



NewFoodSystems
Neue Lebensmittelsysteme



Sustainability Aspects of Protein Crops for Food Production

The Future of Oilseeds: Prospects for Plant-based Proteins?
24.10.2023, Frankfurt

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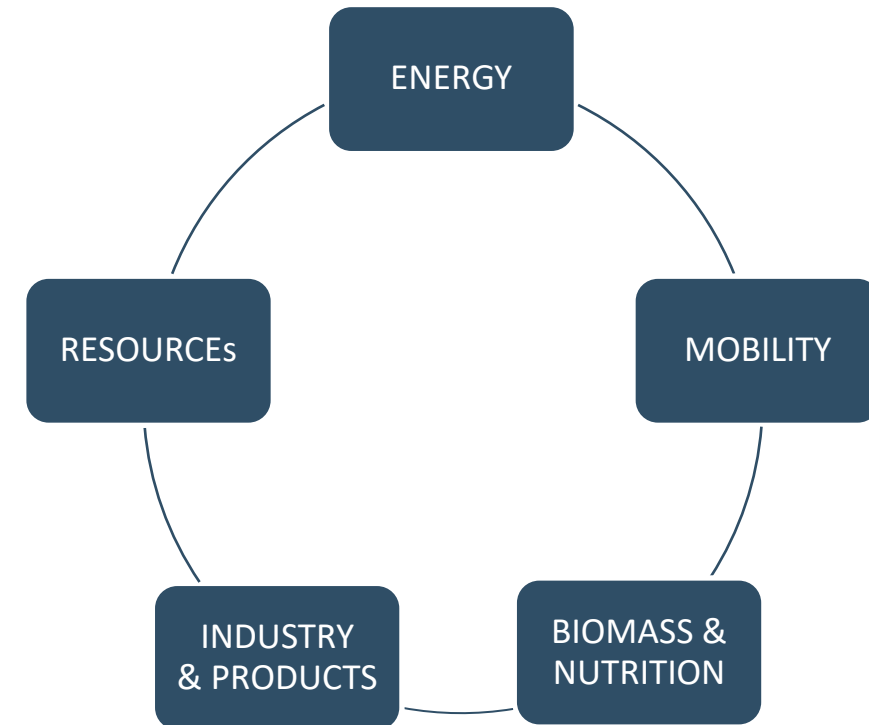


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1. Short introduction of ifeu
2. Environmental footprint of plant proteins in comparison
3. BMBF New Food Systems (NFS): Protein Database Project
4. Impact of protein processing on footprints | availability of (good) processing data
5. Protein transition – facts and wishes
6. Conclusions

Short introduction of ifeu - Overview

- Independent Research and Consultancy for more than **40 years**
- **gGmbH** (= non for profit LLC)
- More than **100 employees**
- Located in: **Heidelberg and Berlin**



Short introduction of ifeu - Selected projects

- **Protein2Food (funded under EU-H2020)**

Sustainability Assessment of innovative protein-rich products from legumes and pseudocereals grown in Europe (www.protein2food.eu)

- **Life Cycle Assessment „Organic Chicken Feed“ (commissioned by Evonik)**

Organic feeding of hens and broilers with supplementation of D,L-Methionine

- **Climate and Energy efficient School Kitchens (funded by BMBF)**

- **New Food Systems – Pr:Ins (funded by BMBF)**

Holistic Evaluation of sustainability, economic viability, consumer acceptance, marketability, quality and safety as well as the legal aspects of innovative food products using insects as an example

<https://newfoodsystems.de/projekte/ganzheitliche-bewertung/>

- **New Food Systems – Sustainability Data for Protein Database (funded by BMBF)**

Complementation of NFS protein database with sustainability profiles for a variety of protein ingredients from different protein sources

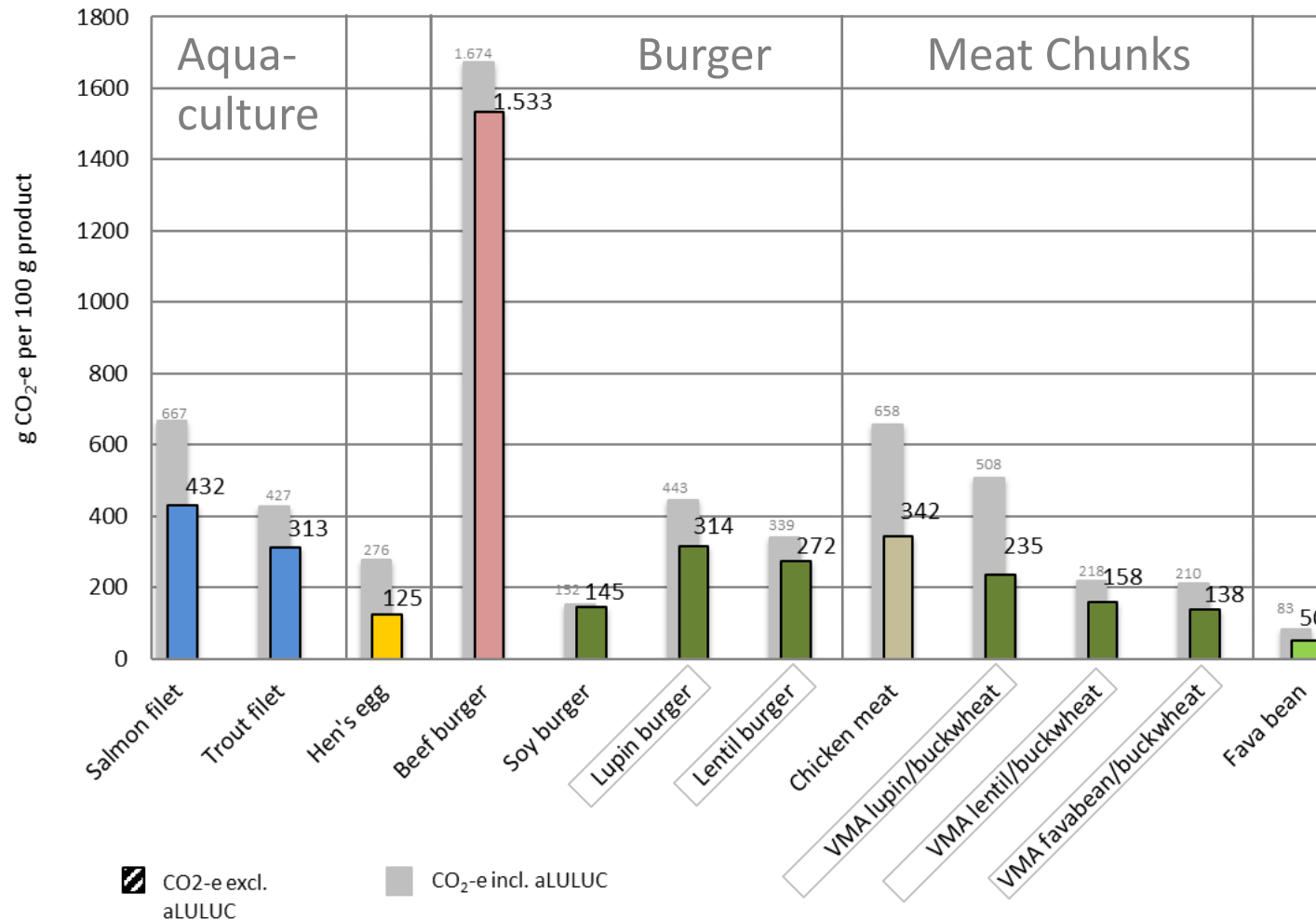
<https://newfoodsystems.de/projekte/nachhaltige-proteinzutaten/>

