2022
Sustainability Report
SDG 2

ZERO HUNGER

EGE UNIVERSITY

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 2022 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 2022 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

"Ending Hunger, Achieving Food Security and Improved Nutrition, Promoting Sustainable Agriculture"

Ege University, aware of the current realities such as rapid population growth, climate and ecosystem changes, and the decrease in rural population, has declared a policy to combat hunger. Within the scope of Ege University's Sustainability Studies, goals have been set, including sustainable food production and resilient agricultural practices, maintaining genetic diversity in food production, investing in rural infrastructure, agricultural research, technology, and gene banks, as well as preventing agricultural trade restrictions, market distortions, and export incentives.

Ege University, within the framework of the Faculty of Science Institutes, has launched a Master's Program in Sustainable Agriculture and Food Systems. This program aims to provide knowledge and skills in sustainable agriculture and food systems. The program offers courses on topics such as ecology and biodiversity for sustainable agriculture, pest management in sustainable farming, and sustainable greenhouse vegetable cultivation.

Ege University, as part of its Sustainability Initiatives, carries out the following activities to contribute to the goal of ending hunger:

•It provides meal services to low-income students to ensure their nutrition.

•It supports sustainable food production and resilient agricultural practices through its faculties, institutes, colleges, and centers that engage in education, research, and application in the fields of agriculture and food.

•It conducts scientific research on food security, food quality, and the prevention of food waste, while also creating public awareness on these issues.

“Universal Access to Safe and Nutritious Food”

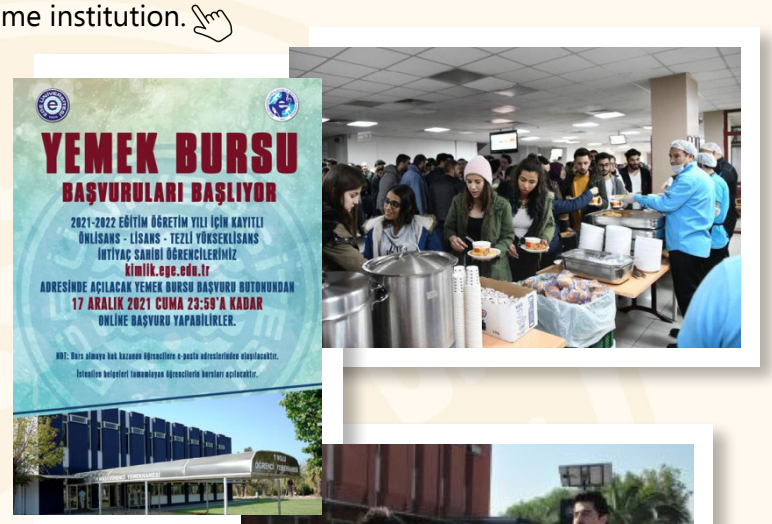
Ege University has established a management system based on green supply chain principles, focusing on reliable products and a sustainable environment, in the food and material supply process, which includes procurement, transformation, and logistics activities, to meet the needs of students, academics, and administrative staff. Within the campus, there are 3 student cafeterias and 9 staff dining facilities. All dining services are provided at the main kitchen located on the central campus. In our student cafeterias, breakfast, lunch, and dinner are served, while in staff dining facilities, only lunch is provided.

All production activities take place in the kitchen of student cafeteria no. 1 located on the central campus. Every food item used in the cafeterias is procured according to the university’s specifications.

Meal reservations are made through the Ege University web portal, where students and staff can make payments through virtual POS.

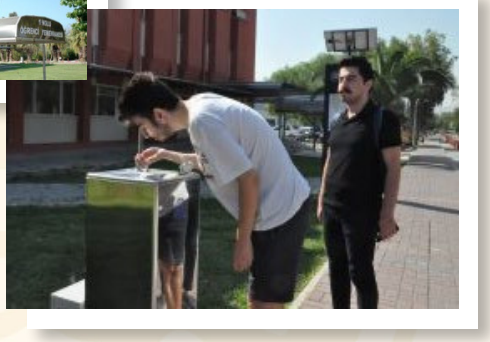
In our dining facilities, vegan and vegetarian menu services have been initiated.
During midterm and final exam weeks, in addition to soup, pastry, and tea, students are provided with iftar and sahur services during the Ramadan month.

