

Energy Demand and Environmental Impact of Food Systems

Carlo A. Amadei
HEJC
March 7th 2019

FOOD SYSTEM IMPACT

$$\text{IMPACT} = \text{Population} * \text{Quantity} * \text{Intensity}$$

FOOD SYSTEM IMPACT

$$\text{IMPACT} = \text{Population} * \text{Quantity} * \text{Intensity}$$

$$\text{ENERGY} = \text{Population} * \text{Food} * \text{En/unit of food}$$

FOOD SYSTEM IMPACT

$$\text{IMPACT} = \text{Population} * \text{Quantity} * \text{Intensity}$$

$$\text{ENERGY} = \text{Population} * \text{Food} * \text{En/unit of food}$$

$$\text{GHG} = \text{Population} * \text{Food} * \text{GHG/unit of food}$$

FOOD SYSTEM IMPACT

$$\text{IMPACT} = \text{Population} * \text{Quantity} * \text{Intensity}$$

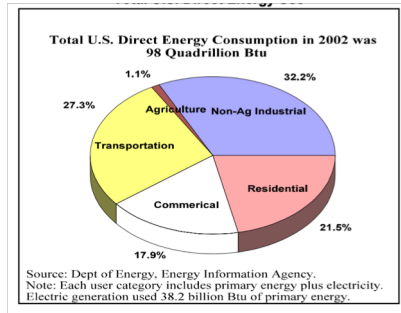
$$\text{ENERGY} = \text{Population} * \text{Food} * \text{En/unit of food}$$

$$\text{GHG} = \text{Population} * \text{Food} * \text{GHG/unit of food}$$

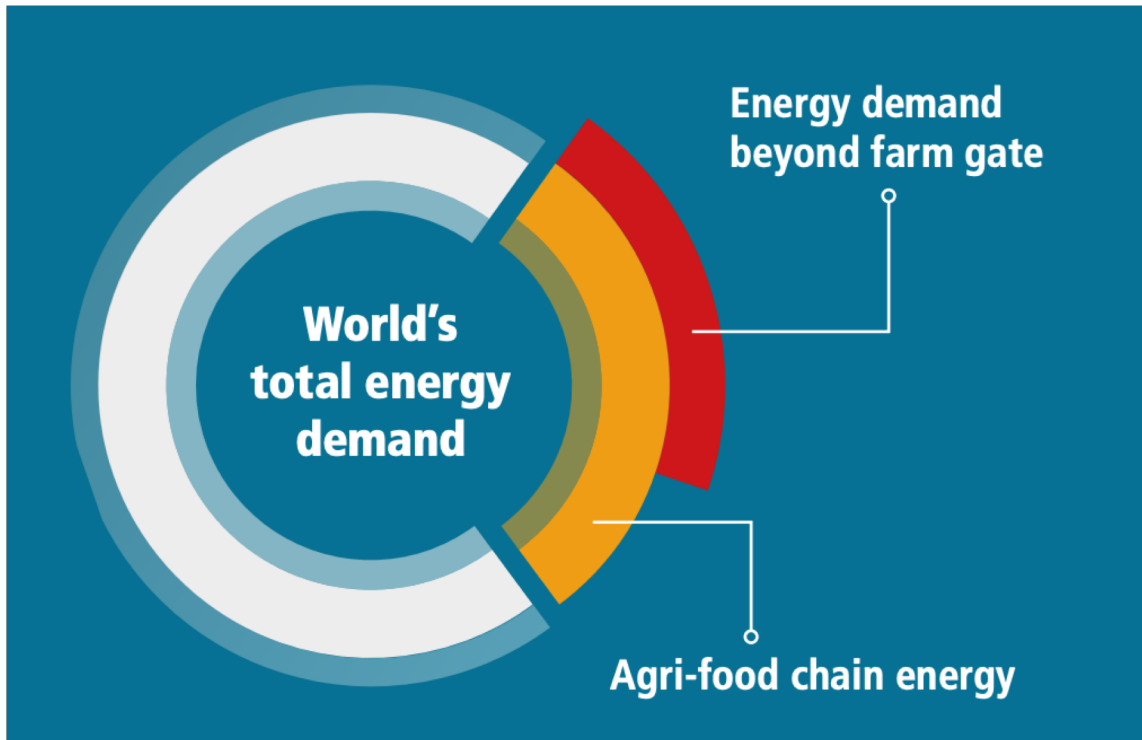
$$\text{H}_2\text{O} = \text{Population} * \text{Food} * \text{H}_2\text{O/unit of food}$$

TOTAL IMPACT

ENERGY: ~ 20% of total energy

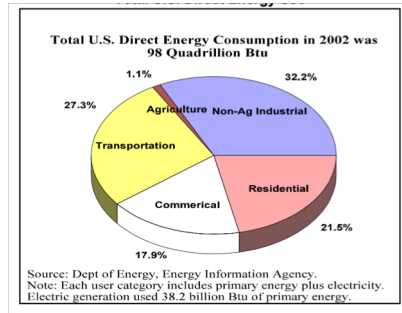


ENERGY USE



TOTAL IMPACT

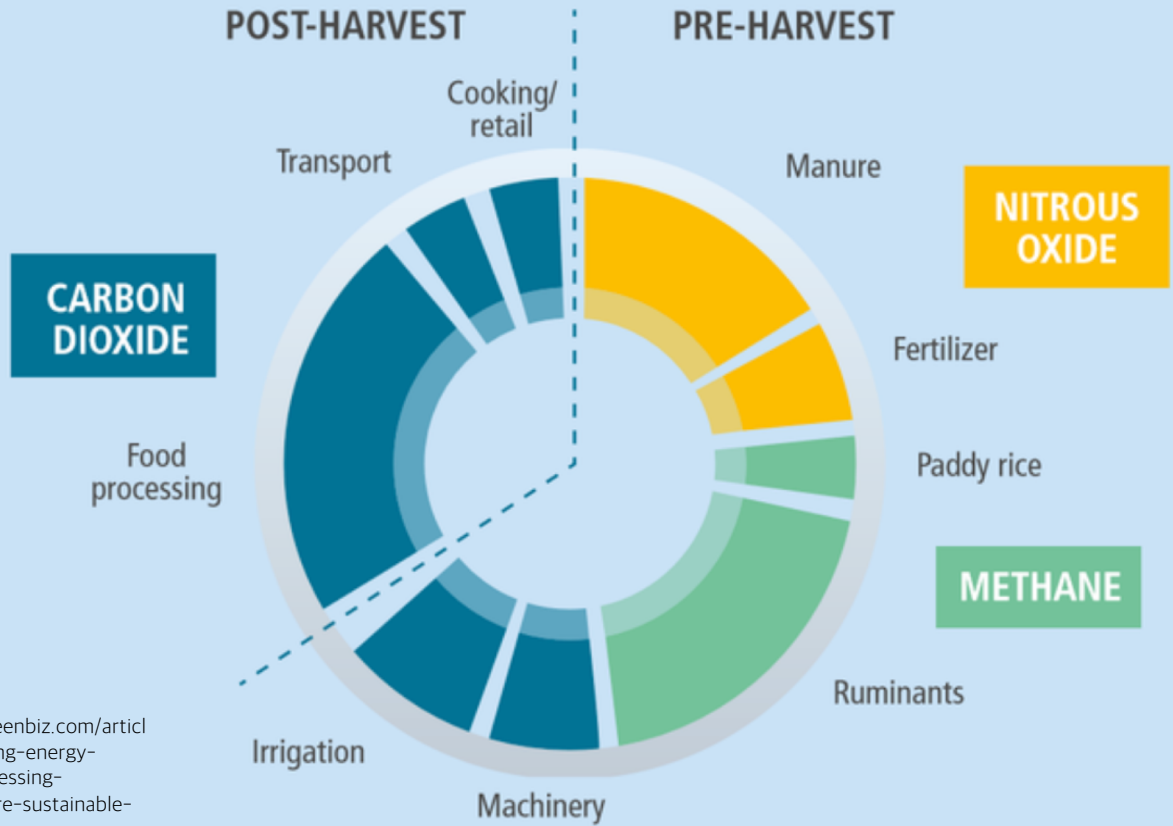
ENERGY: ~ 20% of total energy



GHG: up to 25% total emission. 6 Bton (15%) from Agriculture



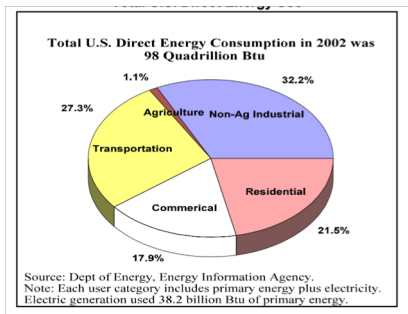
GHG EMISSIONS



<https://www.greenbiz.com/article/how-addressing-energy-used-food-processing-contributes-more-sustainable-agriculture>

TOTAL IMPACT

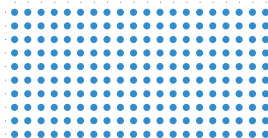
ENERGY: ~ 20% of total energy



GHG: up to 25% total emission. 6 Bton (15%) from Agriculture



WATER: 70% of total withdrawal ($\sim 4000 \text{ km}^3/\text{y}$)



TOTAL IMPACT

$$\text{IMPACT} = \text{Population} * \text{Quantity} * \text{Intensity}$$

TOTAL IMPACT

$$\text{IMPACT} = \text{Population} * \text{Quantity} * \text{Intensity}$$

REDUCING FOOD QUANTITY

Definition: losses refer to the decrease in edible food mass throughout the supply chain

