THE GRAN CANARIA
2026 DECALOGUE

Call for

A Common Action Plan on Sustainable Food Systems Transformation in the Community



October 8-10 / 2026
Universidad de Las Palmas de Gran Canaria

Introduction

The High-Level Technical Meeting, under the auspices of the SFS-MED Platform, was co-organized by the University of Las Palmas de Gran Canaria, the International Centre for Advanced Mediterranean Agronomic Studies (CIHEAM), and the Federation of European Nutrition Societies (FENS), in collaboration with the Forum on Mediterranean Food Cultures.

This High-Level Technical Meeting served to finalize the 2026 Las Palmas de Gran Canaria Decalogue Call, as a tool kit of 10 key thematic points for a Common Action Plan on Sustainable Food Systems Transformation in the Community, towards the future of a co-development of a Voluntary Code of Conduct for the sustainability of the Mediterranean Diet. It was held on the 10th anniversary of the *2016 Gran Canaria Decalogue for Sustainable Food and Nutrition in the Community*[1], builds on an experts consultation held in Santa Brígida and Vega de San Mateo, where the Mediterranean Diet, recognized by UNESCO, was highlighted as a benchmark for healthy, sustainable, and culturally rich nutrition.

The Conceptual Theoretical Scheme

Food systems rely on a natural resource base that is becoming increasingly more fragile and scarce, and that is extremely vulnerable to climate change as well as biodiversity loss – both of which are undermining food security and nutrition. Therefore, food systems have to become more efficient in their use of resources and increase resilience to environmental/climate-change related threats, at every stage, from primary production to transformation, distribution and consumption while relying on a fragile and increasingly scarce resource base.

The High-Level Technical Meeting at the University of Las Palmas de Gran Canaria positioned the food environment as the central, strategic interface bridging Nature (natural resources, land, water, soils, biodiversity, climate) and Human Beings (socio-economic, cultural, and nutritional frameworks). Rather than treating production and consumption as separate silos, the CIHEAM approach to the food environment to translate consumer demand into sustainable production methods - driving Sustainable Consumption and Production (SCP), with the Mediterranean Diet acting as a territorial lever.

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[1] Serra-Majem et al. (2017). Decalogue for Sustainable Food and Nutrition in the Community: Gran Canaria Declaration 2016. *Journal of Environment and Health Science*. http://hdl.handle.net/10553/121090

In the Mediterranean context, the Mediterranean Diet, as a territorial lever of change for SCP with multiple context-specific sustainable benefits, can enhance multi-stakeholder collaborative efforts and cross-cutting, multi-level actions to strengthen technological and social innovation capacities. The SCP approach adopts a food environment perspective to address food consumption, considered one of the most important drivers of both global environmental change and human well-being. It requires rethinking community urban–rural connections through co-designed actions on the food environment, which represents the interface between food supply chains, consumers, and diets, with a context-specific focus on community environments and food systems.

OBJECTIVES OF THE HIGH-LEVEL TECHNICAL MEETING

- **Drafting** the 2026 Las Palmas de Gran Canaria Decalogue as a Call for SFS Common Action in the Community for the development of a Voluntary Code of Conduct for the Sustainability of the Mediterranean Diet, as a Territorial Sustainable Healthy Diet Model, in the direction of the CIHEAM Ministerial Meeting in Rome.
- **Enhancing** a wider multidisciplinary and multi-stakeholder participation for the development of a Voluntary Code of Conduct for the Sustainability of the Mediterranean Diet as a territorial context specific, sustainable healthy diet.
- **Highlighting** the centrality of the food environment as a cross-cutting strategic and operational interface for sustainable food systems transformation in the Mediterranean, connecting food supply chains and consumers, with the Mediterranean Diet acting as a lever for SCP.

programme

Thurshday 8 October 2026

ULPGC Rectorate
/ Board Room (*Sala de Juntas*)

15:30
Coffee

16:30
Welcome: Setting the Scene for
The Gran Canaria 2026 Decalogue Call
Lluís Serra-Majem, Rector, University of Las Palmas de Gran Canaria

Opening Addresses
Teodoro Miano, Secretary General, CIHEAM
Jacques Delarue, Secretary FENS; Elected President IUNS

Tour de Table Participants Experts

17:00
From Where We Come from and Where We Are Going:
The Gran Canaria 2026 Decalogue Call
Rapporteur /
Sandro Dernini, SFS-MED Platform Coordinator, CIHEAM; Chair, Forum on Mediterranean Food Cultures

17:10
The Centrality of the Food Environment
Roberto Capone, Principal administrator CIHEAM

17:20
Food Cultures and Social Capital
F. Xavier Medina, Universitat Oberta de Catalunya

17:30
Oceans, Fish and Fisheries: at the Heart of the Food System
Marisol Izquierdo, Universidad de Las Palmas de Gran Canaria.