Ege University provides affordable meal services to all its students and staff members. In the year 2022, a total of 2,177,307 meals were served to a total of 36,117 individuals, including students, administrative, and academic staff, in the university cafeterias. During the 2021-2022 academic year, 629 students received meal assistance. Additionally, 1,721 students benefited from private association and foundation scholarships. Furthermore, 7,835 students received scholarships from the Credit and Dormitories Institution, and 11,989 students benefited from loans provided by the same institution.



In the Ege University Main Campus and the Hospital Campus, 19 water dispensers with purification systems have been placed in locations commonly used by students, employees, guests, and patients. These dispensers provide drinking water to the campus population 24/7, year-round.

At our university, students have the opportunity to work part-time in temporary positions under Article 46 of Law No. 2547 on Higher Education.



The aim of this practice is to allow students to earn income during their free time outside of class hours in fields related to their interests and abilities, as well as to develop practical skills. Additionally, this contributes to meeting the workforce needs of various university units.

High-quality and hygienic fish produced by the Faculty of Fisheries at Ege University are made available for consumption by students, staff, and the public at the Ege University Fisheries Faculty Fish Sales Point. While learning, students are also involved in the production process. Processed fish are sold at the sales point on campus. The fish, produced under the supervision and inspection of experienced experts from the faculty, are sold without profit motive. Anyone visiting the official website of the Ege University Faculty of Fisheries can place orders for our healthy and hygienic fish 24/7. Orders can be picked up from the faculty's sales point at the requested time or the following day.

In order to dispose of hazardous waste generated as a result of educational, instructional, research, and service activities within our university without causing harm to the environment, an 'Integrated Waste Management System' is implemented. In the food supply process, priority is given to local and sustainable resources, and within the framework of the Green University strategic plan, the university aims to use the integrated waste system for tracking, disposal, and evaluation of food waste. The fundamental management policy aimed at reducing the use of disposable materials at Ege University is the 'Zero Waste' approach. Ege University was selected as the pilot university within the scope of the 'Zero Waste Project' initiated by the Ministry of Environment and Urbanization, becoming the first state university to implement the project with the goal of using resources more efficiently and reducing waste. Efforts to reduce plastic usage have also been carried out as part of the 'Zero Waste' project. Ege University is actively engaged in significant efforts to efficiently use resources, minimize waste generation, and promote recycling.

At Ege University, which is one of the 10 universities bearing the label "Sustainable and Climate-Friendly Campus" in the Higher Education Council's Sustainable and Climate-Friendly Campus Project, a compost machine is operated daily. This machine converts grass waste, raw vegetable and fruit waste, cooked food waste, as well as tea and coffee grounds, into compost, which is a valuable soil conditioner, through a 24-hour process. Additionally, this machine also transforms different organic wastes into cat and dog food. The Ege University Animal Rights Community is working to improve the quality of life for animals on and around the campus. The community, in coordination with Ege University staff, students, and volunteer academics, continues its activities. Automatic food dispensers placed at specific points on campus make it easier for animals to feed, ensuring their regular nutrition even on cold winter days. Furthermore, an international collaborative project titled "Development of Coffee and Tea Brewing Waste Pelletizing and Pyrolysis Processes for Solid Fuel and Soil Conditioner," with the project number 121N873 supported by TÜBİTAK, is initiated and ongoing.

"Eradication of All Forms of Malnutrition"

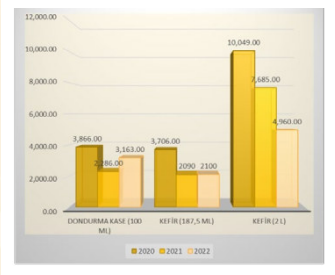
Ege University engages in scientific research, education, social responsibility, and collaborative activities to eliminate all forms of malnutrition. The First Sustainable Development Report of Ege University presents the current situation, objectives, indicators, and action plans related to the elimination of all forms of malnutrition. Among these objectives, the report includes data, analyses, and recommendations concerning issues such as food insecurity, food loss and waste, food systems, and biodiversity.

