

2023 Sustainability Report SDG 2



ZERO HUNGER



LETTER FROM THE REPORT RECTOR





Ege University is a leading university, an example of the Turkish higher education system, which has received Turkey's first Institutional Full Accreditation Certificate and has the identity of a Student-Focused Research University.

Our University, with its 68-year deep-rooted history, strong academic staff, qualified scientific studies, distinguished students, and graduates, is to make a supreme effort to build a solid future for new generations by being sensitive to the realities of the world, our country and the society we live in. Ege University is a strong research institution with an entrepreneurship and innovation ecosystem where R&D, innovation, knowledge, and technology transfer take place between industry and university.

Ege University has adopted all the goals of eliminating inequalities, strengthening economic growth and employment, improving cities and residential areas, ensuring industrialization, protecting oceans and ecosystems, producing and consuming energy more sustainably, combating climate change, developing sustainable production and consumption, and empowering human rights. Our university operates within an adequate ultrastructure designable to implement all academic and operational activities within the SDGs framework.

We steadfastly persist in our pursuit of elevating Ege University into a vanguard research institution dedicated to pioneering technological advancements in support of sustainable development.

This report not only contains in-depth information about Ege University's remarkable efforts in each of the United Nations Sustainable Development Goals throughout 2023 but also reveals the key strategies of our institution. Moreover, it serves as a guiding compass, not only illuminating our efforts but also enabling a keener determination of our evolving needs and strategic plans.

In harmonious unity, we ardently endeavor to steer our institution towards a guiding and pioneering role by meticulously realizing our objectives through a management philosophy of fairness, equity, and accessibility.

I appreciate all my esteemed colleagues whose collective efforts have shaped this report.

With warm regards and respect..."

Prof. Dr. Necdet BUDAK Rector



LETTER FROM THE REPORT TEAM



As the Sustainability Report Team, Ege University, we are proud and excited to present the third annual Sustainability Report of Ege University, one of Turkey's pioneering universities, prepared to concretize the University's commitment to sustainability and enable you to follow our sustainability-related efforts closely.

Sustainability lies at the heart of Ege University's main objectives. Besides, our university bears the responsibility of leaving a more livable world to future generations, and it emphasizes its determination to integrate sustainability principles in the fields of education, research, social contribution, and campus management. Over the years, Ege University has built a strong track record of offering sustainable solutions to address the challenges facing the university and society. In 2020, all these efforts culminated in establishing the Rankings Office. This move not only strengthened the university's commitment to sustainability but also led to the formation of sub-commissions focusing on various Sustainable Development Goals. These sub-working groups brought together academics and administrative staff from every faculty and the Rectorate, each contributing diverse perspectives and professional expertise.

What makes the Rankings Office even more dynamic is its inclusion of the Sustainability Report Team, which actively participates in all activities, thus enhancing the visibility of the office across the university.

Ege University aims to extend influence far beyond the boundaries of our institution. The EGE Sustainability Team seeks to be a trailblazer in instilling a culture of sustainability in other higher education institutions. Our Sustainability Team and its sub-working groups are going to serve as advisors to our university as well as to other universities, offering insights into Sustainable Development Goals and impact management. Furthermore, we are going to continue to be actively involved in educational initiatives that support schools on their sustainability journeys.

Beyond our campuses, we actively engage with local communities, businesses, and government entities to foster sustainable relationships, collaborate on solving common issues, and share our wealth of knowledge.

Ege University is unwavering in its commitment to the responsible management of resources to mitigate their impact on society, the environment, and the economy. This report offers a transparent and current source of information, providing valuable guidance to universities and stakeholders seeking to expand their knowledge on sustainability.

EGE University is actively dedicated to advancing sustainability through research, education, and innovation to become a leading institution in Turkey and worldwide. Our primary focus is on enhancing the accessibility, inclusivity, and affordability of our university for the benefit of our community. We cultivate positive partnerships with industry leaders to strengthen our engagement and ensure the use of environmentally sustainable practices that support innovation and research.

This report offers insight into EGE UNI's position in 2023 regarding enhancing sustainability in Turkey. We share our initiatives and commitments related to environmental, social, and economic sustainability, along with their corresponding impacts. We extend our gratitude to our sub-working groups, the Sustainability Report team, our dedicated students, EGE's esteemed academicians, and the Rectorate for their unwavering efforts this year to further our sustainable impact.

Our journey towards securing the sustainability of our world is an extensive and long way one. As the EGE Sustainability Team, we place our trust in the dedication of our university's staff and students to continue their improvements this year and sustain their endeavors well into the future.