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Environmental Footprints of Protein Foods

Product Carbon Footprint of selected protein foods



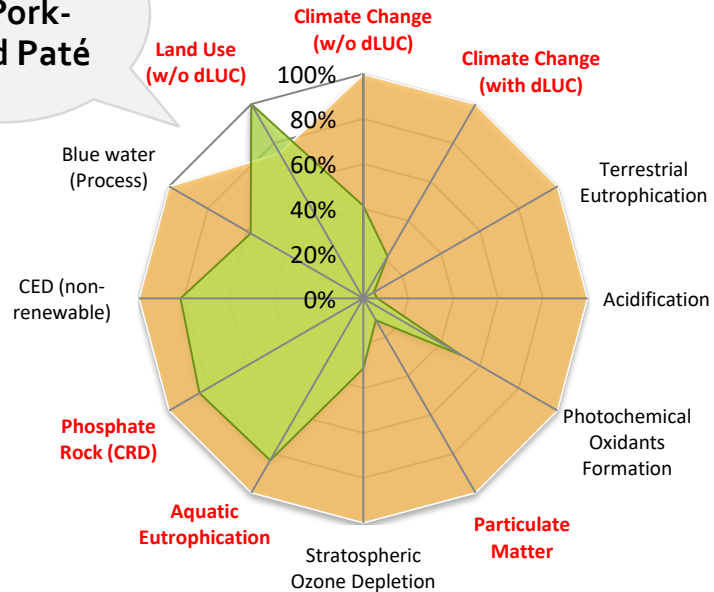
https://www.ifeu.de/fileadmin/uploads/LCA_Aquakultur.pdf

VMA: Vegetable Meat Alternative
=> textured; based on wet extrudates

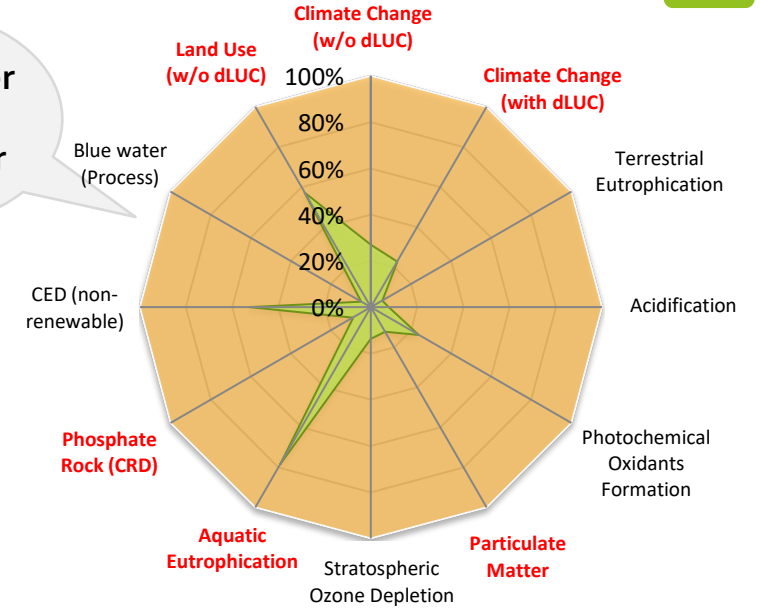
- Animal-based protein foods can have quite different carbon footprints if compared among each other
- Protein foods in the form of grains (here: fava bean) have the smallest carbon footprint of the plant-based foods compared
- Eggs have the smallest carbon footprint of the animal-based foods compared
- On the larger picture there are overlaps between plant-based and animal-based protein foods