The university aims to use organic products produced in its own research and application centers rather than purchasing on a supplier basis to meet its food needs. Organic products produced in research and application centers, along with bread produced by the Department of Food Engineering, contribute significantly to meeting the food needs of student and staff cafeterias under the Health, Culture, and Sports Directorate. Additionally, products produced at sales points within the Faculty of Agriculture (such as yogurt, cheese, milk, kefir, buttermilk, eggs, olives, vegetable oils, butter, tarhana, ice cream, honey, propolis, seasonal vegetables, and fruit fertilizers) are available for sale on campus. The bread produced by the Department of Food Engineering is used in student and staff cafeterias and is in high demand among the local community as well.

Ege University's Faculty of Fisheries (HOMA) is located in Dalyan, in the northwest of the Izmir Gulf, between the coordinates 38° 31′ 10″ N latitude and 26° 49′ 50″ E longitude. It is the only active fish weir among 9 located on the coastline of the Aegean Sea and 5 in the Izmir Gulf (Çakalburnu, Çalıbaşı, SÜFA (HOMA), Kırdeniz Dalyanı, and Ragıp Paşa). Homa weir is state-owned and was allocated to Ege University's Faculty of Fisheries by the National Real Estate Administration in 1986. Fishing activities in the Homa Weir, which covers a total surface area of 18,000 hectares, primarily occur in the large weir, also known as "büyük dalyan," which spans approximately 15,000 hectares with an average depth of 50 cm. The main fish species caught in the weir include Thicklip Grey Mullet (Mugil cephalus) and other mullet species, Gilthead Seabream (Sparus aurata), European Sea Bass (Dicentrarchus labrax), European Eel (Anguilla anguilla), Common Sole (Solea solea), and other species. These species are mainly harvested through the use of trap nets. However, extension nets, seine nets, and fishing with pinter (a type of fishing gear) are also practiced within the weir area. In this context, Ege University's Faculty of Fisheries, in collaboration with the Kuzey Ege Agricultural Development Cooperative and Izmir Metropolitan Municipality, will continue breeding and enhancement efforts through a triple partnership protocol until 2024. According to recent data, a total of 19,242 tons of fish have been harvested from the Homa Weir.

The Faculty of Agriculture at Ege University operates a Research, Application, and Production Farm located in the Ulukent district of Menemen, İzmir. This facility conducts research and practical applications aimed at advancing agricultural technology in the region and produces seeds and breeding materials. It also provides suitable environments for students to enhance their practical professional skills. The farm, which was expropriated in 1963 and covers an area of 3,400 hectares, is also involved in the production of dairy products, tarhana (a fermented cereal-based food), and leaf compost. Additionally, a 700-hectare area in the Seyrek district, located 15 kilometers away from the farm, was allocated to our faculty by the treasury for 49 years in 1976. In this area, forage crops are cultivated.

Ege University's Faculty of Agriculture, C Block, ground floor, houses the Pilot Dairy Plant of the Dairy Technology Department, which commenced production in 1997. The plant is equipped with pasteurized milk processing lines, a butter processing line, and all the necessary tools and equipment for cheese, yogurt, kefir, and ice cream production. This facility, with its capacity to allow students to engage in practical training and internships, conducts all activities under the supervision of departmental academic and administrative staff, as well as undergraduate, graduate, doctoral students, and research assistants.



The quantities of ice cream and kefir produced at the Pilot Dairy Plant in the years 2020, 2021, and 2022 are presented above.

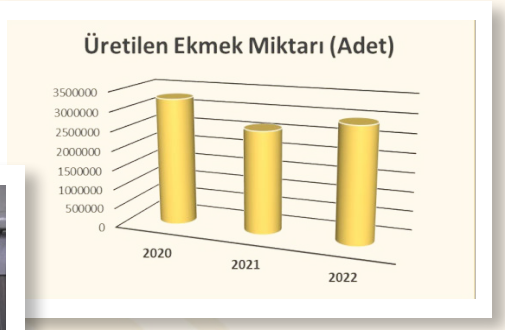
Ege University's Food Technology Program provides theoretical and practical training for small-scale food producers. In this program, individuals are trained to become necessary technical personnel who can work in production departments or in chemistry, microbiology, quality control, and R&D laboratories in all food processing businesses.

