterker de globale klima -og miljkrisene. Landbrukssektoren er globalt den strste kilden til utslipp av klimagasser, og er en stor bidragsyter til avskoging, utrydding av arter og utarming av marine ressurser. Klimaendringer og kende sult og underernring i verden vil ke presset p et allerede overbelastet, ineffektivt og lite brekraftig matsystem, noe som igjen vil akselerere klima- og miljkrisene ytterligere.Den tydelige sammenhengen mellom de ulike problemene vi str overfor tydeliggjr hvor viktig det er med omfattende tiltak. De komplekse utfordringene krever lsninger som inkluderer alle relevante sektorer og fagomrder, og som nr p tvers av kontinenter.Et sentralt premiss for brekraftsmlene er at vi m tenke nytt for skape den fremtiden vi nsker. Vi m unng gjenta feil fra fortiden, og vi m jobbe tverrfaglig. Vi m f slutt p all form for underernring, og vi m p en helhetlig mte ta tak i matrelaterte utfordringer. Dette er grunnlaget for hvordan EAT jobber.Visjon, misjon og vre verdierVr visjon er et rettferdig, inkluderende og brekraftig globalt matsystem som bidrar til sunne og friske mennesker, p en frisk planet.Vr misjon er transformere det globale matsystem gjennom forskning, nytenkning og nye partnerskap.Vre verdier er forankret i et sett med fem prinsipper som hjelper med definere arbeidet vrt. Vi deler disse felles overbevisningene, og verdiene er styrende i alt vi gjr. EATs arbeid:Driver frem systemendringer basert p forskningsbasert kunnskapForsterker gjennomfringen av tiltak gjennom samarbeidLeverer nytenkende lsninger der andre ikke fr det tilEr en forkjemper for mangfold, rlighet og integritetSttter rettferdighet, likhet og inkluderingSlik jobber viEAT samarbeider p tvers av vitenskap, politikk, nringsliv og sivilsamfunn for n fem ambisise og radikale endringer innen 2050.Vi jobber med :Srge for at alle har tilgang til et sunt, smakfullt og brekraftig kostholdOmstille matsystemet s det prioriterer mennesker og miljProdusere mer av den riktige maten p en mer effektiv mteBeskytte miljet bde p land og i vannDrastisk redusere matsvinnI arbeidet med lse utfordringene bruker vi et rammeverk som p en dynamisk mte lar oss jobbe p tvers av kunnskap, engasjement og medvirkning, og handling. Ny forskningsbasert kunnskap understreker hvilken retning vi br g, og presenterer solide bevis for hvorfor det haster med endre systemene. Ved jobbe aktivt med partnere p tvers av nringsliv, politikk og forskning fremmer vi konkrete, kunnskapsbaserte tiltak og lsninger som kan ha positive ringvirkninger p stor skala.EATs DNA bestr av kombinere fremgangsmten for endring av matsystemet med rammeverket for samarbeid og handling.Read about EAT in English here. Isabel Gracin is the Chief Development Officer at EAT and a member of EATs senior leadership team, where she leads partner relations, fundraising, and strategic initiatives. Based in Stockholm, Isabel also supports the planning and execution of the EAT Stockholm Food Forum, EATs flagship event, bringing global leaders together to advance sustainable food systems by leveraging her expertise in event management.Previously, Isabel served as Chief Operating Officer at the Brilliant Minds Foundation, driving the foundations strategic operations for over three years. Prior to that she was a Communications Advisor for Right Livelihood, as well as Editor in Chief for Robb Report Sweden, and Nordic Director of Communications and Partner Relations for Quintessentially.With a strong background in communications, including senior roles in the luxury lifestyle industry, Isabel combines her executive management experience with a passion for impactful collaborations and sustainable development.In addition to her role at EAT, Isabel also sits on the Board of Directors at Growth Minds, a fellowship dedicated to fostering leadership and personal growth by connecting next-generation leaders in structured, meaningful ways. Isabel is also an ambassador for Soneva, Whole World Water, and sits on the advisory board for The Future is Funghi Award.Isabel holds a Bachelor of Arts in Design & Communications from Rhode Island College (2002), alongside additional certifications from Berghs School of Communication.Isabel is a Swedish and British national. Benjamin Dousais the Minister for International Development Cooperation and Foreign Trade since September 2024. He most recently served as CEO of the Swedish Federation of Business Owners. Prior to this, he has served as the Chairman of the Moderate Youth League and CEO of Timbro, one of Swedens leading think tanks. Benjamin began his career as a political advisor and counsellor. He holds a bachelors degree in business and economics from Stockholm School of Economics and has studied public administration at masters level at London School of Economics.

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