1/3 of the food is wasted

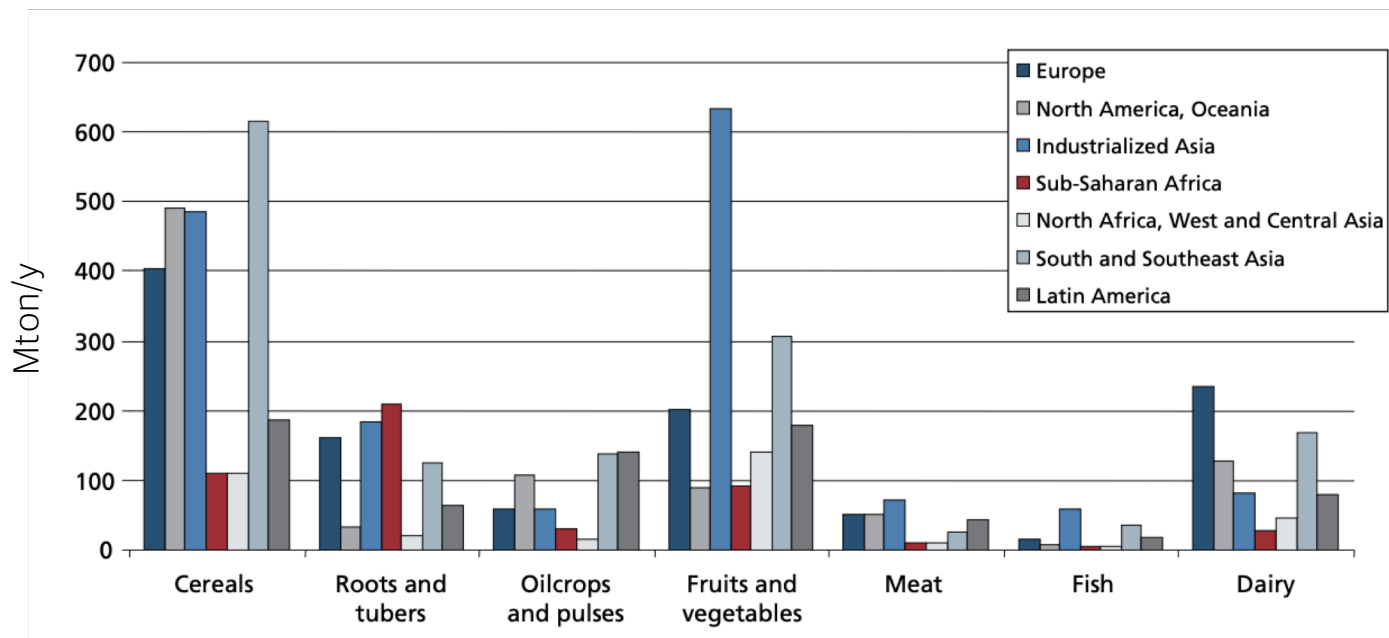
US: 1250day out of 3950 kcal/day available