Environmental Footprints Protein2Food-Prototypes vs. Animal-Based Products

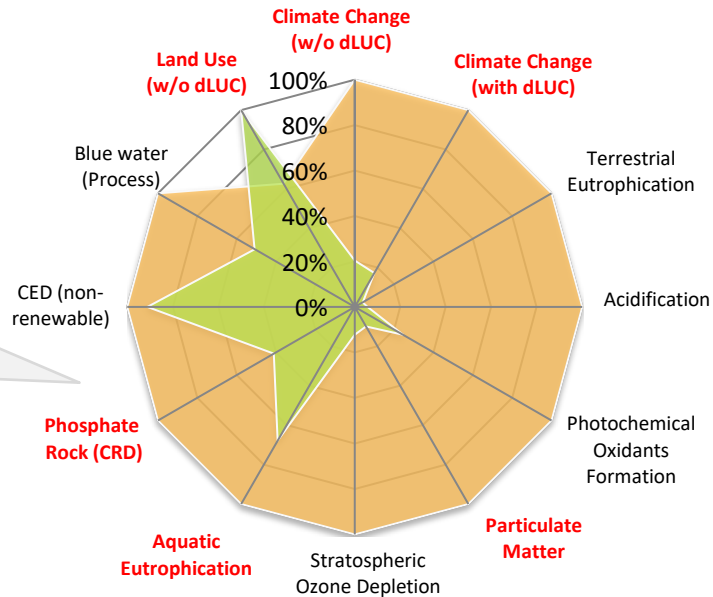
VMA-Paté
vs. Pork-
based Paté



Plant burger
vs.
Beef Burger



Vegetable
Drink vs. Cow
Milk



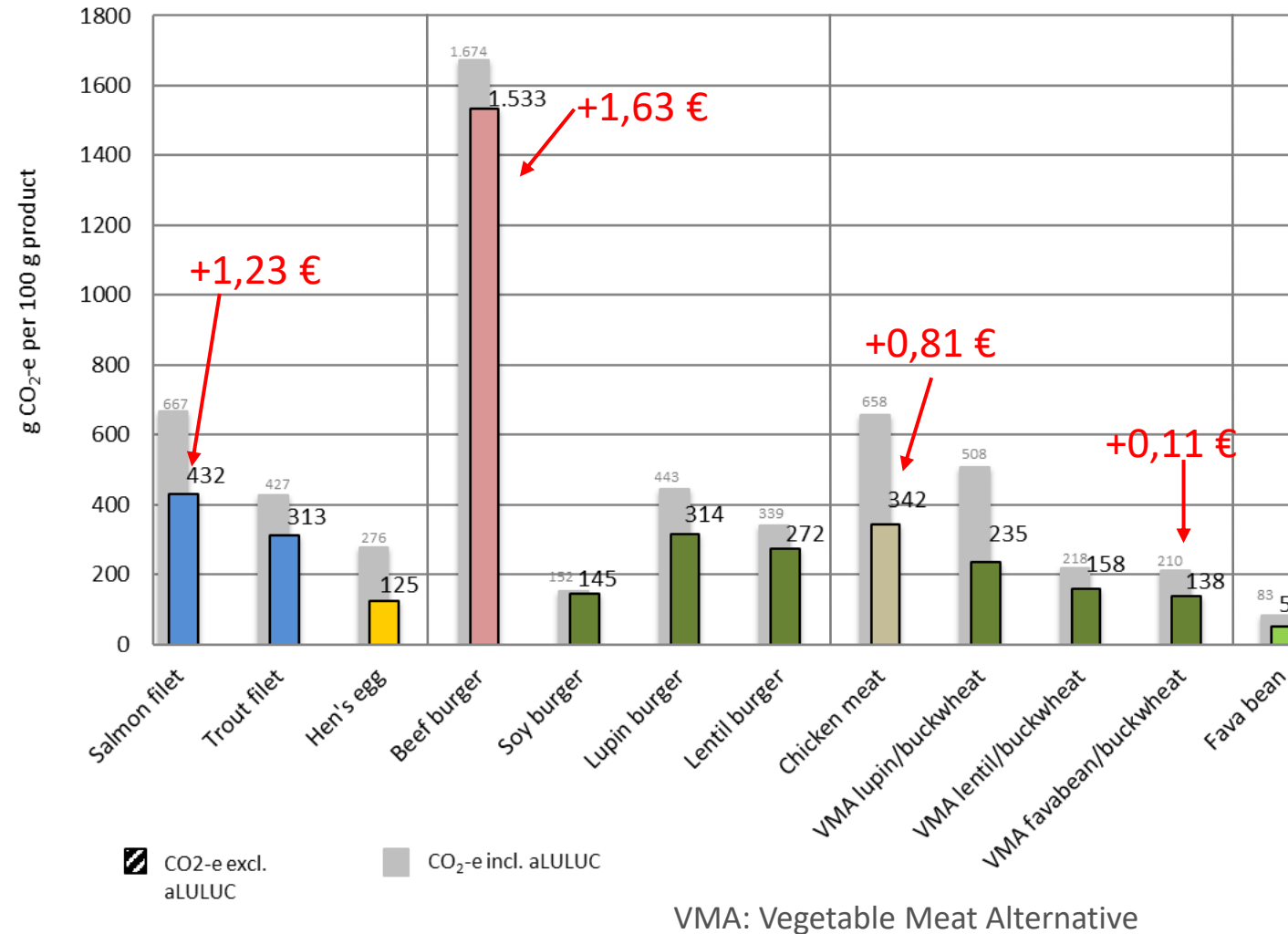
P2F-Prototype

Animal-Based

*Functional unit:
protein content*

Environmental Footprints of Protein Foods

Environmental Costs of selected protein foods



NFS Pr:Ins - Environmental Cost Calculator

Kategorie	Emission	Kosten (€/t Emission)				Region	Umwelkosten	Bemerkungen
		Wert	Einheit	Jahr	MF			
Kohlendioxid- und andere Treibhausgasemissionen	CO ₂ -Äquivalente	0,863	kg CO ₂ äq.	0,195	2020	DE	0,168	Reine Zeitpräferenzen: 1%: Schäden Generation (in 60 Jahren) zu 55% RCP8.5-1% → Proxy für praktische Poi
Luftschadstoffe	Feinstaub	0,011	kg PM2.5	62	2020	DE	0,651	
		0	kg Pmcoarse	1	2020	DE	0,000	
		0	kg PM10	43,3	2020	DE	0,000	
		0,008	kg NOX	19	2020	DE	0,150	Modellierung nach dem im EU-Projekt v2.3 (Preis et al. 2008). Die dargestellte Schätzung der Schadenskosten durch spezifischen Informationen zu den E
		0,005	kg SO ₂	15,8	2020	DE	0,079	
	4E-04	kg NMVOC	2,2	2020	DE	0,001		
	0,001	kg NH ₃	33,7	2020	DE	0,035		
		kg CH ₄	16,575	2020	DE	0,013		
	7E-04	kg N ₂ O	80,2	2020	DE	0,053		
Emissionen in Oberflächengewässer	Stickstoff	0,037	kg N	21	2020	DE	0,763	Diese Werte sind anzuwenden, wenn alles bekannt sein, wenden Sie bitte e
	Phosphor	0,008	kg P	154	2020	DE	1,172	
Gesamt							3,09466355	€