This program is designed to cater to a diverse range of participants, including university students, employees of public and private institutions, young individuals who do not attend university but plan to have full competence in their chosen field, homemakers, and participants of all ages who believe in the importance of self-improvement for a skilled profession and a better life. The program aims to develop, implement, and coordinate unique and high-quality educational programs to meet the needs of all these individuals. Furthermore, Ege University's Faculty of Engineering, Department of Food Engineering, hosts a Breadmaking Pilot Facility aimed at training new bakers in the art of bread production.

In order to increase women's employment, the first-ever female-oriented "Bread Production Course" in Turkey was implemented through a protocol between the İzmir Baker's Association and the Bornova District National Education Directorate. The course participants receive both theoretical and practical training at the Breadmaking Pilot Facility of Ege University's Faculty of Engineering, Department of Food Engineering.


Ekmek üretimi kursu ustalar yetiştiriyor

The capacity of the Pilot Breadmaking Facility is 9,000 pieces per day, which includes various types of bread such as regular, bran, salt-free roll bread, sandwich bread, toast bread, bagels, rye bread, and whole wheat bread. Below are the annual production quantities for the bread production facility.



DOUBLING THE PRODUCTIVITY AND INCOMES OF SMALL-SCALE FOOD PRODUCERS

Ege University Lifelong Learning Center (EGESEM), based on the concept of lifelong learning and Ege University's brand value, aims to connect with a diverse audience through unique and high-quality educational programs. These programs leverage the expertise and experience of Ege University's academics to benefit university students, public and private sector organizations, and participants of all ages who recognize the importance of personal development.

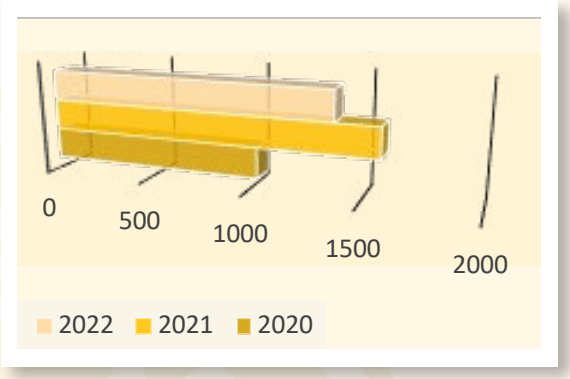
In this context, EGESEM strives to fulfill its social responsibility by contributing to the creation of a higher quality life and social environment for all segments of society and by fostering the development of the local and national economy. EGESEM designs training programs for individuals and organizations, proposes customized package programs, organizes national and international courses, seminars, conferences, and educational programs, and handles the coordination, instructor selection, material procurement, and logistics related to these types of events.

Veteriner Hekimlikte Tedavide Kullanılan Doğal Ürünler Eğitimi Sertifika Programı

Olta Balıkçılığı Eğitimi Sertifika Programı

Süt Sığırcılığında Sürdürülebilir Sürü Sağlığı Sertifika Programı

Here are the training programs organized by Ege University's Lifelong Learning Center (EGESEM) in 2022:
- Plant Health Training Certificate Program in Hobby Gardening
- Grafting Training Certificate Program in Fruit Growing and Viticulture
- Sustainable Soil Fertility Training Certificate Program
- Soilless Agriculture Training Certificate Program
- Innovative Agriculture Training Camp (Ino-tek'22) Certificate Program
- Production and Evaluation of Probiotic Whey Drinks
- Technical Training in Agricultural Production and Marketing for Female Producers in Aliağa
- Laboratory Safe Practices and Waste Management Training Certificate Program
- HACCP Certification Program for the Fisheries Sector
- Network Construction and Hardware Technology Certificate Program
- Freediving and Spearfishing Training Certificate Program



Number of Certificates

SUSTAINABLE FOOD PRODUCTION AND RESILIENT AGRICULTURE PRACTICES

The "SUSTAvianFEED" project, supported under the PRIMA project fund by the EU, aims to provide concrete approaches for sustainable egg and poultry meat production by obtaining alternative feed sources from region-specific poultry breeds/strains. In the SUSTAvianFEED project, the goals include preserving biodiversity by using locally adapted breeds or synthetic strains, partially substituting standard protein sources in feed with alternative raw materials, improving animal health and welfare through practices that positively affect the natural behaviors and gut health of poultry, and ultimately developing sustainable models for rural socio-economic growth. The project is coordinated by Spain and will be carried out in Italy, Turkey, and Tunisia. Ege University's Faculty of Agriculture, Department of Animal Science, in coordination with the Department of Agricultural Economics, is responsible for coordinating the pilot implementations of the project.