Amount of food waste

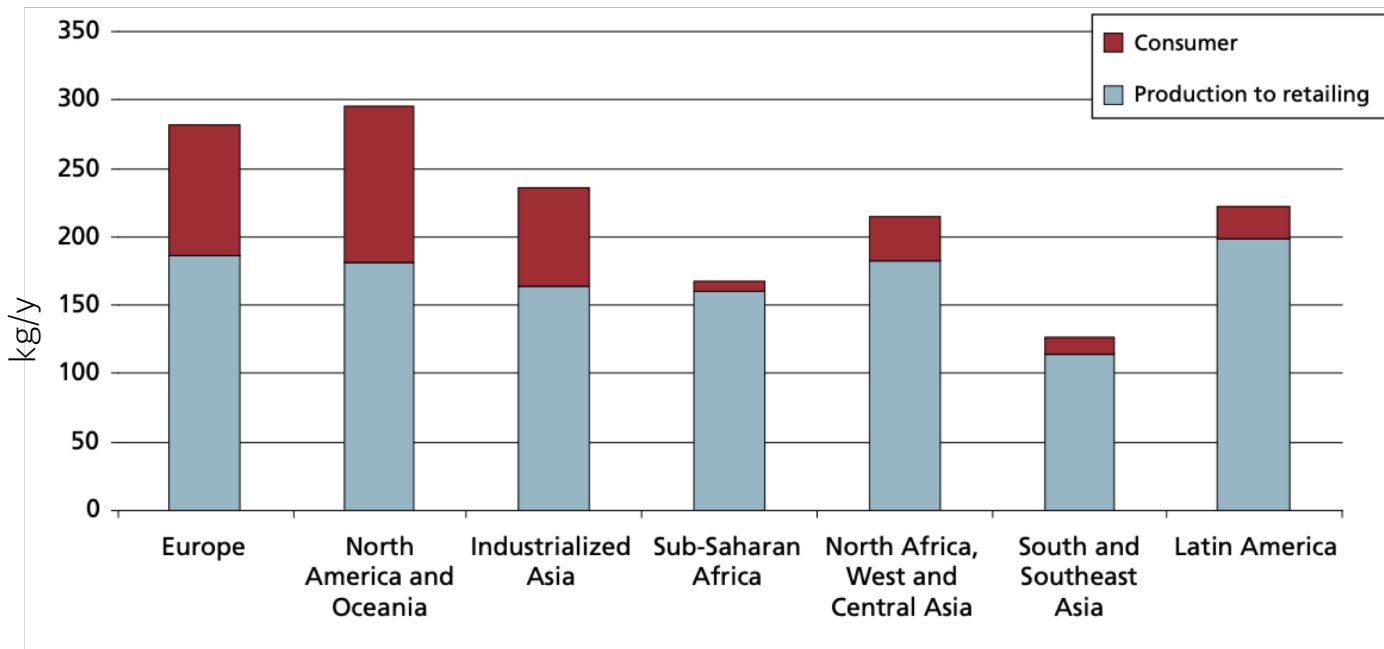
95–115 kg/year in Europe and US

6–11 kg/year in Asia and Sub-Saharan Africa

PRODUCTION VOLUME

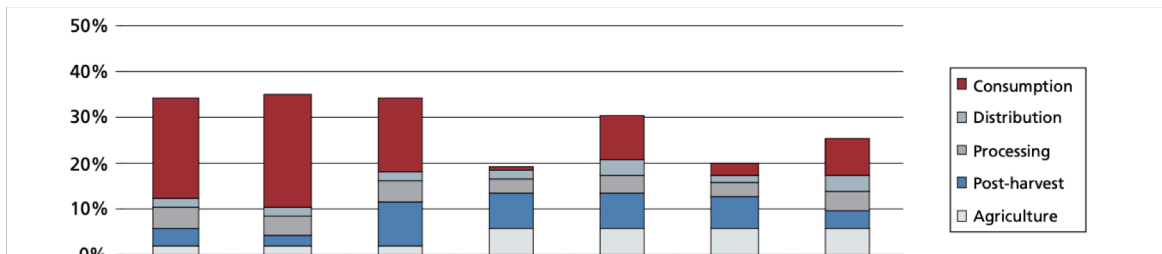


FOOD WASTE

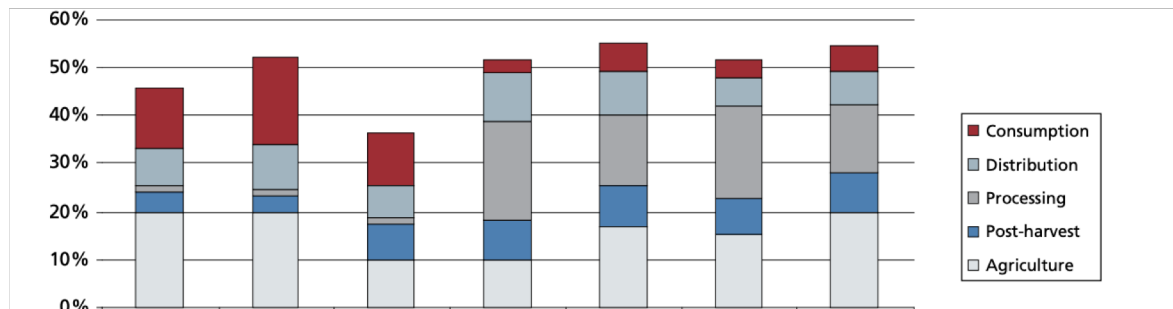


REDUCING FOOD QUANTITY

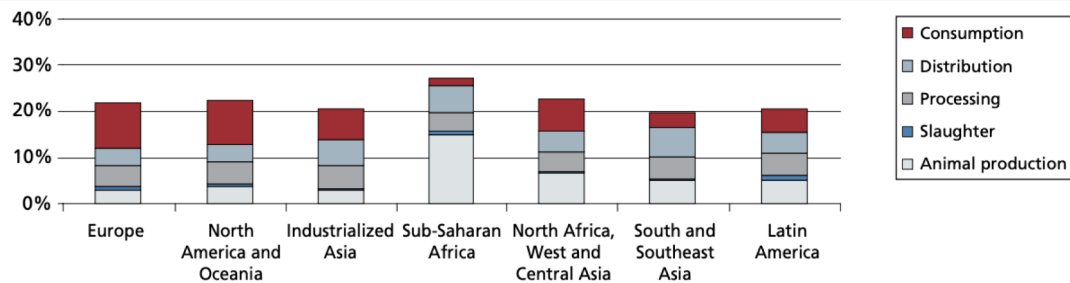
Crop



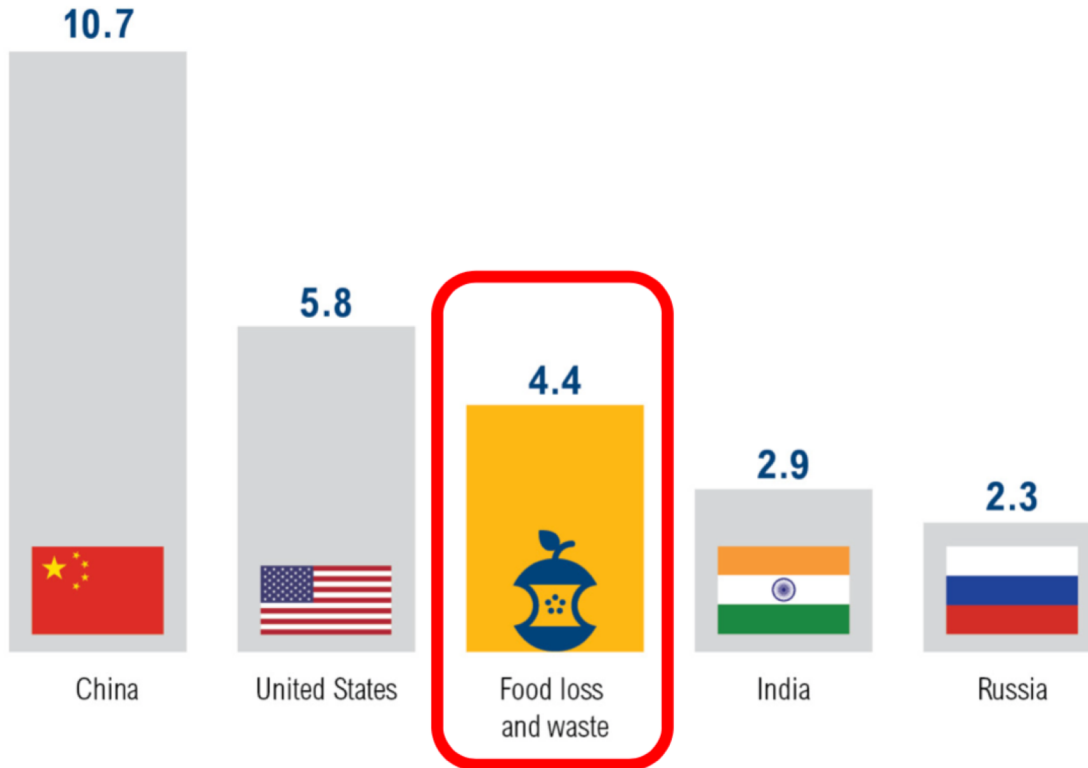
Fruit



Meat



FOODWASTE EMISSION



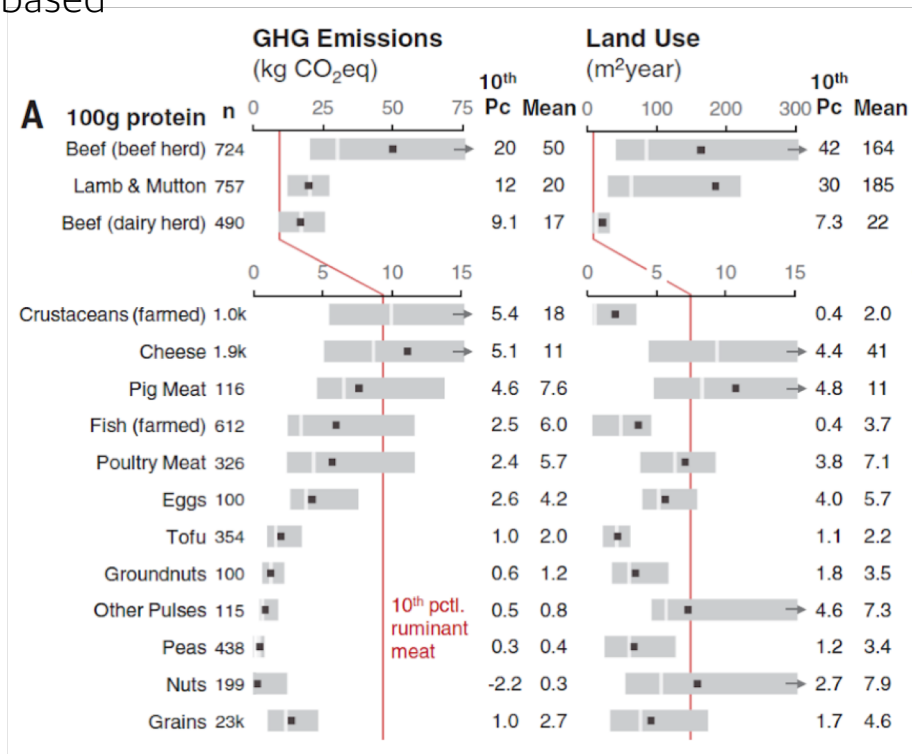
GT CO₂E (2011/12)*

TOTAL IMPACT

$$\text{IMPACT} = \text{Population} * \text{Quantity} * \text{Intensity}$$

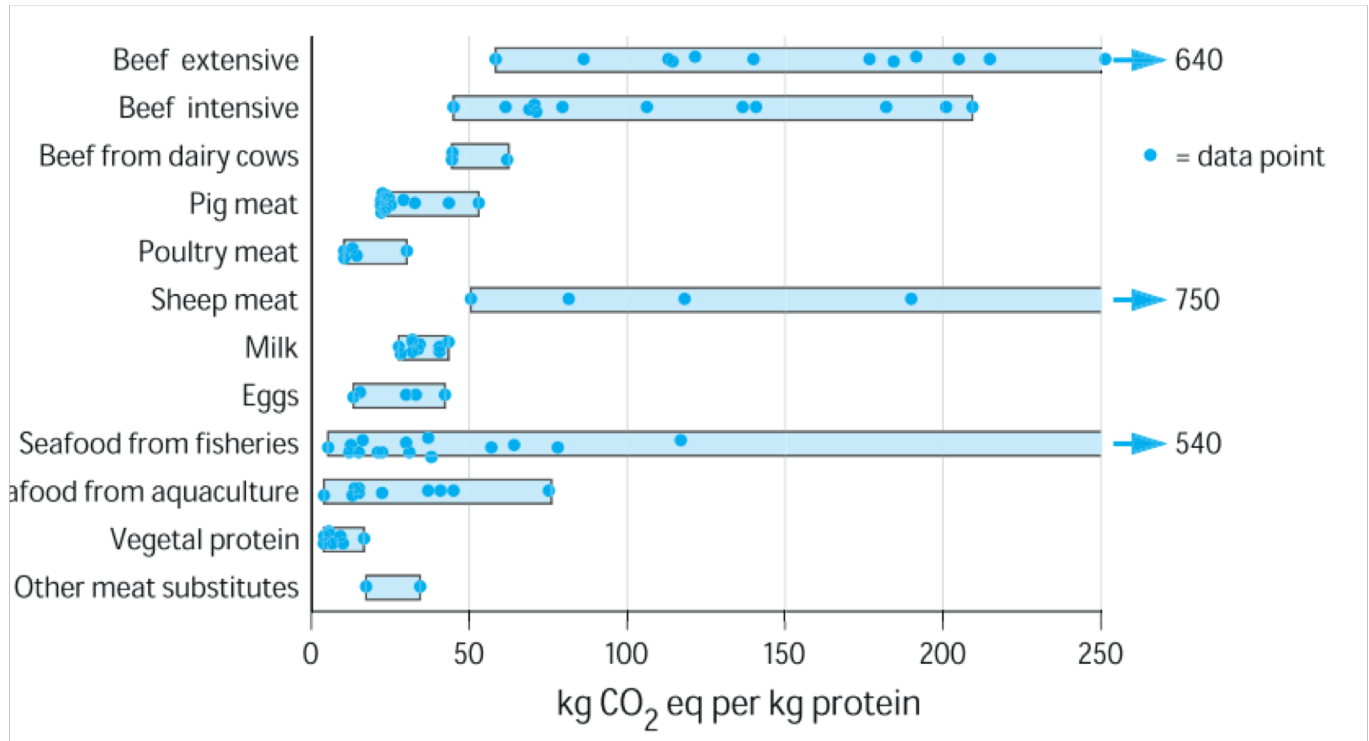
EMISSION INTENSITY

- Dataset: 38,700 farms; and 1600 processors, packaging types, and retailers.
- Protein-based