je 250 g Lebensmittel
Betrachtetes LM

Alternative Wording:
Environmental = External = True Costs

Future Requirements for Green Claims in the EU

22 MARCH 2023



Proposal for a Directive on substantiation and communication of explicit environmental claims (Green Claims Directive)

English (581.32 KB - HTML)

[Download](#) 

The Directive will be part of the implementation of the European Green Deal with the objectives:

- to ensure that consumers are empowered to make informed choices in the ecological transition
- to tackle false environmental claims
- to ensure reliable, comparable and verifiable information
- to ensure the substantiation of environmental claims on the basis of environmental impacts along products' life cycles

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The NFS protein database compiles data on a large number of protein samples

Chemical Composition

- Crude protein content
- Ash content
- Dry matter
- Starch content
- Fat content
- Molecular weight
- Amino acid composition
- pH in suspension

Nutritional Properties

- Chemical Score

Physico-chemical Properties

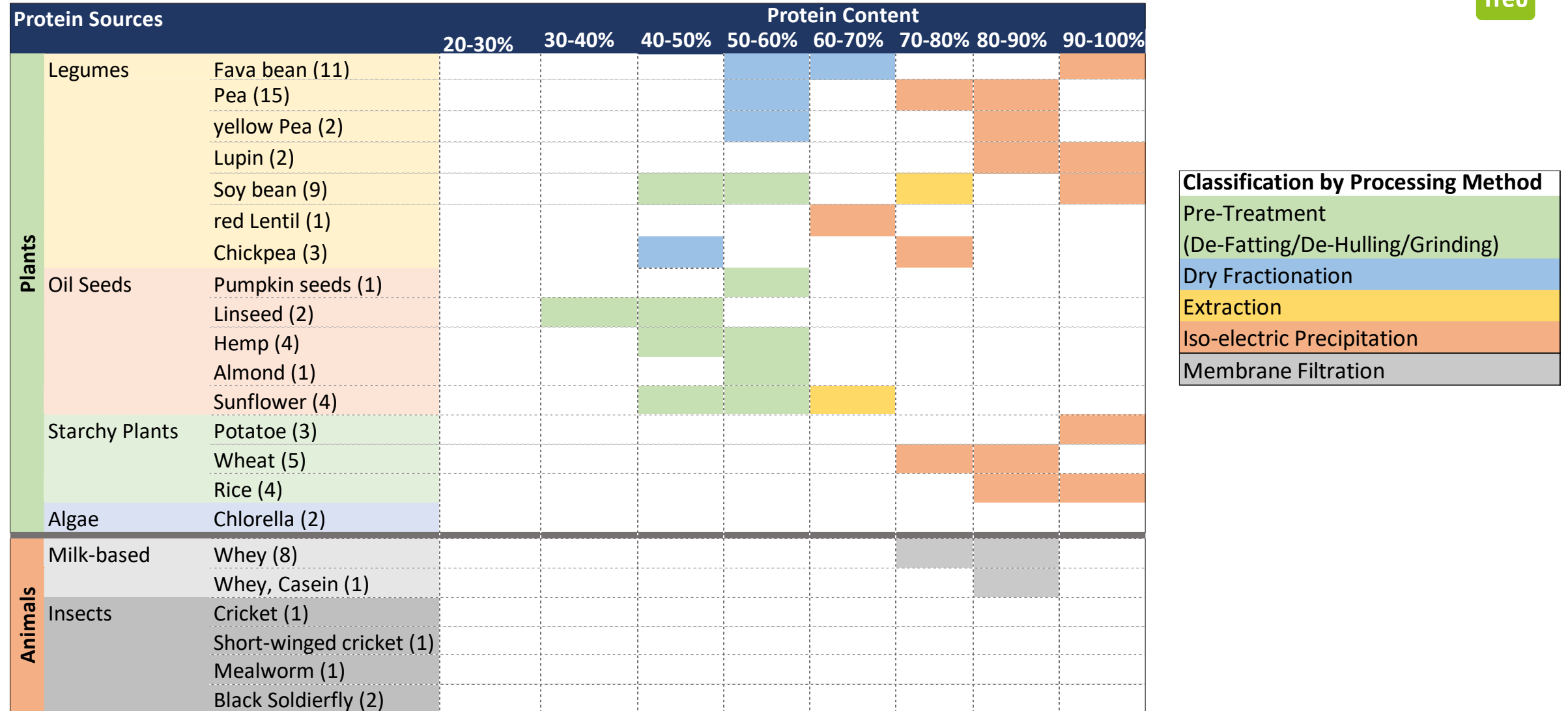
- Water binding capacity
- Oil binding capacity
- Protein solubility
- Emulsifying properties
- Colour
- Foam formation properties
- Zeta-Potential
- Gel forming properties
- Particle size distribution

Additional Aspects

- Sensoric Properties
- **Environmental and socio-economic data**

NFS Protein Database Project

Protein samples contained in Protein Database / Classification by processing Methods