In Turkey, the quantity of seafood harvested for human consumption from the seas in 2020 reached 360,000 tons according to data. In addition to this amount, it is worth mentioning the existence of approximately 100,000 tons of fish, known as "discard fish," which cannot be commercially marketed during these fishing operations and is therefore discarded back into the sea. The Erasmus-Plus Maripet project aims to utilize products obtained from unintended bycatch (discard) fishing for pet nutrition and to add value to the fishing sector. The project is conducted by Ege University and Balıkesir University in collaboration with universities in Norway, Croatia, Lithuania, and Iceland. Within the scope of this project, training will be provided on how to produce a product that uses discard fish as the main protein source, known as "Biologically Appropriate Raw Food" in English and "Biyolojik Olarak Kabul Gören Çiğ Mama" in Turkish, which is commonly used for feeding domestic cats and dogs. The essence of raw food production involves preparing a mixture that contains uncooked meats, edible bones, animal organs, and various vegetables and fruits, storing the product at appropriate temperatures, and finally delivering it to pet owners without breaking the cold chain.

A workshop titled "Adapting Vegetable Crops to Stress: A Strategy to Face Climate Change in the Mediterranean" has been held. Academics, public sector representatives, and NGO professionals from various Mediterranean countries, including Turkey, participated in the program.

INVESTING IN RURAL INFRASTRUCTURE, AGRICULTURAL RESEARCH, TECHNOLOGY, AND GENE BANKS

The "Ege University Seed Technology Application and Research Center" (TOTEM) was established under the provisions of Article 7(d)(2) of Law No. 2547 on Higher Education, as amended by Law No. 2880, and its regulations came into effect following their publication in the Official Gazette on October 28, 1998.

Ege University (EU) Seed Technology Application and Research Center (TOTEM) conducts research in seed science and technology and provides accredited analysis services. TOTEM collaborates with all stakeholders and, in partnership with EBİLTEM, has taken significant steps to preserve the genetic heritage of native and ancestral seeds within the scope of the TÜBİTAK Project. After completing infrastructure deficiencies and developing test protocols by 2004, the Center began providing services related to seed quality to the public and private sectors. As part of its accreditation goals, a new laboratory complex was constructed within the Ege University Faculty of Agriculture Building B in May 2012. This complex includes three laboratories, one microscopy room, one cold storage room, one germination room, and one storage room. Additionally, the area between the new laboratory space and the existing laboratory space was rearranged and allocated to the Center. This space contains a waiting room, a director's office, and a secretary's office. As a result, the Center's usable area increased from approximately 250 m^2 to 550 m^2.

The official purpose of the Center, as announced in the Official Gazette, is to "conduct the necessary applications, research, and training to improve our country's seed sector and integrate it with global seed production." TOTEM's current objectives include: a) conducting necessary research for our country's seed sector, b) providing infrastructure facilities to personnel conducting master's and doctoral studies in seed science, c) collaborating with public and private sector organizations engaged in seed production and assisting in solving sectoral problems, d) collaborating with international and national organizations engaged in seed production to promote the development of seed production in our country, e) organizing scientific meetings such as national and international symposia and congresses to announce and inform about the results of its research and studies, f) occasionally organizing courses and seminars for researchers working in the public and private sectors in seed science and for personnel from other countries, g) conducting the requested analyses for seed samples sent to the Center laboratories from both domestic and foreign sources in accordance with national and international accreditation rules, h) conducting technical examinations in public and private institutions to address the sector's problems on-site, facilitate communication between institutions, i) publishing books, magazines, and other publications to disseminate research and developments in seed science and to collaborate with the public and private sectors in this regard. The Center holds the "Test and Analysis Services of Seed Quality and Seed- ISO 9001: 2015" certificate.

After achieving the status of an ANAB International Accredited Laboratory in the field of "Seed Quality and Health Analyses," EGE TOTEM, Turkey's first Seed Research Center, has earned membership in ISTA (International Seed Testing Association), one of the most prestigious and reference organizations in the world of seed science, under the international code 'TRML0500 EGE-TOTEM.' It has become the 7th university in the world to become an ISTA LABORATORY MEMBER. With ISTA membership, EGE-TOTEM gains advantages in the international arena, including reliable analyses, sample collection on behalf of ISTA, certification issuance, representation, and participation rights at ISTA congresses. EGE-TOTEM has successfully passed ISTA's proficiency testing programs and is actively conducting numerous analyses in the national and international seed sector within the scope of ISTA criteria, including seed health and quality tests, serological and molecular analyses, pathological and genetic variations, and variety differentiation tests.