We appreciate your interest in the Ege University Sustainability Report and eagerly welcome the feedback of our readers.

Assoc. Prof. Göknur ŞİŞMAN AYDIN Coordinator of Sustainability Studies Office of Institutional Development Planning and Monitoring



ZERO HUNGER



GLOBAL OBJECTIVES

- 2.1. Universal access to safe and nutritious food
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- 2.2. Elimination of all forms of malnutrition
- 2.3. Doubling the productivity and income of small-scale food producers.
- 2.4. Sustainable food production and resilient agricultural practices
- 2.5. Maintaining genetic diversity in food production
- 2.A. Investments in rural infrastructure, agricultural research, technology and gene banks
- 2.B. Prevention of agricultural trade restrictions, market distortions and export subsidies
- 2.C. Ensuring the stability and the timely access to information of food commodity markets



Africa's easternmost peninsula, the Horn of Africa (HOA), which includes Djibouti, Eritrea, Ethiopia, Kenya, Somalia, South Sudan, Sudan and Uganda, is experiencing its longest drought in 40 years. The climate crisis and food insecurity in the region, combined with political instability, resulted in famine sweeping across Somalia in 2023. The drought affected 7.8 million people in Somalia, with about 6.7 million in need of food aid.

As we have done in previous years, Ege University continues to work in line with its perspectives in the field of nutrition and health and the strategies it has developed to increase access to healthy food in 2023. All our students, administrative and academic staff, guests, patients and guests have been provided with access to affordable, nutritious, healthy and sustainable food with high nutritional value, including different food options, through the dining halls on campus.



As a result of the physical improvements, the existing cafeteria capacity has doubled, and a total of 1,490,067 people will be served 35,024 meals in 2023. At the same time, free access to drinking water was provided with 19 freshwater fountains on campus that are accessible to everyone and contributed to the reduction of plastic packaging waste.

The water and food needs of our animal friends on the campus have also been met by placing automatic feeders and drinkers at designated locations. In addition, the "Best Friends" project, implemented with the support of our volunteer students and staff operating under the name of Ege University Animal Rights Society, also provides shelter, treatment, and rehabilitation services for pet animals.



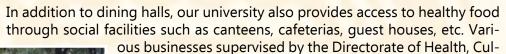






The restaurant part of Ege University Guesthouse serves a rich menu of Turkish cuisine between 09:30-23:30 except for public holidays, religious holidays and Mondays of the week. Breakfast and meals are served in the restaurant of the guest house.





ture and Sports through the "Ege University Canteen-Ca-



feteria Management Board" provide services throughout the campus, especially for our students.

Produced within the framework of the trilateral cooperation protocol with Ege University Faculty of Fisheries, S.S. North Aegean Agricultural Development Cooperative and Izmir Metropolitan Municipality are sold at Ege University Faculty of Fisheries Fish Point to students, staff and the public under the supervision of experts without any commercial profit. Anyone who visits the official website of Ege University Faculty of Fisheries can order our healthy and hygienic fish 24/7. Orders can be picked up at any time or the next day at the faculty shop.

Vending machines in our faculties, libraries and cafes provide students, staff and visitors with food and drink around the clock.











Ege University has adopted a comprehensive policy aimed at combating hunger, addressing urgent action areas such as rapid population growth, climate change, and ecosystem degradation. The policy also aims to prevent the decline of rural populations, promote sustainable food production, implement drought-resistant agricultural practices, preserve genetic diversity in food production, and invest in agricultural research and technologies focused on rural infrastructure development, as well as in gene banks.

Organic waste generated on campus, including grass clippings, raw vegetable and fruit waste, cooked food scraps, and tea and coffee grounds, is transformed into compost, a beneficial soil nutrient, through a 24-hour processing period. Biodegradable waste from our campus cafeteria is processed in line with the "Zero Waste" principle into pet food (60% cat-dog food, 40% compost) and is utilized in the "Can Dostlar" (Companion Friends) project. The Ege University Animal Rights Club is dedicated to enhancing the quality of life for animals on and around campus. The club continues its efforts in coordination with Ege University staff, students, and volunteer academics. Automated feeding dispensers placed at designated points on campus facilitate the feeding of animals, ensuring they have regular nourishment, particularly during the cold winter months.