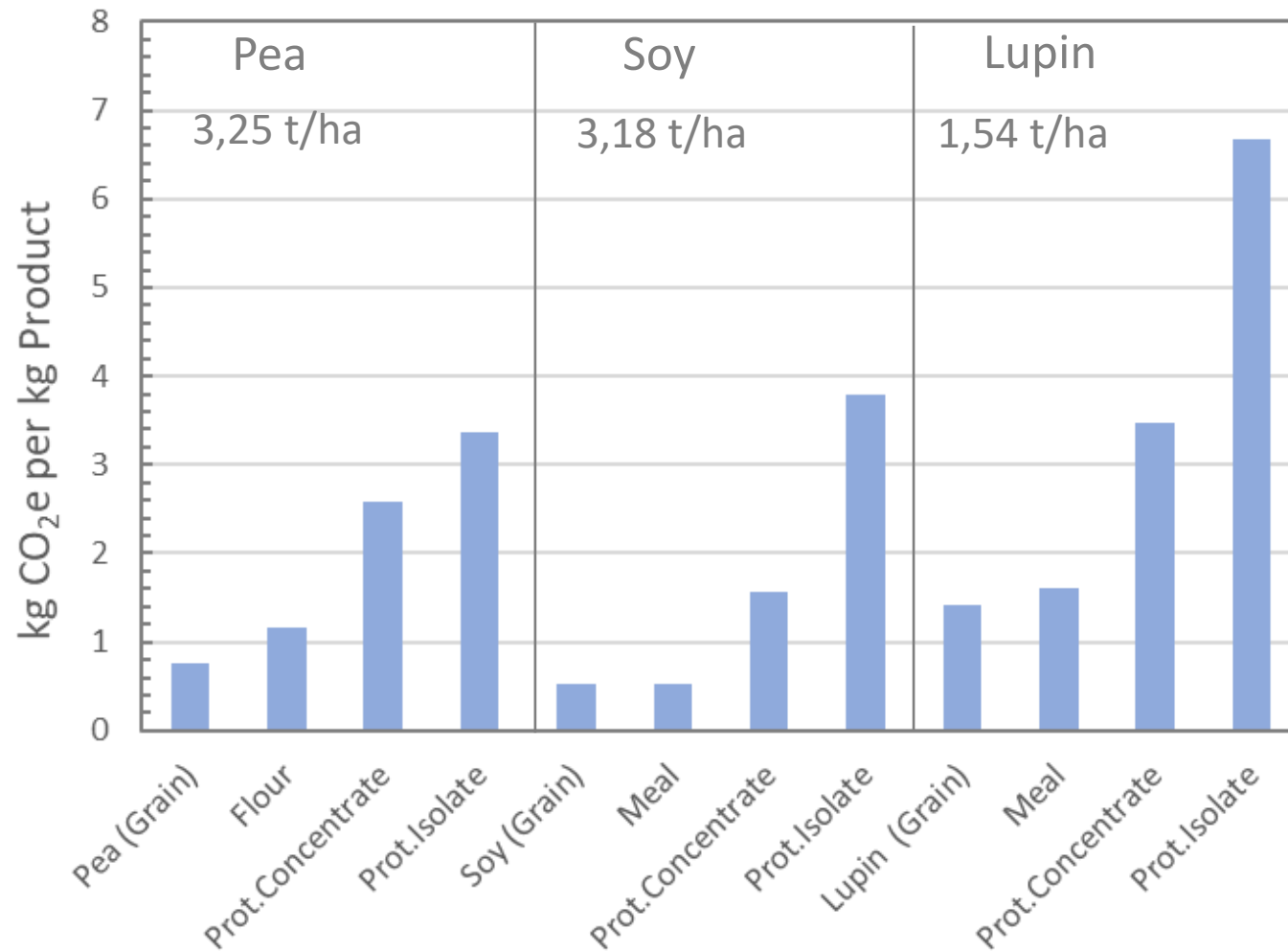


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Carbon footprints by level of processing

Carbon Footprints - Pea, Soy and Lupin
(by grades of protein processing)



Important: this analysis is completely done with datasets available (via Simapro) in the Agrifootprint-Database 6.0

Processing steps by grade, ex. soy
(in database mostly aggregated)

Soy meal: Drying + De-Oiling

Soy protein concentrate (SPC):

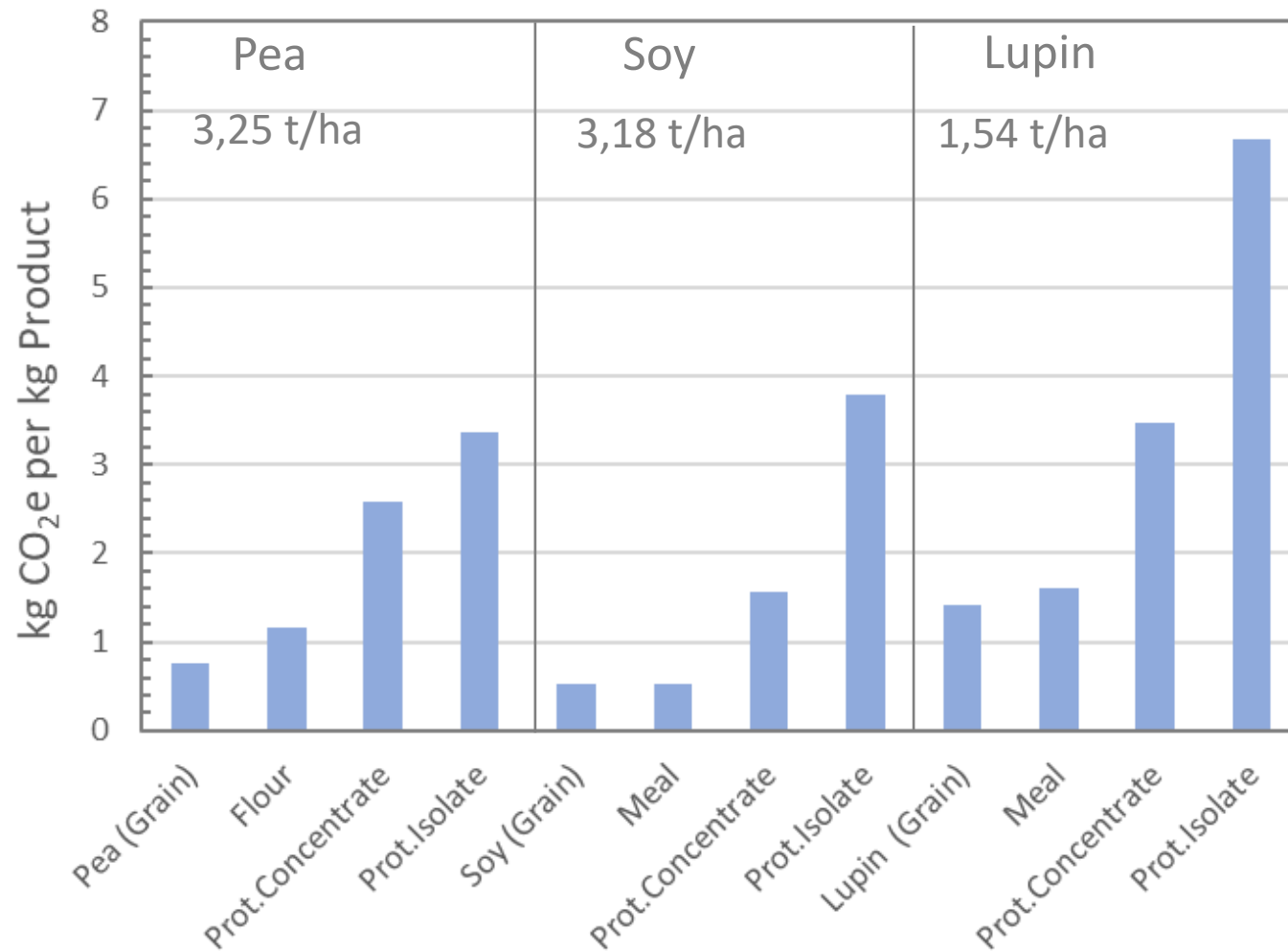
- Drying + De-Oiling (Hexan)
- Extraktion (Ethanol)
- Drying