Ege University (EU) Seed Technology Application and Research Center (TOTEM) continues its collaborative work with all stakeholders in the field of seed science and technology, offering accredited analysis services. TOTEM, in collaboration with EBİLTEM, has taken significant steps to preserve the genetic heritage of native and ancestral seeds as part of the TÜBİTAK Project. The projects currently being conducted by TOTEM are listed below:

TÜBİTAK 1004 - "Sustainable Agricultural Technology Platform (S-ATP) for Adapting to Global Climate Change in Turkish Agricultural Production"
EU PROJECT - "Neets in the Seed Sector: Seed Training Programme (NEETSeed)"

For many years, meat-type sheep farming has been conducted at the Menemen Research and Application Center of the Faculty of Agriculture at Ege University. In order to meet the need for a suitable sire line for certain genotypes (such as Kıvırcık, Kamakuyruk, and dairy crossbreeds) also grown in the Western Anatolia and Thrace regions, crossbreeding work involving Ile de France x Tahirova was initiated by the Faculty of Agriculture at Ege University. The resulting genotype was named Menemen Sheep.

Ege University's Mordoğan Agricultural Training Facilities were established in 1961 in the village of Mordoğan, Karaburun District, İzmir Province, on an area of 286,986 square meters. Within this area, there are meeting rooms and social facilities for educational and training purposes covering 7,946 square meters. Additionally, administrative buildings, consultation offices, staff lodgings, and accommodation facilities for students and faculty members, covering 13,760 square meters, are present.

The Mordoğan Agricultural Training Facilities serve as a research, education, and practical application area, but they also function as a natural habitat where all kinds of organic products are obtained.

Research and practical work are carried out on an area of 265,280 square meters that is in harmony with the local ecology. These activities focus on the production, breeding, and preservation of olives, almonds, vineyards, vegetables, and ornamental plants. Technical knowledge is transferred to producers, and when necessary, production materials such as seedlings, saplings, and bulbs are provided. The products obtained from these production activities are made available to the local community. The land hosts olive, almond, pine, cedar, plum, peach, and apricot trees, along with a collection vineyard. The vineyard and orchard function as a gene bank. Additionally, artichokes, daffodils, and hyacinths are produced. Both summer and winter vegetables are also cultivated. The fruits and vegetables obtained are offered to the local community and the people of Izmir through the Faculty of Agriculture's sales points within the campus. The olives harvested are used to produce the region's most delicious and aromatic olive oil, and brined olives are produced in the olive processing plant located at the station.

In Mordoğan District, the Faculty of Agriculture operates a production station covering 380 hectares, where technology-enhancing research and applications for regional agriculture and the production of seed and breeding materials are carried out. The station in Mordoğan includes vineyard collection plots as well as olive and fruit plantations, with a focus on the production of narcissus, hyacinth, and artichokes.

PREVENTION OF AGRICULTURAL TRADE RESTRICTIONS, MARKET DISTORTIONS, AND EXPORT INCENTIVES

Ege University, as part of its efforts to prevent agricultural trade restrictions, market distortions, and export incentives, analyzes the legislation, policies, and practices related to the international trade of agricultural products. It develops recommendations to ensure the sustainability of agricultural trade, establishes and improves the necessary technological and institutional infrastructure to maintain stability and timely access to information in agricultural commodity markets. Some of these initiatives include:

- Within the framework of Ege University's Sustainability Goals, it has prepared and implemented policy documents to prevent agricultural trade restrictions, market distortions, and export incentives.
- The Department of Agricultural Economics at Ege University's Faculty of Agriculture conducts various projects to evaluate the effects of legislation, policies, and practices related to the international trade of agricultural products, develop recommendations to ensure the sustainability of agricultural trade, and establish and improve the technological and institutional infrastructure for stability and timely access to information in agricultural commodity markets.
- The Department of Computer Engineering at Ege University's Faculty of Engineering carries out various projects to establish and improve the necessary technological infrastructure for stability and timely access to information in agricultural commodity markets. One of these projects is the "Agricultural Commodity Market Information System."