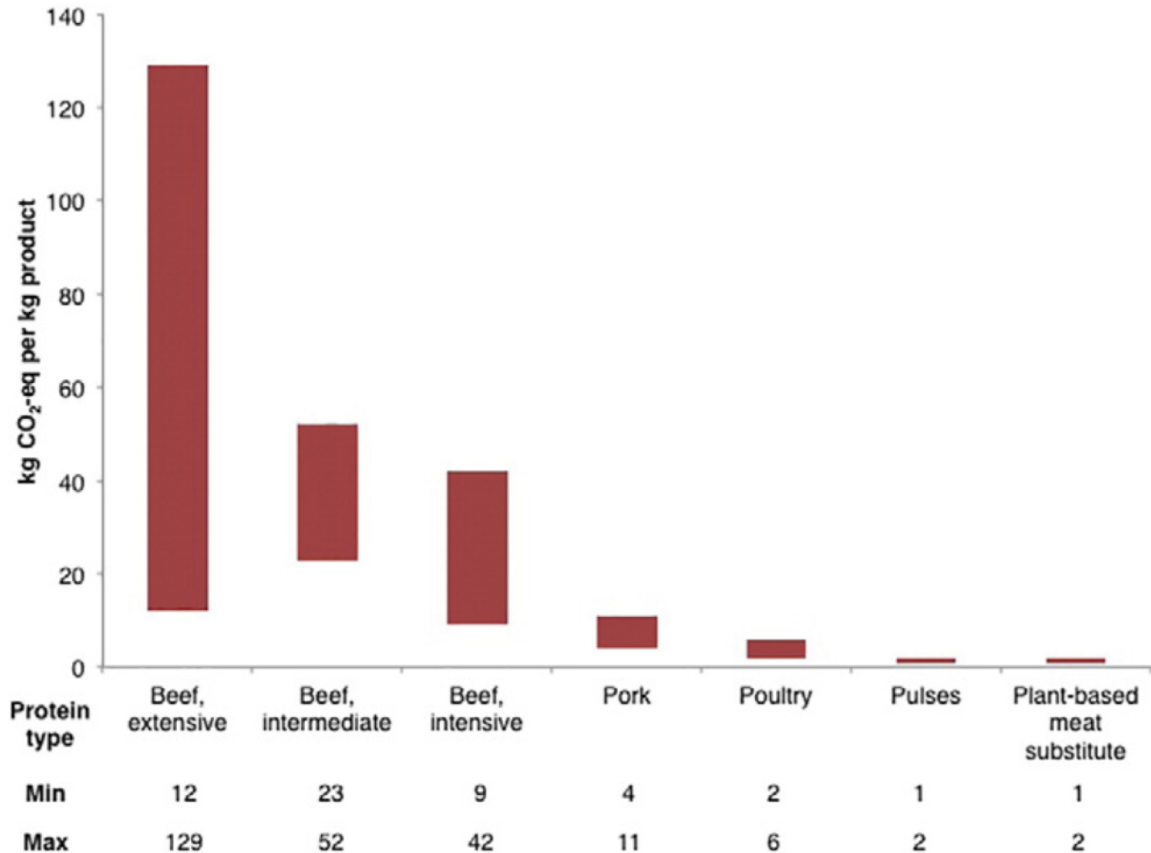


EMISSION INTENSITY

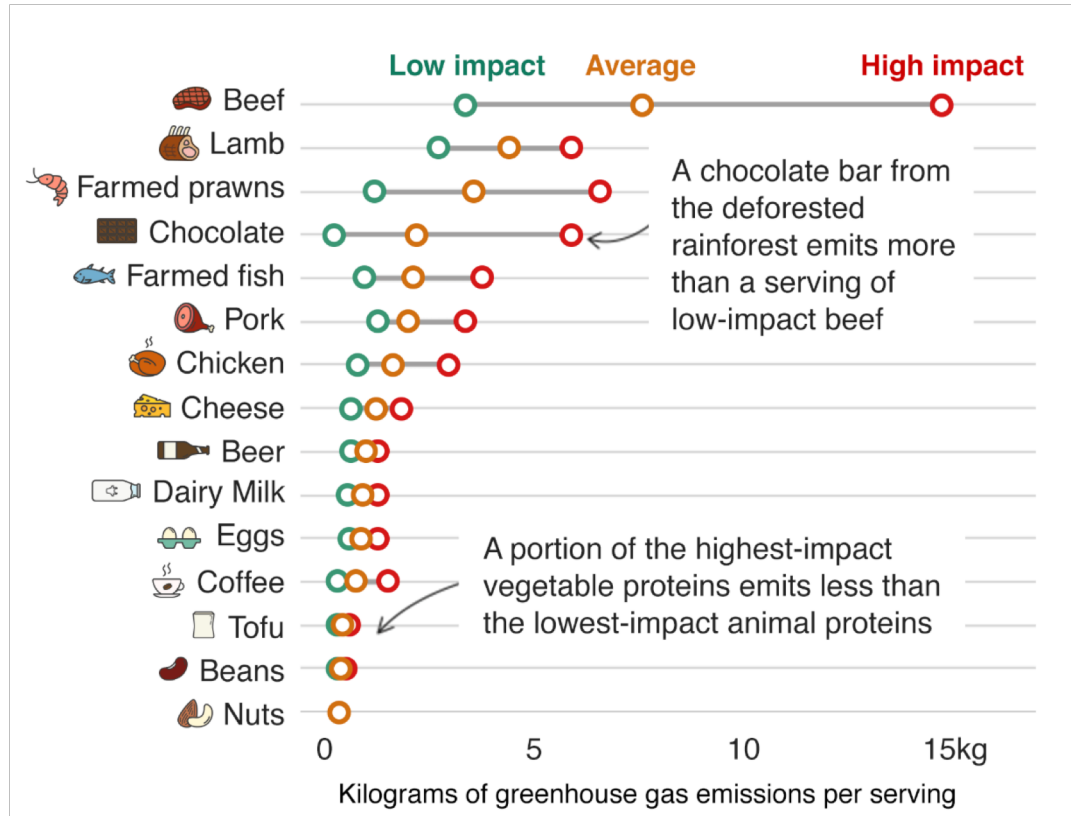
- Dataset: 30 LCA studies



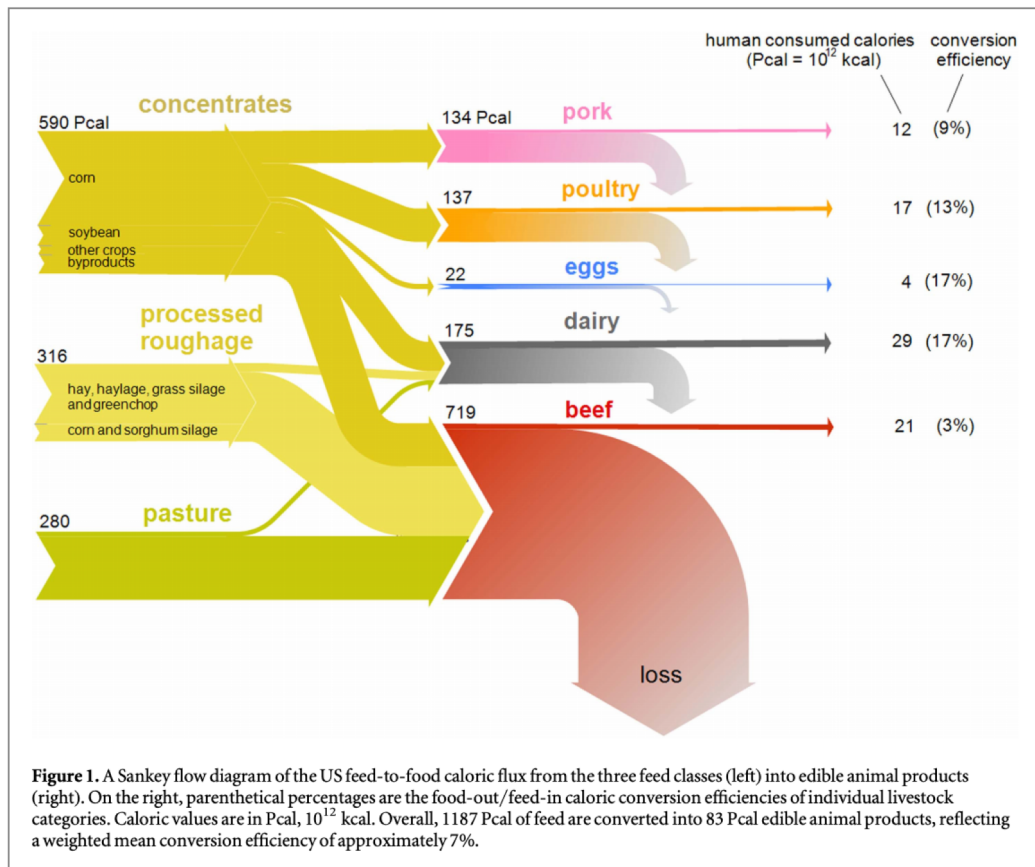
EMISSION INTENSITY



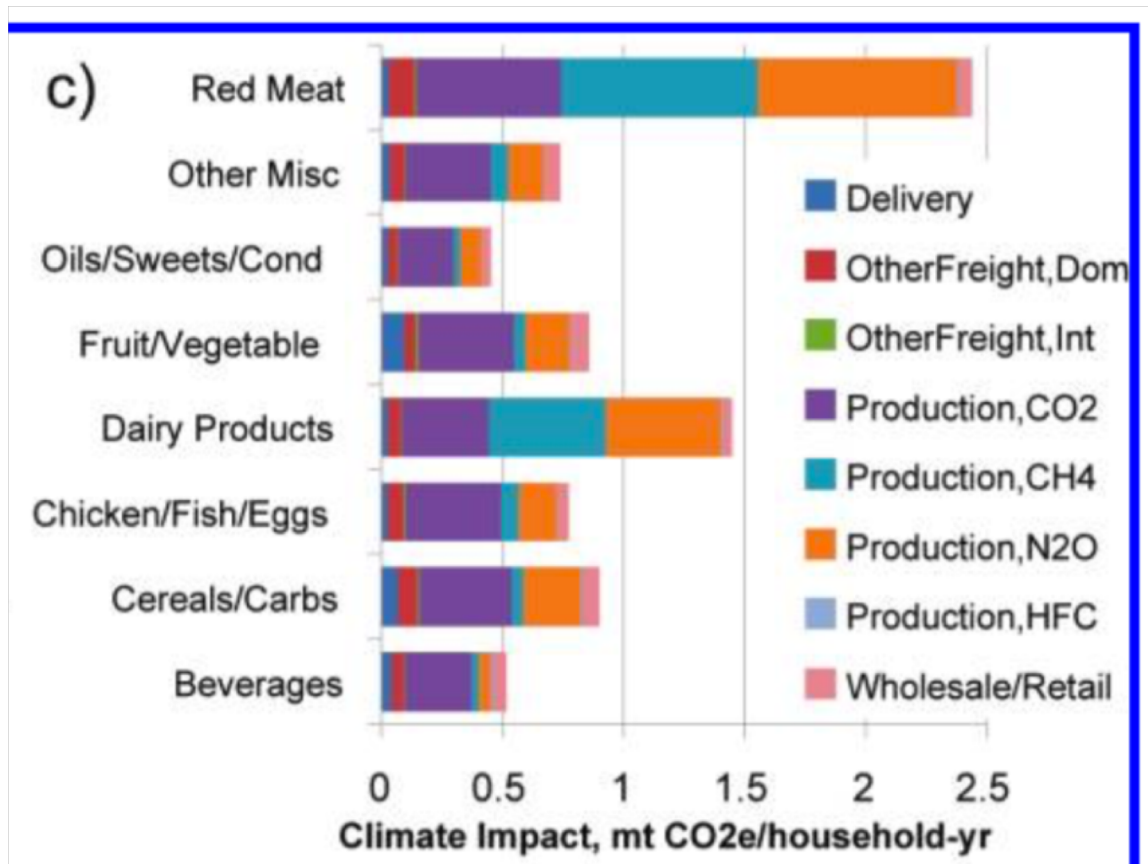
EMISSION INTENSITY



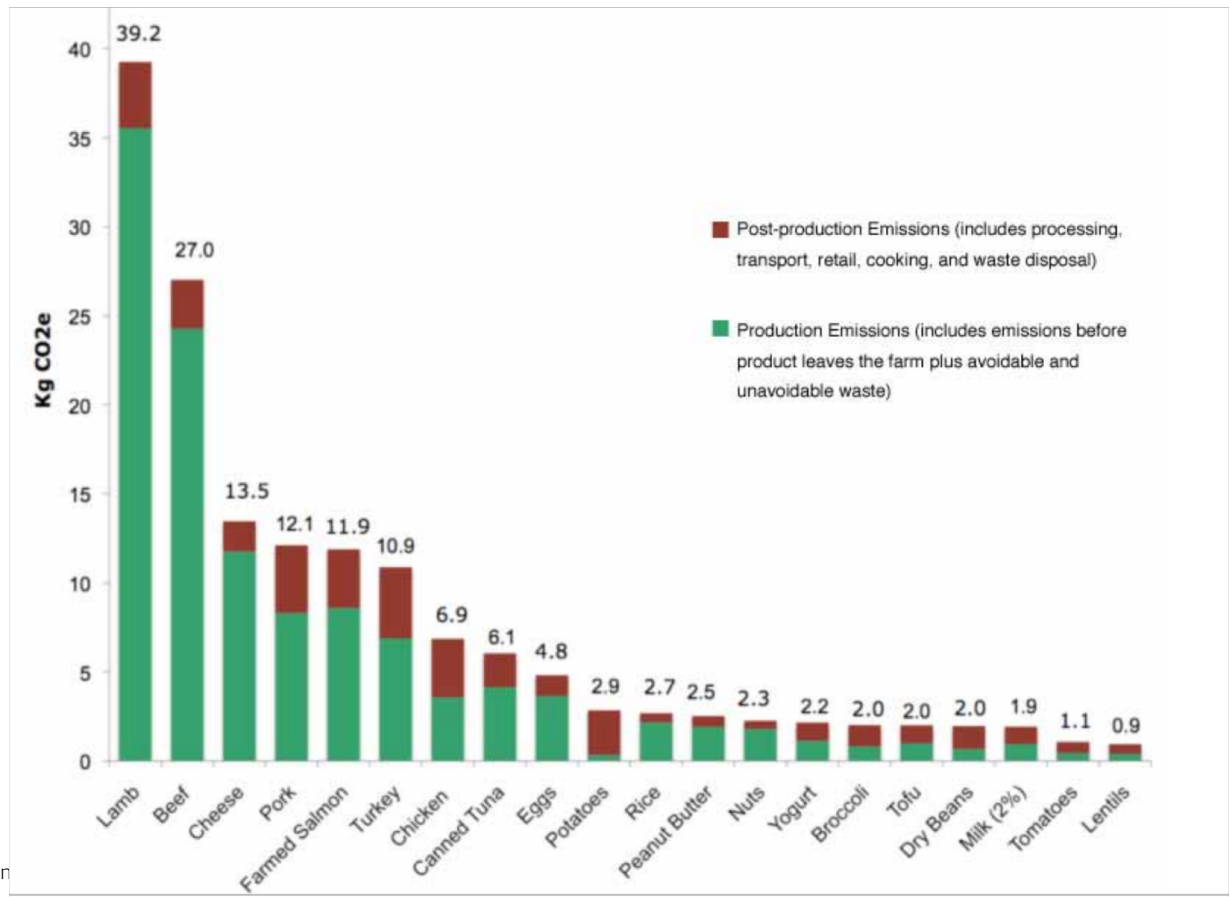
INEFFICIENCY



EMISSION INTENSITY (by sector)