The Erasmus-Plus Maripet-Skarta project, which aims to utilize by-products from non-target fish catches in pet nutrition and add value to the fisheries sector, is being carried out in collaboration with Ege University, Balkesir University, and universities from Norway, Croatia, Lithuania, and Iceland. Within the project, training is provided on creating a "Biologically Approved Raw Food" product for feeding pet cats and dogs, where discarded fish are used as the primary protein source. Additionally, training is provided on maintaining the manufactured raw foods at appropriate storage temperatures and ensuring their delivery to pet



3



owners without breaking the cold chain. Dissemination Event 4 (Turkey) was held on May 12, 2023, in Izmir.

> Ege University is also a leading institution in Turkey for research and innovative projects in food technologies and sustainable agriculture. In addition to our undergraduate programs in the Faculty of Agriculture, the Faculty of Fisheries, and the Department of Food Engineering in the Faculty of Engineering, we offer graduate programs in Sustainable Agriculture and Food Systems th-

rough the Graduate School of Natural and Applied Sciences. We develop collaborative projects and partnerships in these fields with both local and international organizations.

Hosting numerous international events and projects in sustainable agriculture, Ege University organized the "Business Meetings" event from September 25-27, 2023, in collaboration with the Turkish Association of Agricultural Machinery and Equipment Manufacturers (TARMAKBIR), the German-Turkish Chamber of Commerce and Industry (AHK), Bayern International, and the Bavarian Ministry of Economic Affairs, Energy, and Technology. During this event, which focused on smart agricultural technologies, visits were made to İzmir and surrounding areas to provide stakeholders with insights into sustainable agriculture and food systems. Participants were also informed about ecology and biodiversity for sustainable agriculture, pest management in sustainable agriculture, and vegetable cultivation in sustainable greenhouses.

Work continues on the international project titled "Development of Solid Fuel and Soil Conditioners through Pelletizing and Pyrolysis Processes of Coffee and Tea Brewing Waste," supported by TÜBİTAK under project number 121N873.





The 9th Member Meeting of the Regional Council of Agricultural Machinery Associations in Asia and the Pacific (ReCAMA) was held from October 2-4, 2023, in İzmir, with contributions from Ege University's Faculty of Agriculture. The event included participation from members of the United Nations Economic and Social Commission for Asia and the Pacific's Centre for Sustainable Agricultural Mechanization (ESCAP-CSAM).



The "SUSTAvianFEED" project, funded by the EU under the PRIMA program, aims to provide concrete approaches for sustainable egg and broiler meat production by using alternative feed sources for poultry breeds/lines specific to the Mediterranean region. Coordinated by Spain, the project is being conducted in Italy, Turkey, and Tunisia. SUSTAvianFEED focuses on preserving biodiversity by utilizing locally adapted breeds or synthetic lines, partially substituting standard protein sources in feeds with alternative raw materials, improving poultry health and welfare through practices that promote natural behaviors and gut health, and ultimately developing sustainable models for rural socio-economic growth. The Department of Animal Science, in collaboration with the Department of Agricultural Economics at Ege University's Faculty of Agriculture, is coordinating the pilot implementations of the project.



Through its faculties, institutes, vocational schools, and centers dedicated to education, research, and practice in agriculture and food, Ege University supports sustainable food production and resilient agricultural practices, aiming to raise public awareness on these issues. Our Faculty of Agriculture participated in the "18th International Agriculture and Livestock Fair, AGROEXPO 2023," held from February 1-5, 2023, at



the İzmir-Gaziemir International Fairgrounds. This event is one of Turkey's largest agricultural fairs and ranks among the top four in Europe.





Ege University aims to fulfill its social responsibility by contributing to a higher quality of life and social environment for all segments of society and promoting the development of the local and national economy. To this end, the university organizes and participates in various events. At the Ege University 25th Promotion Days event held on May 5, 2023, with the participation of secondary education institutions from İzmir and surrounding areas, attendees were informed about the university's educational and research

activities, as well as topics related to sustainable production and biodiversity.







The NEET PRO (Labor Market Support Program for Young People Not in Education, Employment, or Training) is a special project aimed at integrating young people into the labor market and creating a skilled workforce. Our project, titled "NEETs in the Seed Se-

ctor: Seed Training Programme (NEETSeed)," supported by the EU, was launched on August 1, 2023, to enhance the employability of NEET youth in Turkey's seed sector, aligning with the sector's new needs. Managed by Ege University's Seed Technology Application and Research Center, the program targets NEET individuals aged 20-29, facilitating their registration with İŞKUR, developing their skills, contributing to the agricultural labor market, and supporting their job search processes.