Ege University's Soil Department, in collaboration with organizations such as İzmir Commodity Exchange, Ege Exporters' Associations, İzmir Chamber of Commerce, Söke Commodity Exchange, and Aydın Commodity Exchange, continues to conduct crop yield estimation studies. These studies, including cotton yield estimation using satellite imagery, have been successfully carried out for 22 years through effective collaboration among institutions under established protocols.

Ege University is one of Turkey's most research-intensive and innovative universities. ARGEFAR, the Ege University Center for Drug Development and Pharmacokinetic Research, provides services in various fields such as drug research, biocidal product analysis, product development, data management and biostatistics, environmental and food analysis.

The center also conducts analyses for fruit juices, honey, oils, heavy metals, and volatile oils.

ARDEFAR's service policy is outlined in the following points:

- Embracing the total quality philosophy and adhering to ethical principles.
- Cultivating a positive approach, freedom of expression, and a culture of discussion.
- Prioritizing the well-being, health, and safety of its employees and investing in their training.
- Placing a strong emphasis on environmental preservation.
- Providing services in a customer-focused, fast, secure, accurate, repeatable, and confidential manner.
- Sharing knowledge and experiences with relevant stakeholders, maintaining impartiality, promoting originality, creativity, openness, and independence.
- Striving to be an evolving and innovative organization.

ENSURING STABILITY AND TIMELY ACCESS TO INFORMATION IN FOOD COMMODITY MARKETS

Ege University conducts scientific research, education, publishing, and consulting activities within the scope of ensuring stability and timely access to information in food commodity markets. Some of these studies include topics such as food safety, food loss and waste, food prices, food supply chain, food policies, and consumer food behaviors.

- As part of its Sustainability Goals, Ege University has prepared and implemented the necessary policy documents to ensure stability and timely access to information in food commodity markets.

- The Department of Food Engineering within the Faculty of Engineering at Ege University has established and developed the required technological infrastructure for ensuring stability and timely access to information in food commodity markets. In this department, educational and research activities are conducted in areas such as food analysis, food quality control, food processing technologies, and food safety management.

- In an article published in the Journal of Media and Communication Studies at Ege University's Faculty of Communication, the role of communication strategies in enhancing consumer awareness of reliable food has been examined. The importance of food safety in fresh fruit and vegetable products sold at local markets has been emphasized in this article, and recommendations have been provided for informing consumers about this issue.

THE Impact Rankings Methodology 2024 & GRI Index Matrix

THE	Impact Rankings Methodology 2024 Version 1.1	GRI	Disclosure	Reported	Page
2.1	**Research on hunger**			Fully	
2.2	**Campus food waste**			Fully	3-4-5
2.2.1	Campus food waste tracking Measure the amount of food waste generated from food served within the university.	GRI 306: Waste 2020	306-4 Waste diverted from disposal (306-4-a)		4
2.2.2	Campus food waste		306-3 Waste generated. 306-4 Waste diverted from disposal (306-4-a) 306-5 Waste directed to disposal	Fully	4-5
	Total food waste			Fully	4
	Number of campus population			Fully	3
2.3	**Student hunger**			Fully	2-3-5-7
2.3.1	Student food insecurity and hunger Have a programme in place on student food insecurity.			Fully	2-3-5-7
2.3.2	Students and staff hunger interventions Provide interventions to target hunger among students and staff (e.g., including supply and access to food banks/pantries).			Fully	2-3-5-7
2.3.3	Sustainable food choices on campus Provide sustainable food choices for all on campus, including vegetarian and vegan food.			Fully	2
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	2-3-5-7
2.4	**Proportion of graduates in agriculture and aquaculture including sustainability aspects**			Fully	
2.4.1	Proportion of graduates in agriculture and aquaculture			Fully	
	Number of graduates			Fully	
	Number of graduates from agriculture and aquaculture courses including sustainability aspects			Fully	8
2.5	**National hunger**			Fully	6-7-8-13
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	6-7-8-13
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	6-8-13
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	6-8-13
2.5.4	Sustainable food purchases Prioritise purchase of products from local, sustainable sources.			Fully	5-6

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