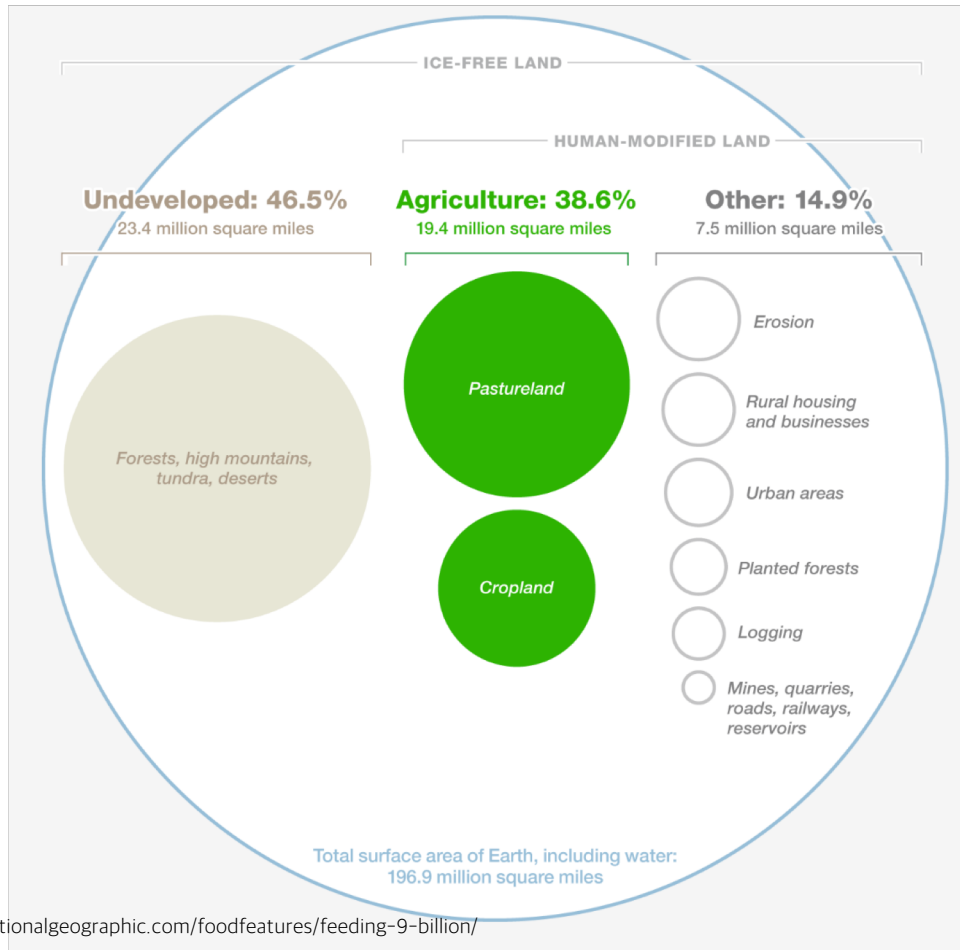
EMISSION INTENSITY (by sector)



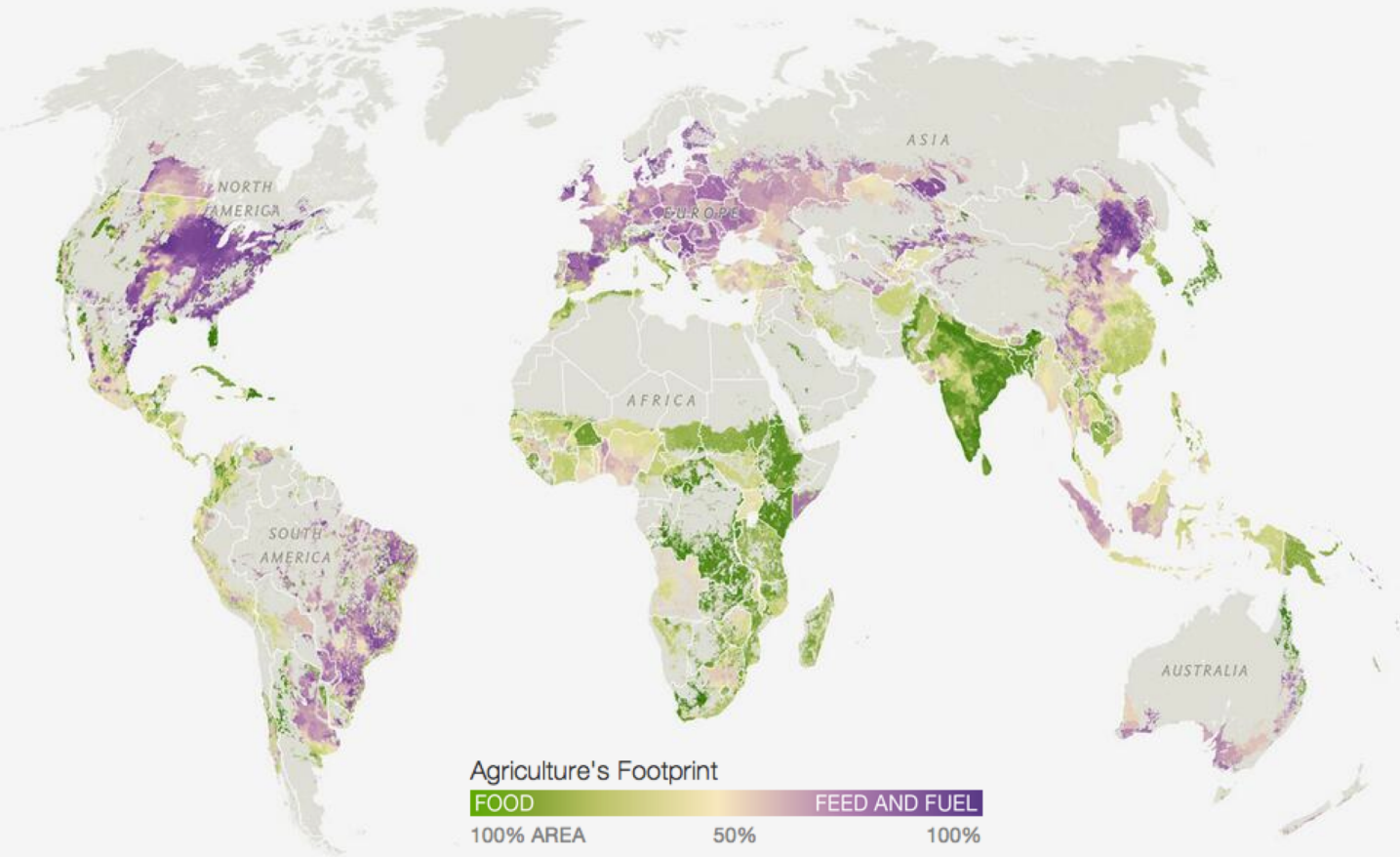
TRANSPORT

	MJ/t-km	t CO₂e/t-km × 10⁶
inland water	0.3	21
rail	0.3	18
truck	2.7	180
air ^a	10.0	680 ^a
oil pipeline	0.2	16
gas pipeline	1.7	180
int. air ^a	10.0	680 ^a
int. water container	0.2	14
int. water bulk	0.2	11
int. water tanker	0.1	7

LAND USE DILEMMA



FOOD vs FEED/FUEL



FOOD vs FEED/FUEL

WORLD

- 55% of the world's crop calories are actually eaten directly by people.
- 36% for animal feed
- 9% goes toward biofuels and other industrial uses

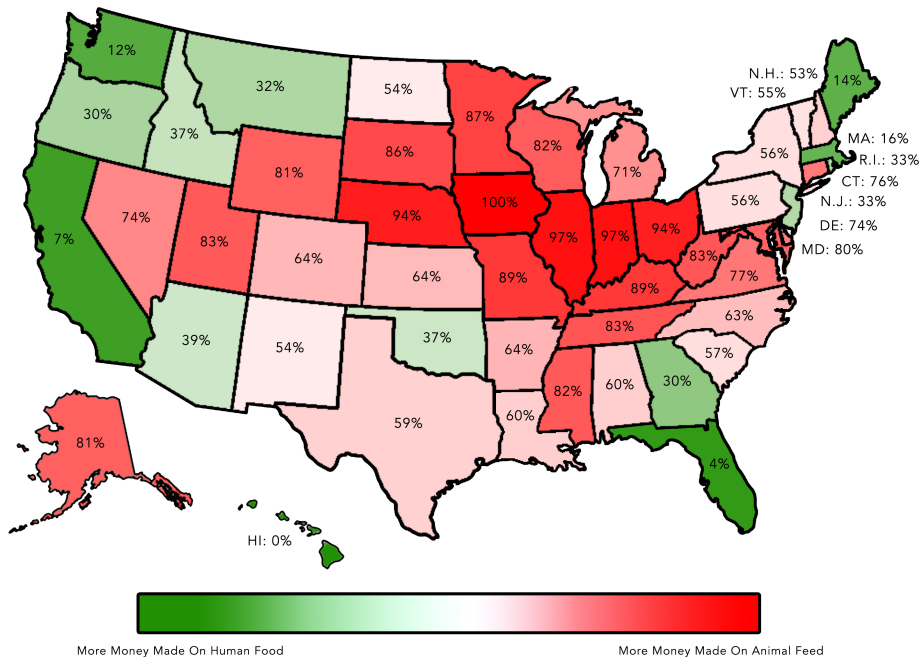
US

- 95% of oat production for animal feed
- 80% of corn production for animal feed.

FOOD vs FEED

Human Food vs. Animal Feed

The percentage of each state's agricultural income derived from crops grown primarily for animal consumption



Created by Joe Satran of The Huffington Post. Data Source: USDA NASS, HuffPost Calculations. "Crops grown primarily for animal feed" refers to field corn, soybeans, hay, barley and sorghum. Income from tobacco, cotton and other non-edible crops is not included.

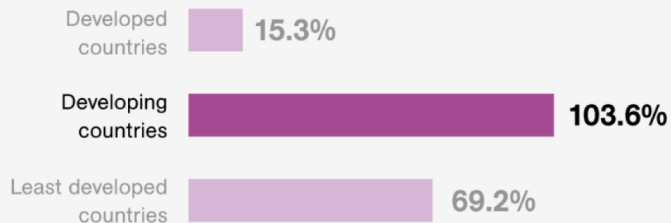
FUTURE SCENARIO



To feed that population, crop production will need to double.