Soy protein isolate (SPI):

- Drying + De-Oiling (Hexan)
- Iso-electric precipitation
- Spray-Drying

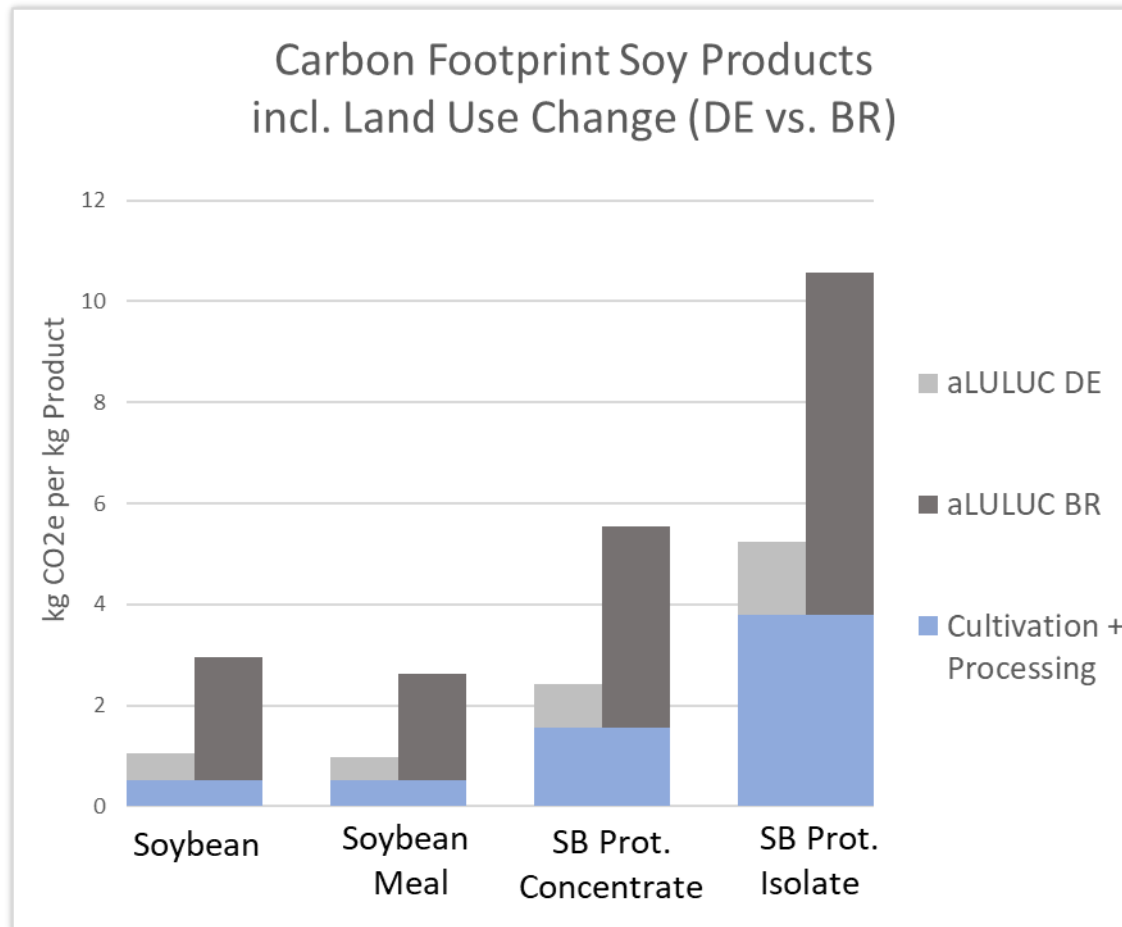
Carbon footprints by level of processing

Carbon Footprints - Pea, Soy and Lupin
(by grades of protein processing)



- Each processing step increases the carbon footprint of the individual protein-containing ingredients
Exemption: Soy, due to the fact that the extracted oil carries with itself a substantial part of the environmental burden
- Lupin meal (in the dataset) seems not to be de-oiled
- Correlations: the carbon footprint is influenced by
 - Crop yield
 - Protein content of the grain
 - Amount (the less the better) and economic value (the higher the better) of the by-products
 - Efficiency of protein processing