Following the success of EGE TOTEM, the first Seed Research Center of Turkey, to become ANAB International Accredited Laboratory in the field of 'Seed Quality and Health Analyses', it has earned the right to become an ISTA LABORATORY MEMBER with the international code 'TRML0500 EGE-TOTEM' from ISTA (International Seed Testing Association), one of the most prestigious and reference institutions in the world in the field of seed, and has become the 7th university in the world that is a member of ISTA. EGE-TOTEM, which has gained advantages such as reliable analyses in the international arena, taking samples on behalf of ISTA, issuing certificates, and the right to represent and participate in ISTA congresses with its ISTA membership, has successfully passed ISTA's proficiency test programs; and continues many analyses such as seed health and quality tests, serological and molecular analyses, pathological and genetic variation, variety separation tests intensively in the national and international sector within the scope of ISTA criteria.

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6



Ege University Seed Technology Application and Research Center (TOTEM), which conducts research, conducts scientific studies, and trains engineers and researchers for the development of the seed sector, provides scientific and technical support to the Turkish seed sector and provides the necessary testing and training services on seed quality. In addition to testing services, the center, which closely follows scientific and technological developments and conducts studies on CRISPR technologies, gene technologies, and haploid technologies, can also provide consultancy services by visiting production facilities on production and quality issues upon request. The center, which also provides expert witness services to the courts regarding disputes that may arise during production processes, continues to provide increasing support to the sector with its expert, effective, and strong academic staff.

Prioritizing the use of foods produced in its own research and application centers for the food needs of the campus, Ege University uses foods and organic products produced in the research and application centers of the Faculties of Agriculture and Fisheries, and bread produced by the Department of Food Engineering to meet the food needs of the student and staff cafeterias within the Health, Culture and Sports Department. It offers its own production foods such as yogurt, cheese, milk, kefir, ayran, eggs, olives, vegetable oils, butter, tarhana, ice cream, honey, propolis, seasonal vegetables and fruit fertilizers at its sales points on campus.

The Research, Application and Production Farm of the Faculty of Agriculture of Ege University, located in the Ulukent region of the Menemen district of Izmir and expropriated in 1963, with an area of 3,400 hectares, hosts research and practical applications aimed at advancing agricultural technology in the region. The farm, which provides suitable environments for students to develop their practical professional skills, also produces dairy products, tarhana (a fermented grain-based food) and leaf compost. Fodder crops are produced on a 700-hectare area in the Seyrek district.



As a result of the crossbreeding studies with Ile de France x Tahirova carried out by the Faculty of Agriculture of Ege University, that genotype was named Menemen Sheep and meat type sheep breeding has been carried out for many years in the Menemen Research and Application Center of the Faculty of Agriculture.



The farm also has a vineyard that is a gene bank along with olive, almond, vine, vegetable saplings, cuttings and onions, pine, cedar, plum, peach and apricot trees. Some of the olives collected are used to produce the most delicious and aromatic olive oils in the region, while the rest is processed for table use. The roughage needs of the animals raised are also met by the forage plants produced on the farm. Surplus forage plants are purchased by surrounding businesses, thus contributing indirectly to animal production activities in the region.

Agricultural production activities are also carried out at the Faculty of Agriculture production station in the Mordoğan district of İzmir, where daffodil, hyacinth and artichoke production are carried out, and there are vineyards, olive groves and fruit plantations.







Mordoğan Agricultural Education Facilities; In addition to being a research, education and application area, it is also a natural living area where all kinds of organic products are obtained. There are olive, almond, pine, cypress, plum, peach and apricot trees on the land as well as a collection vineyard. It is a gene bank in the vineyard and fruit area.



The fruits and vegetables obtained are offered to the local people and the people of Izmir at the sales points of the Faculty of Agriculture on the campus. The most delicious and aromatic olive oils of the region are obtained from the olives obtained, and pickled olives are produced in the olive processing facility located at the station.





7

Ege University Continuing Education Center (EGESEM) is founded on the concept of lifelong learning and the brand value of Ege University and aims to reach various audiences through unique and high-quality education programs. These programs benefit from the expertise and experience of Ege University academics in order to

benefit participants of all ages, from university students to public and private sector organizations, who know the importance of personal development. In this context, EGESEM aims to fulfill its social responsibility by contributing

to the creation of a better quality of life and social environment for all segments of society and by encouraging the development of the local and national economy.

EGESEM designs training programs for individuals and organizations, suggests special package programs, organizes national and international courses, seminars, conferences and training programs, and manages the coordination, trainer selection, material supply and logistics processes related to such events.









"Remote Sensing and Satellite Systems Certificate Program" training was carried out in cooperation with the Faculty of Agriculture and Ege University Continuing Education Center (EGESEM).