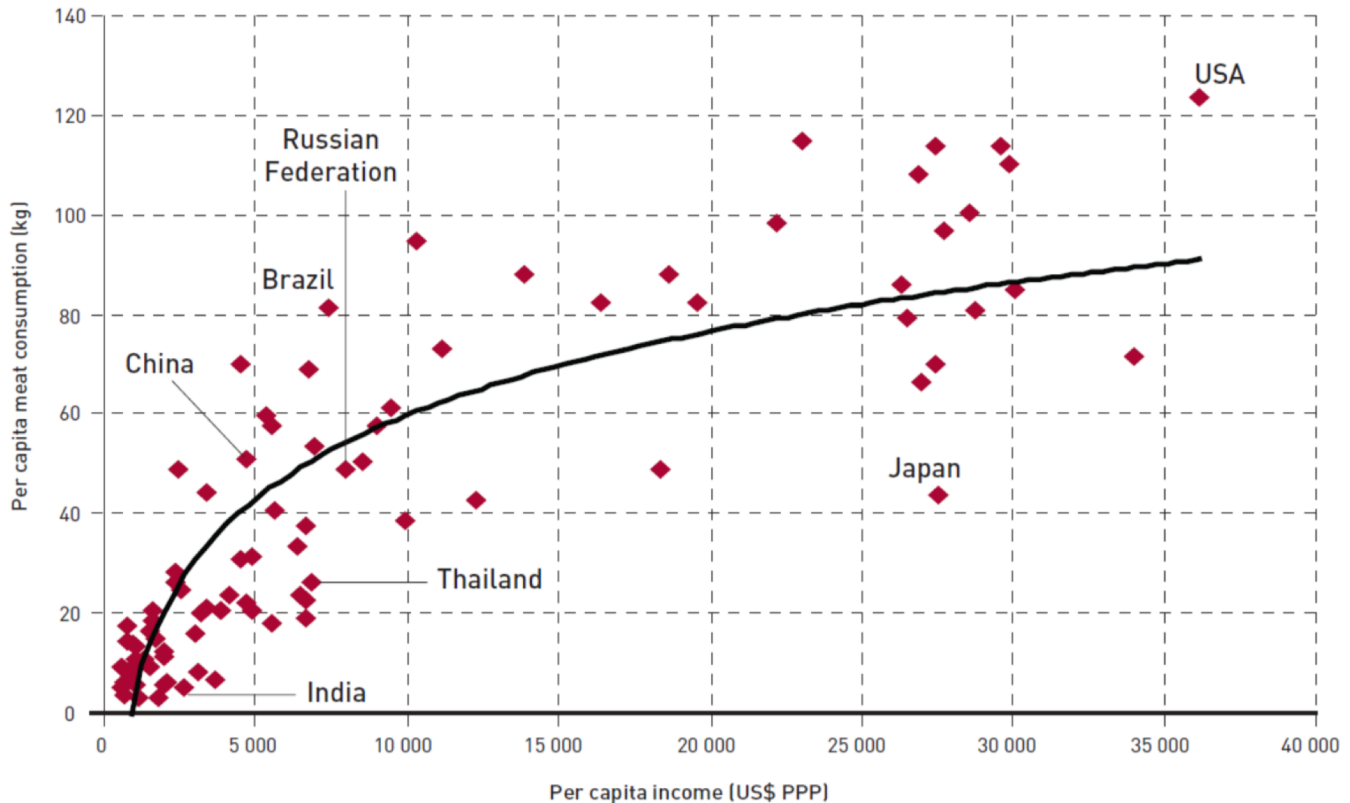


Why? Production will have to far outpace population growth as the developing world grows prosperous enough to eat more meat.



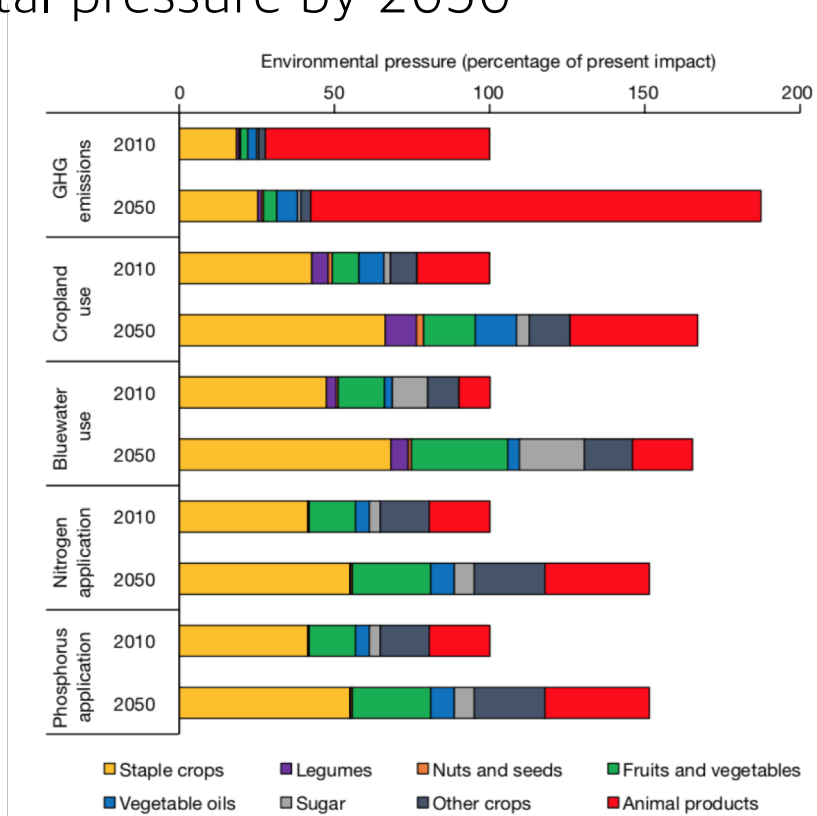
FUTURE SCENARIO

Meat consumption and per capita income - 2002

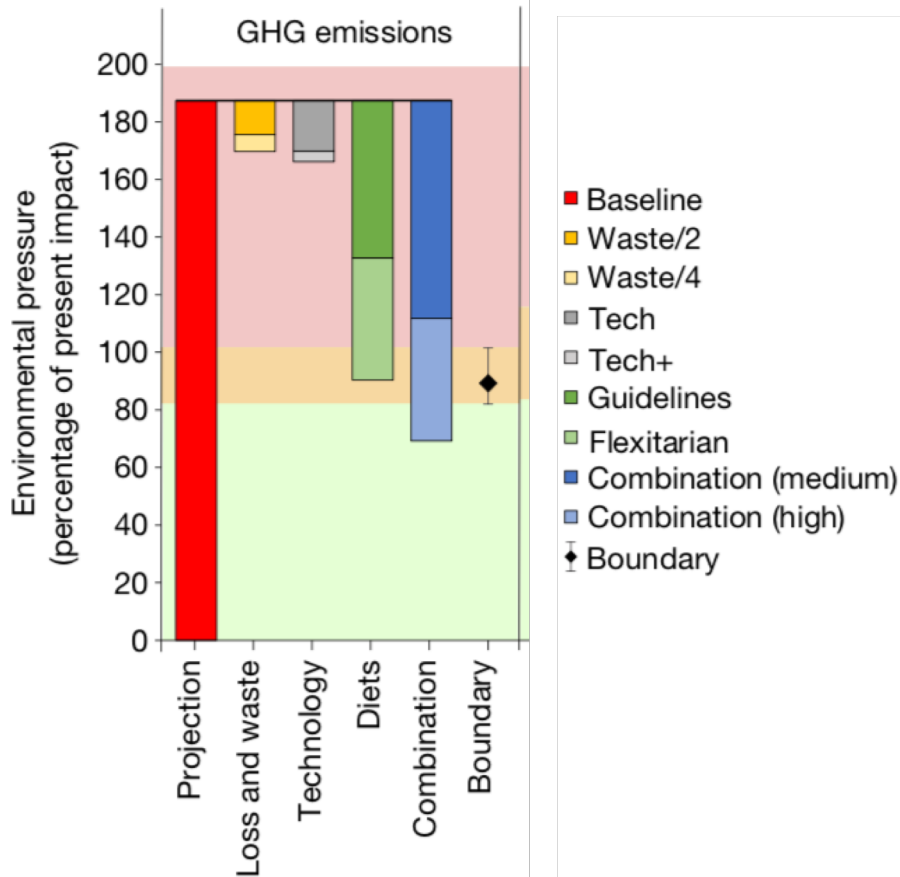


FUTURE SCENARIO

Environmental pressure by 2050

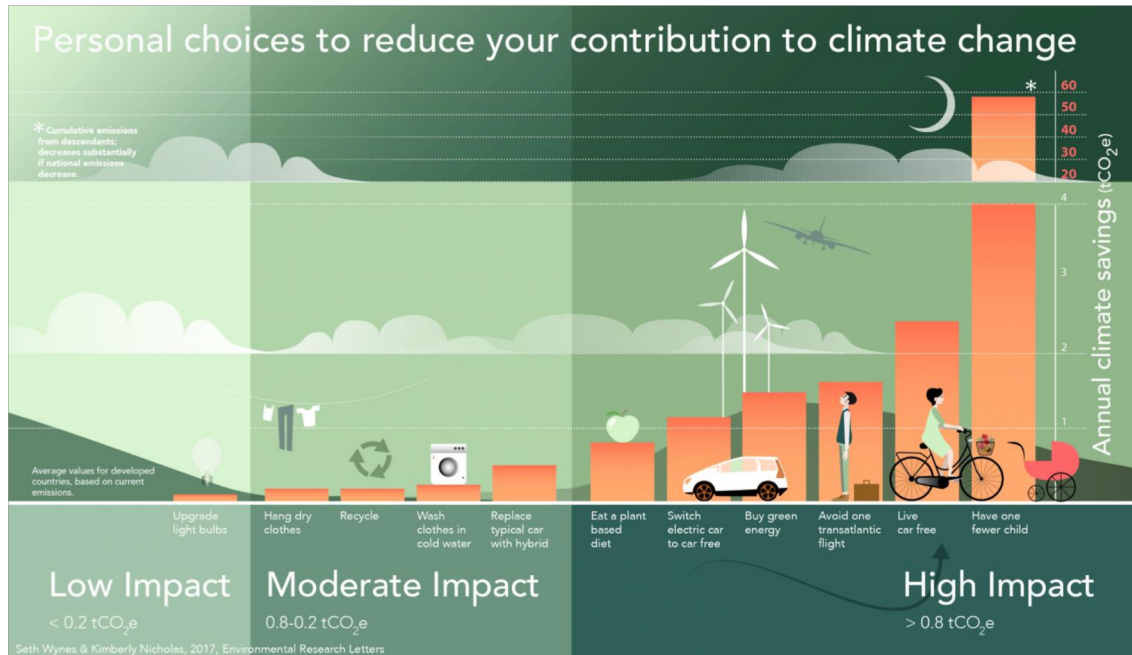


FUTURE SCENARIO



CONCLUSIONS

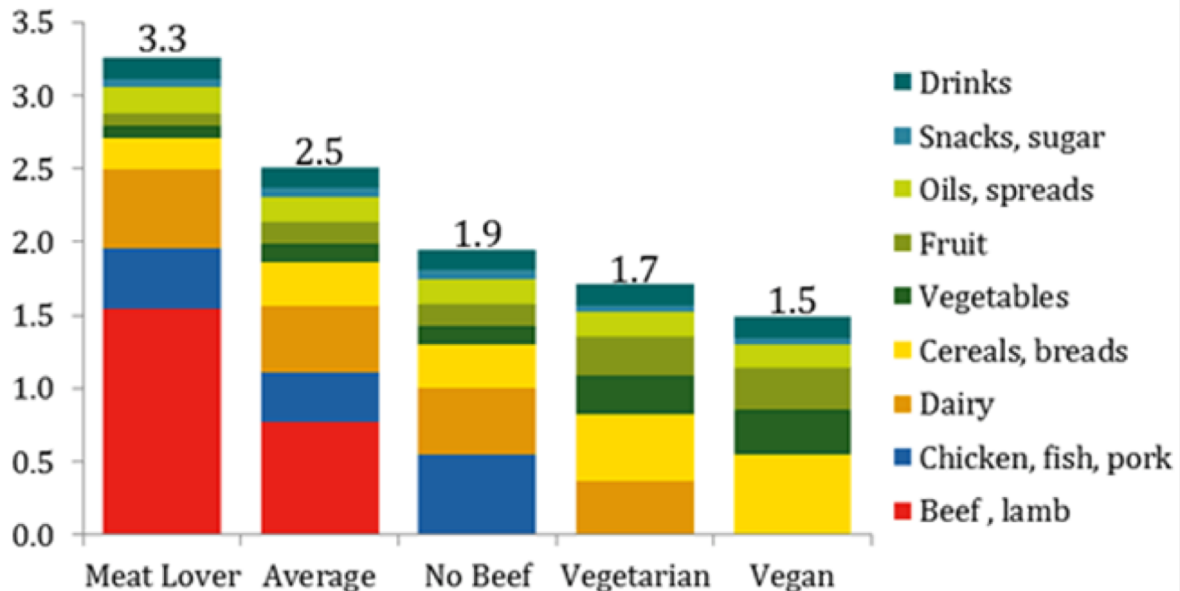
- Consume foods lower on the food chain
- Avoid energy-intensive production
- Avoid energy-intensive transportation