Impact of Land Use Change on Carbon Footprint



Land use change refers to the conversion of an area of land by humans from one state to another. It is a collective term used in international climate policy and includes the emissions released when e.g. land is converted from grassland or forest to cropland

- LUC from forests and grassland to cropland currently still happens in many countries
- LUC associated with soy cultivation in Brazil and the USA is assumed to be particularly large
- A full carbon footprint should include LUC related carbon

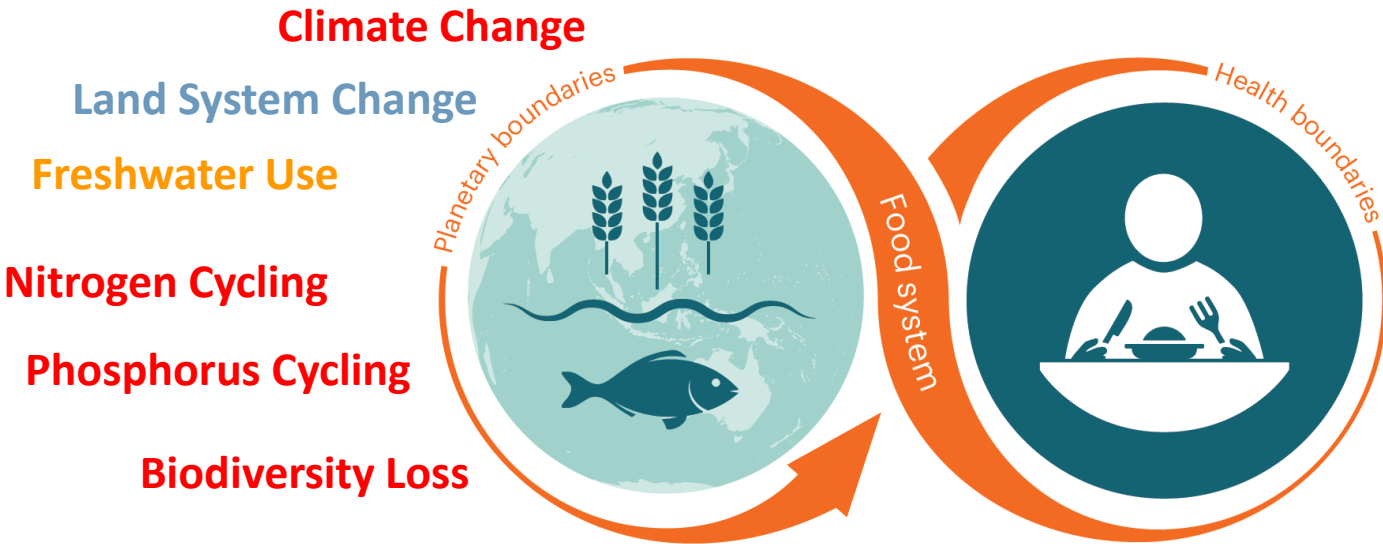
Remark: Overseas (and maybe also other) soy producers most probably in the near future will be trying to having their soy products for food and feed production accounted for as being free from LUC.

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Food Consumption: Planetary and Health Boundaries