As part of efforts to raise public awareness and increase societal awareness through educational programs, Ege University organized the "1st International Forensic Agriculture Congress and Exhibition (FORENSI-CAGR-2023)" hosted by the Faculty of Agriculture in collaboration with Azerbaijan State Agrarian University and İzmir Katip Çelebi University, as part of the 100th Anniversary of the Republic of Turkey events". This was the first congress held in the field of Forensic Agriculture, with presentations in areas such as "Forensic Ecology," "Forensic Forestry," "Forensic Biology," "Chemical, Biological, Radiological, and Nuclear Threats (CBRNE)," "Bioterrorism," "Agroterrorism," "Plants Used for Drug Production," "Agricultural Disasters - Disaster Forensic Investigation," "Digital Agriculture and Data Forensic Science (Drone Thermal Imaging De-

tection, Remote Sensing, and Geospatial Analysis)," and "Agricultural Crime Investigations." Additionally, activities related to criminal investigations and first aid in disasters were conducted. The "33rd Scientific-Expert Conference of Agriculture and Food Industry" and the "100th Anniversary of the Republic of Turkey International Ege Agriculture Congress" are among the international conferences held at our university in 2023.



Ege University continues to carry out crop yield forecasting studies in collaboration with organizations such as the İzmir Chamber of Commerce, İzmir Commodity Exchange, Aegean Exporters' Associations,

Combangation 100 Selandas Uluslararası Ege Tarım Kongresi 01-05 kasını 2025 Tge Universitesi, İzmir Söke Commodity Exchange, and Aydın Commodity Exchange. In these studies, applications such as cotton yield estimation using satellite images have been carried out successfully with effective cooperation within the framework of determined protocols for 25 years.





9



THE Impact Rankings Methodology 2025 & GRI Index Matrix

THE	Impact Rankings Methodology 2025 Version 1.1	GRI	Disclosure	Reported	Page
2.1	Research on hunger			Fully	4, 6, 7, 8,
2.2	Campus food waste			Fully	9, 10 4, 5
2.2	Campus food waste Campus food waste tracking	GRI 306: Waste 2020	306-4 Waste diverted from disposal	Fully	4, 5
2.2.1	Measure the amount of food waste generated from food served within the university.	GRI 500. Waste 2020	(306-4-a)		4
2.2.2	Campus food waste	-	306-3 Waste generated.	Fully	4,5
	Total food waste		306-4 Waste diverted from disposal	Fully	4
	Number of campus population		(306-4-a) 306-5 Waste directed to disposal	Fully	4
2.3	Student hunger			Fully	4, 5, 6, 7, 9
2.3.1	Student food insecurity and hunger Have a programme in place on student food insecurity.			Fully	4, 5
2.3.2	Students hunger interventions Provide interventions to prevent or alleviate hunger among students (e.g. including supply and access to food banks/pantries).			Fully	4, 5
2.3.3	Sustainable food choices on campus Provide sustainable food choices for all on campus, including vegetarian and vegan food.			Fully	4, 5, 9
2.3.4	Healthy and affordable food choices Provide healthy and affordable food choices for all on campus.	GRI 403: Occupational Health and Safety 2018	403-6-b Promotion of worker health	Fully	5, 9
2.3.5	Staff hunger interventions Provide interventions to prevent or alleviate hunger among staff (e.g. including supply and access to food banks/pantries).			Fully	4, 6, 7
2.4	Proportion of graduates in agriculture and aquaculture including sustainability aspects			Fully	6, 7, 8
2.4.1	Proportion of graduates in agriculture and aquaculture			Fully	7
	Number of graduates			Fully	7
	Number of graduates from agriculture and aquaculture courses including sustainability aspects			Fully	7
2.5	National hunger			Fully	4, 6, 7
2.5.1	Access to food security knowledge Provide access on food security and sustainable agriculture and aquaculture knowledge, skills or technology to local farmers and food producers.	GRI 413: Local Communities 2016	413-2-a Operations with significant actual Fully and potential negative impacts on local communities	Fully	6, 7, 9
2.5.2	Events for local farmers and food producers Provide events for local farmers and food producers to connect and transfer knowledge	GRI 413: Local Communities 2016	413-1 Operations with local community engagement, impact assessments, and development programs	Fully	6, 10
2.5.3	University access to local farmers and food producers Provide access to university facilities (e.g., labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices.			Fully	10
2.5.4	Sustainable food purchases Prioritise purchase of products from local, sustainable sources.			Fully	10





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