17:45 – 18:45
Experts Open Discussion

Friday 9 October 2026

ULPGC Rectorate
/ Board Room (*Sala de Juntas*)

08:50
Official Group Photo of the Event

Welcome of the Mayor of Las Palmas de Gran Canaria City Hall

09:00 - 13:00
Drafting the 10 Key Points of the 2026 Decalogue Call

13:00 - 14:00
Light Lunch Break at the Fish Courtyard (Patio de los Peces)

14:15
Finalizing the 10 Key Points of the Decalogue Call

18:40
A Way forward to the CIHEAM 13th Ministerial Meeting, Rome
Teodoro Miano, Secretary General, CIHEAM

18:50–19:00
The Gran Canaria 2026 Decalogue Call for a Common Action on a Sustainable Food Systems Transformation in the Community
Lluís Serra-Majem, Rector, University of Las Palmas de Gran Canaria

Methodological Approach applied to the Food Environment for drafting the Gran Canaria 2026 Decalogue

The CIHEAM approach is a holistic conceptual model based on the vision that food systems strongly connect two large biological entities: on the one hand, "Nature," which includes land and water, soils, biodiversity, and climate; and, on the other, "Human Beings," within variable socio-economic and cultural frameworks. The relationship is extremely complex, both because food production is related to intricate systems across different domains and because consumption is not simply an individual act but involves aspects and conditions inherent to the socio-economic environment in which people live.

In line with its 2030 Strategic Plan (CIHEAM, 2025) and ministerial mandates, CIHEAM applies a region-specific, systemic approach to Mediterranean food environments via the SFS-MED Platform. Rather than treating production and consumption in isolation, this approach considers the full ecosystem of sectoral interdependencies, local realities, and global pressures affecting the region."

The food environment therefore takes on strategic importance, not only because it influences people's food choices, but also because, by mediating between the needs of consumers and those of producers, it translates food demand patterns into production methods by communicating, for example, which production method to adopt (e.g., organic farming), which type of product is required (AOP, Traditional Products, Terroir, IGP, DOC, etc.), and what the appropriate selling price might be.

The CIHEAM approach to the food environment has been designed to create favorable enabling conditions, through **interdependent cross-cutting core architectural elements:**

- **Three Pillars for Change (Enabling Conditions)**: 1) Availability and Physical & Economic Access; 2) Food Quality, Traceability, and Safety; 3) Marketing, Information, Communication, and Education.
- **Four Transversal Transformation Accelerators**: a) Policies | b) Training | c) Digitalization | d) Scientific Research & Innovation

The **2026 Las Palmas de Gran Canaria Decalogue** identifies ten cross-cutting action points. These were developed by integrating the CIHEAM food environment approach with the 2016 Gran Canaria Decalogue and the eight strategic entry points from the SFS-MED Platform stocktaking exercise.

THE GRAN CANARIA 2026 DECALOGUE CALL FOR A COMMON ACTION

1. **Affordability of Mediterranean Diets**

   Making sustainable healthy diets context-specific, accessible and affordable by addressing food costs, shorter value chains, seasonal produce, Geographical Indications (GIs), and plant-based proteins.

2. **Climate Change Mitigation & Water/Land Sustainability**

   Enhancing resource efficiency and resilience against environmental threats by safeguarding soil and water resources - including wastewater - across primary production and distribution.

3. **Food Cultures, Arts & Social Capital**

   Safeguarding culinary traditions, cultural roots, traditional gastronomy, and fostering intergenerational dialogue to strengthen our core social capital.

4. **Biodiversity Preservation and Restoration**

   Enhancing Sustainable Consumption and Production (SCP) through circular green and blue economies, prioritizing the active defense and restoration of local biodiversity.

5. **Sustainable Fisheries & Aquaculture**

   Advancing responsible aquatic food production, sustainable fisheries, and ocean health as vital pillars of resilient food systems across islands and coastal regions.

6. **Rural–Urban continuum: local and regional food policies**

   Enhancing rural–urban integration and community food systems resilience, with a strong focus on migration borders and territorial edges.

7. **Sustainable & Circular Tourism**

   Bridging tourism with local food networks by elevating regional gastronomy, selecting sustainable sourcing in hospitality, and minimizing ecological footprints.

8. **Empowering Communities through Inclusive Training & Education**

   Cultivating human capabilities and food systems education to empower local communities, foster equitable and inclusive livelihoods, and place a special emphasis on youth.

9. **Digitalization, Research & Innovation**

   Accelerating social and technical innovations across food systems through the responsible deployment of digital technologies and communication, while advocating for scientific research and knowledge transfer within the food environment.

10. **Food Security, Quality, Safety & Traceability Standards**

    Guaranteeing food availability, enforcing safety standards and quality labels, and utilizing origin certifications (AOP, IGP, DOC) to uphold food integrity, build consumer trust, and promote sustainable trade.

List of participants:

Lluís Serra-Majem
Teodoro Miano
Roberto Capone
Jacques Delarue
Sandro Dernini
Xavier Medina
Inmaculada Bautista
Helmut Schröder
Marcela González-Gross
Verónica Davila
Marisol Izquierdo
Carmen Rubio-Armendáriz
Ricardo Haroun
Vanessa Santana
Juan Luis Gómez-Pinchetti
Vanessa Santana

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Location:
https://maps.app.goo.gl/AS5EKyrxjXpUuy3T8