The climate mitigation gap: education and government recommendations miss the most effective individual actions (2017)

BACK UP

Foodprints by Diet Type: t CO₂e/person

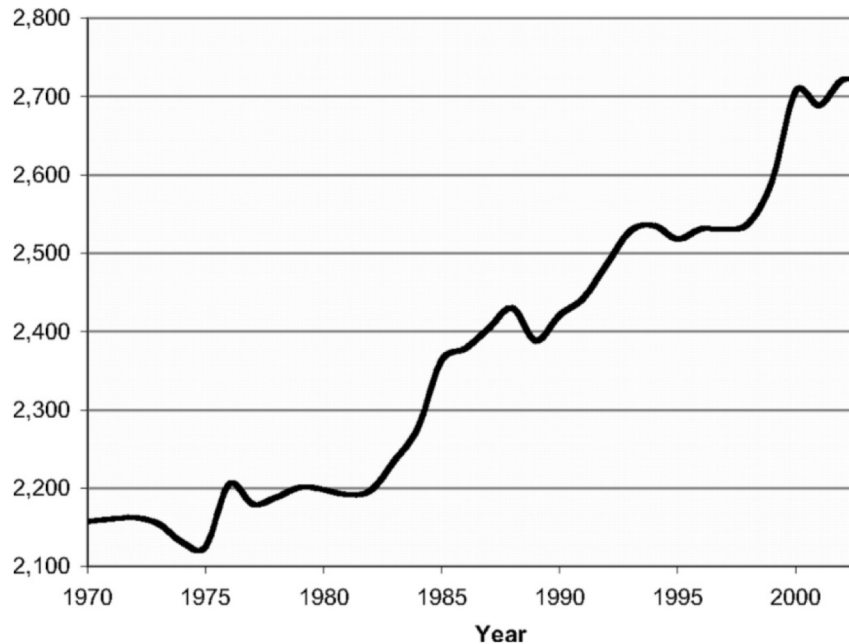


Note: All estimates based on average food production emissions for the US. Footprints include emissions from supply chain losses, consumer waste and consumption.. Each of the four example diets is based on 2,600 kcal of food consumed per day, which in the US equates to around 3,900 kcal of supplied food.

Sources: ERS/USDA, various LCA and EIO-LCA data

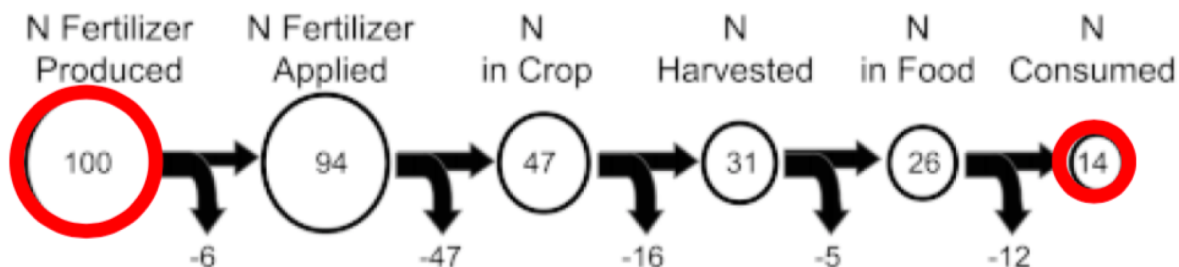
Per capita daily caloric intake

USDA Economic Research Service
loss-adjusted availability, 1970–2005

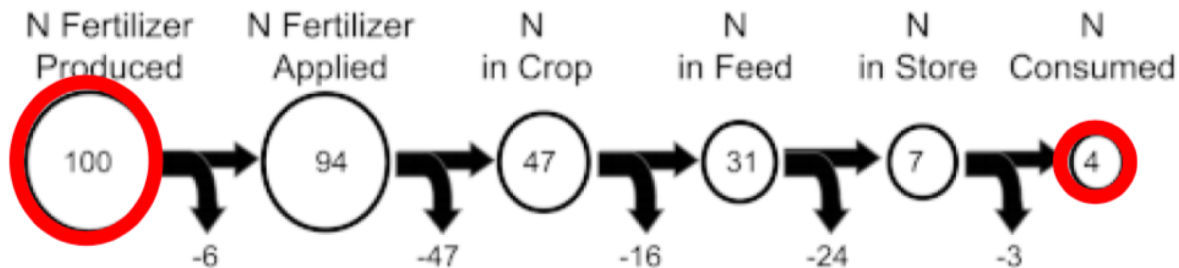


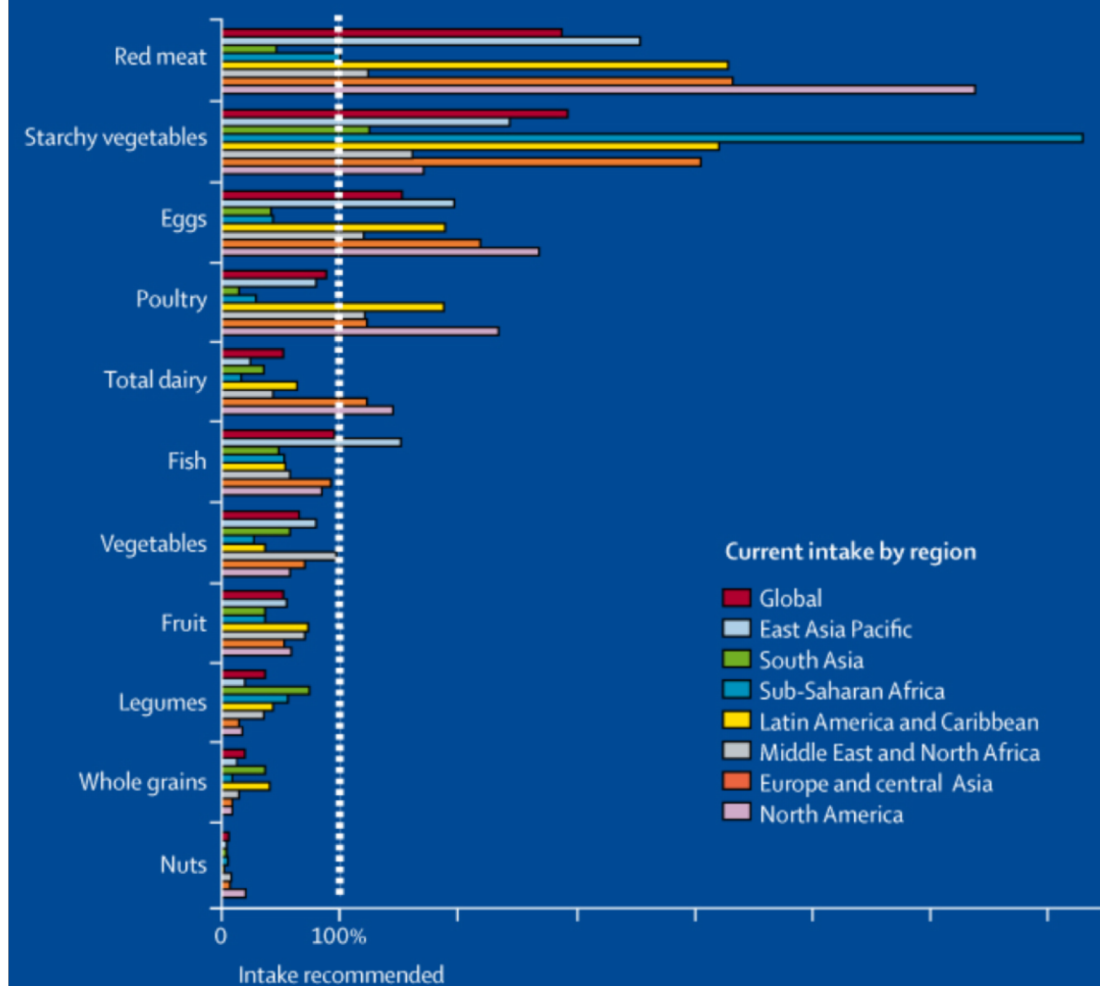
(White J S Am J Clin Nutr 2008;88:1716S-1721S)

a.

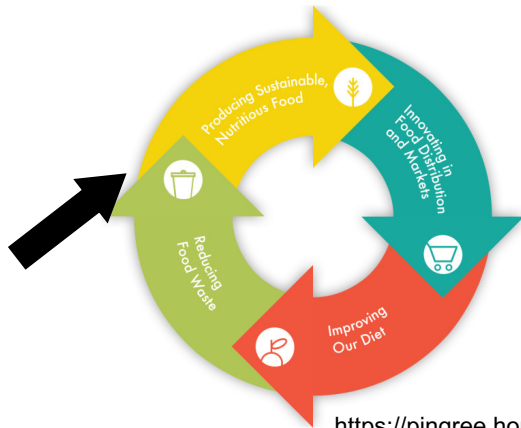


b.





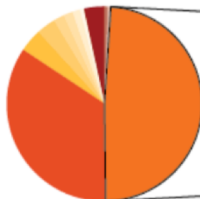
Reducing Food Waste



<https://pingree.house.gov/>



Food system emissions



Direct agricultural emissions



PREPRODUCTION

- Fertilizer manufacture **3%**
- Pesticide production **0.6%**
- Energy use in animal feed production **0.5%**

PRODUCTION

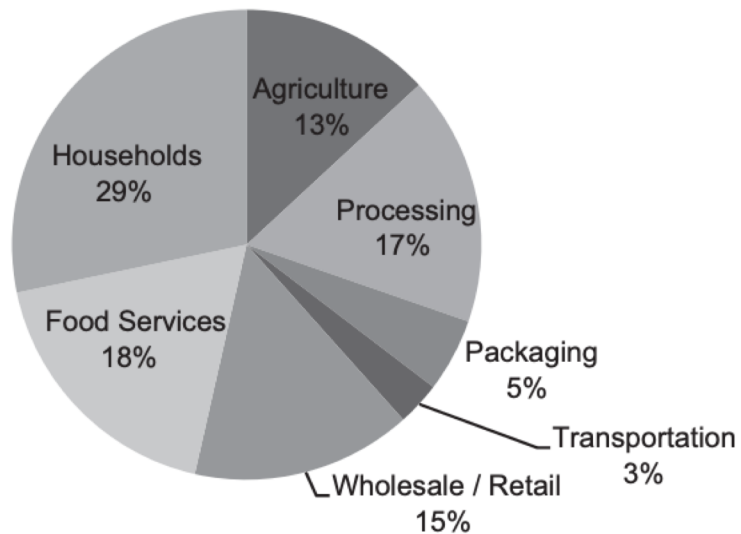
- Direct emissions **48.5%**
- Indirect emissions (deforestation) **35%**

POSTPRODUCTION

- Refrigeration **4%**
- Storage, packaging, and transport **3%**
- Retail activities **2%**
- Primary and secondary production **1.5%**
- Catering and domestic food **1.3%**
- Waste disposal **0.6%**

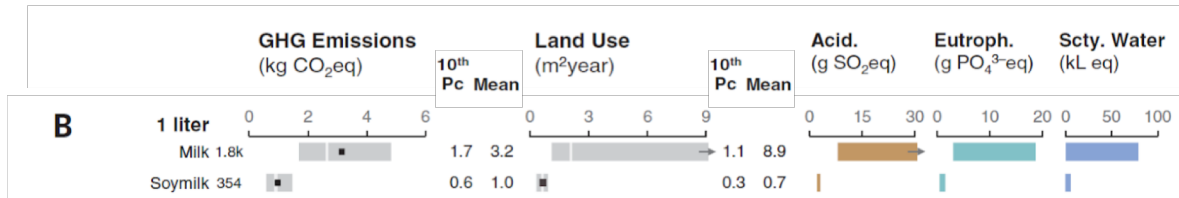
- Agricultural soils **32%**
- Enteric fermentation **31%**
- Other emissions **19%**
- Rice cultivation **12%**
- Manure management **6%**

Total = 14,760 PJ

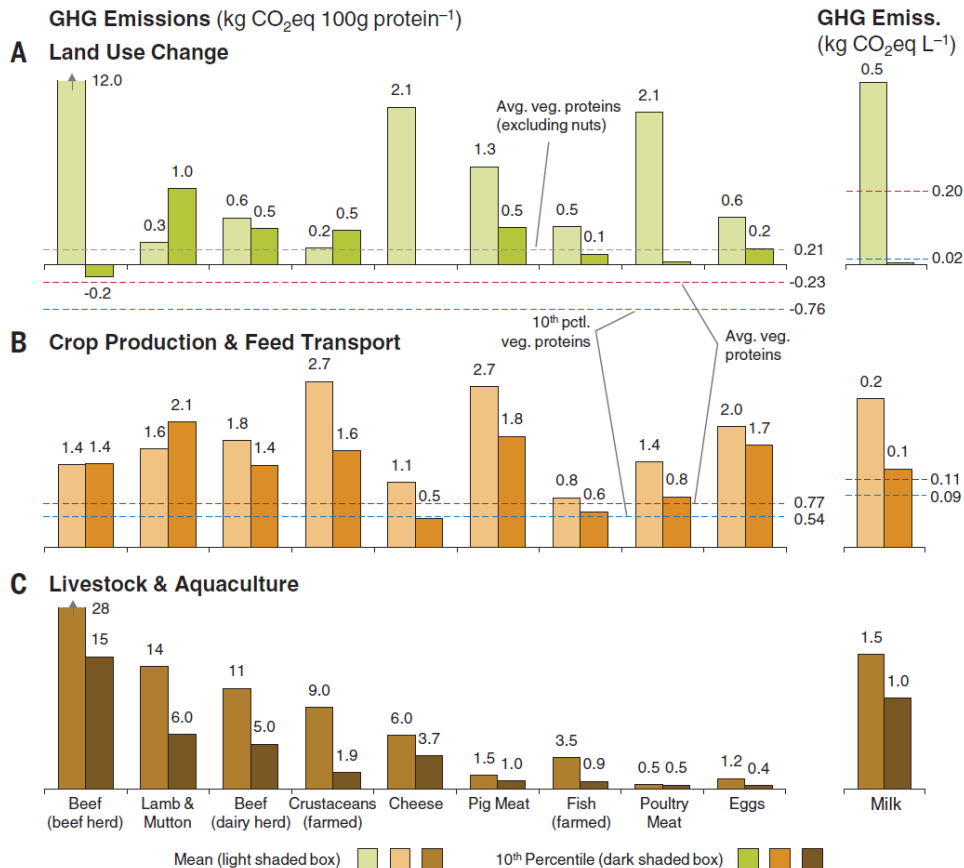


EMISSION INTENSITY

Relative impacts of milk



EMISSION INTENSITY (by sector)



Harvard food system initiatives

SEARCH THIS SITE



HARVARD UNIVERSITY DINING SERVICES

CAMPUS DINING

CRIMSON CATERING

FOOD LITERACY PROJECT

ABOUT HUDS

Home » Food Literacy Project » **Foodbetter**

FLP PROGRAMS & EVENTS

FLP Fellows

Open Positions

FLP Manager

The Family Meals Program

FARMERS' MARKET

Vendors

How to Participate

Now Hiring: Farmers' Market Asst

FOODBETTER

FOODBETTER

a partnership of Harvard University Dining Services and its' Food Literacy Project, the Harvard Office for Sustainability and the Harvard Food Law and Policy Clinic

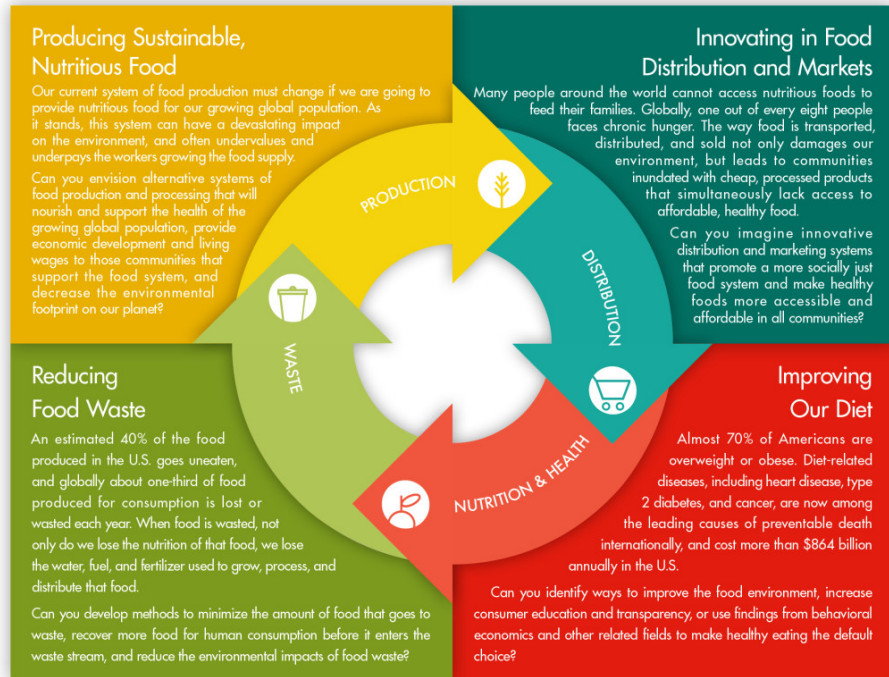
What is Food Better?

A better food system starts with you. At Harvard, we call that focus on the food system and how to improve it – how to grow better, eat better, shop better, dispose better – Food Better. Throughout the year, FoodBetter partners engage in community-wide dialogue about how we can Food Better, which includes events, field trips and more. Food Better focuses on:



Harvard food system initiatives

- Harvard i-Lab Deans' Food System Challenge 2014-2015



Harvard food system initiatives



- Plant-based culinary training program at Harvard founded in 2015 with the Humane Society
- Now expanded across US, Canada, Europe, and South America
- Harvard dining halls consistently have plant-based protein options & higher ratio of plants to meat

Forward Food is supported and endorsed by an array of diverse organizations, institutions and other partners who support the idea that as a society, we ought to be focusing more on plant-based foods as a means of creating a better food system.



Harvard food system initiatives



HARVARD
UNIVERSITY

Sustainability

[About Us](#) / [News & Events](#) / [Schools & Units](#) / [Data Hub](#)

COMMITMENT

TOPICS

PROGRAMS

ACTION



[Home](#) · [Tools & Resources](#) · [How To](#) ·

Plant-based eating guide

Harvard College student and Resource Program Efficiency Representative Meaghan Townsend (Class of 2021) created this simple guide to start a conversation about sustainable eating to encourage her peers to explore plant-based diets at Harvard. It was designed to empower students who are interested in pursuing a plant-based diet and to support those who already are. The guide was supported by the Harvard Office for Sustainability and Harvard T.H. Chan School of Public Health.

HEALTH BENEFITS

A **healthful, plant-based diet** has been associated with:

- Lower risk of cardiovascular disease and stroke
- Lower risk of certain cancers
- Lower blood pressure
- Lower risk of cataracts and macular degeneration
- Lower cholesterol
- Lower risk of digestive problems
- More stable blood sugar, which may help reduce appetite

BUILDING YOUR PLATE

Based on the best available research on diet and health, Harvard's Healthy Eating Plate emphasizes a variety of high-quality, plant-based foods.

Copyright © 2015 Harvard University. For more information about the Healthy Eating Plate, please visit [www.healthyeatingplate.org](#). Harvard T.H. Chan School of Public Health and Harvard Office for Sustainability. Healthy Eating Plate is a registered trademark of Harvard University.



ENVIRONMENTAL BENEFITS

If all 7000 Harvard undergraduates went without meat just **one day a week** for a year, we would collectively save:

1.2 billion liters of water	1.6 million animal lives
2.6 million acres of land	7.3 million gallons of gas
5.3 million dollars	1.8 million lbs of crops that would otherwise be lost to pests
1.8 million lbs of carbon	10.7 million lbs of animal waste

These savings have tremendous implications for global food insecurity. The crops fed to livestock constitute more than **TWICE** enough food to feed the 1.4 billion people currently living in abject poverty. With world population projected to reach 9.7 billion by 2050, it will become increasingly important that we take advantage of methods—like eating plant-based diets—of producing and consuming food more efficiently.

See [page 10](#) for more.

SHARE THIS