„Planet Health Diet“

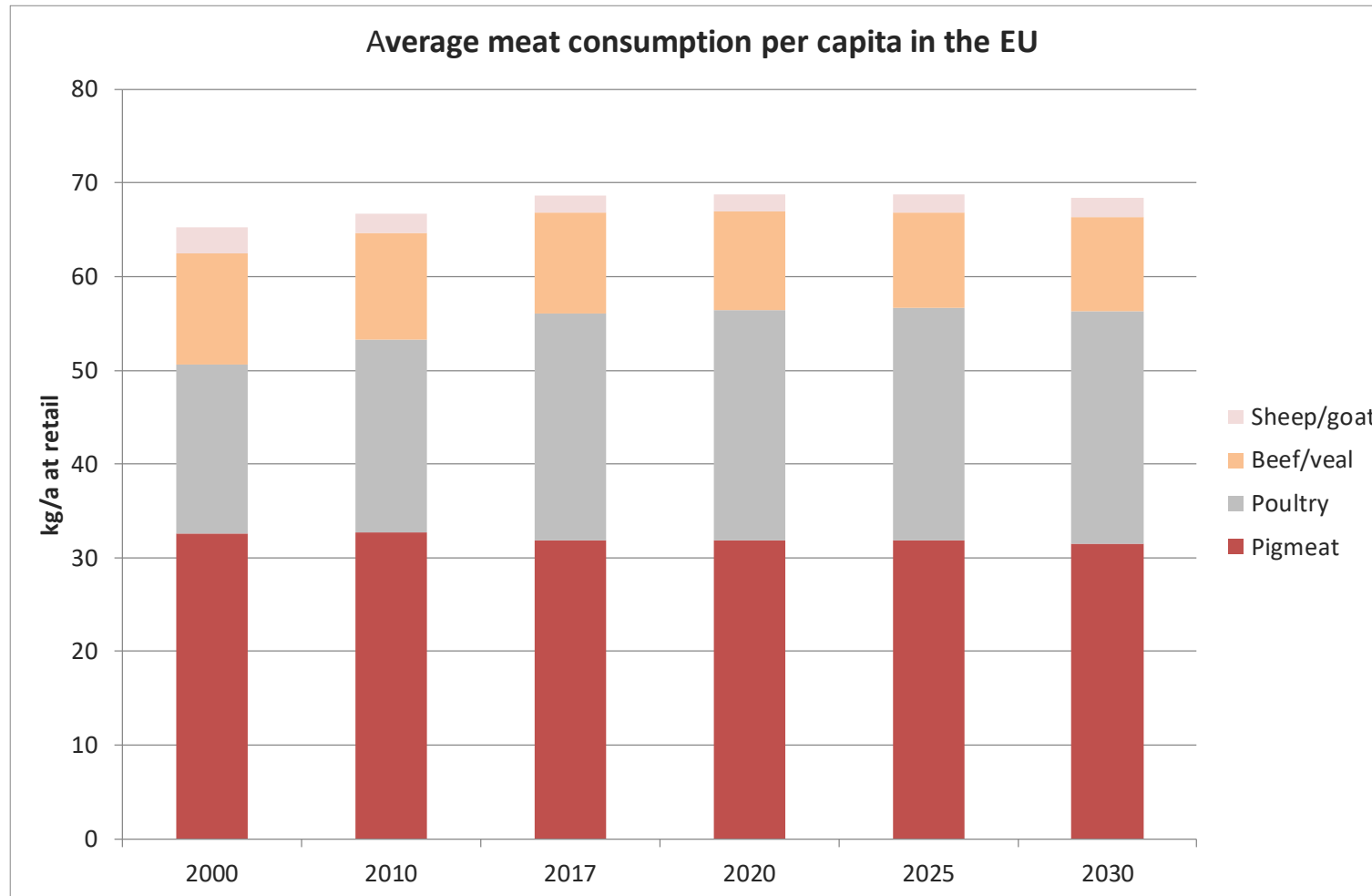


„Global food production is the largest pressure caused by humans on Earth, threatening local ecosystems and the stability of the Earth system“

Eat-Lancet Report, 2019: Healthy Diets From Sustainable Food Systems

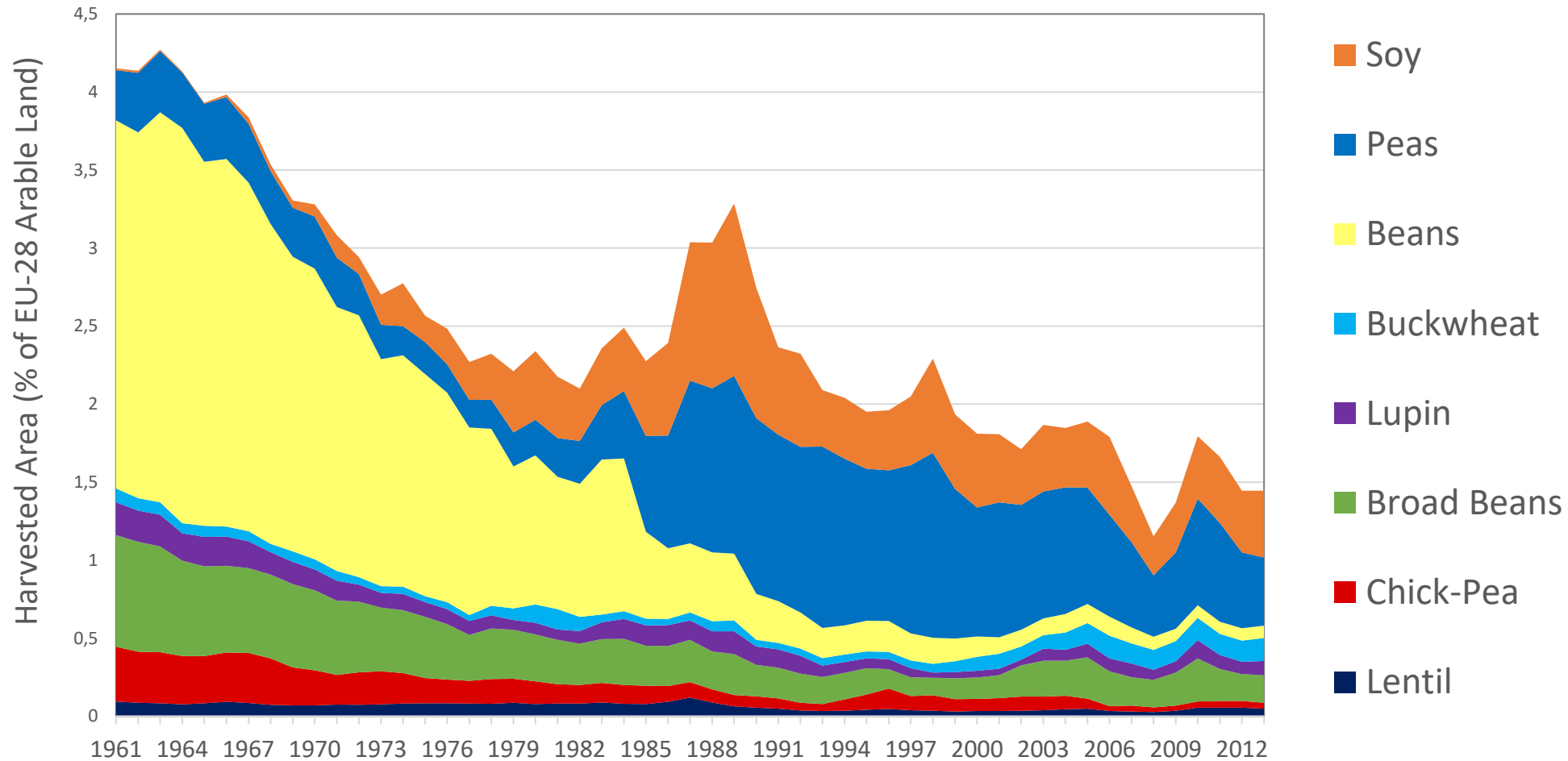
g/cap/d	EU-28 Av.	EatLancet
Meat (in total)	146	43
Pigmeat	61	7
Poultry Meat	38	29
Bovine/Mutton/Goat	25	7
Other Meat	22	0
Animal fats	11	5
Dairy	433	250
Fish, Seafood	25	28
Eggs	25	13
Cereals (ex beer)	190	232
Starchy Roots	111	50
Sugar	63	31
Treenuts	8	25
Pulses	7	50
Oilcrops	9	50
Vegetable Oils	47	40
Vegetables	182	300
Fruits (ex. Wine)	155	200

Projection on Future Meat Consumption in the EU



Source: P2F, Deliverable 4.3 based on EU Agricultural Outlook
<https://cordis.europa.eu/project/id/635727/results/de>

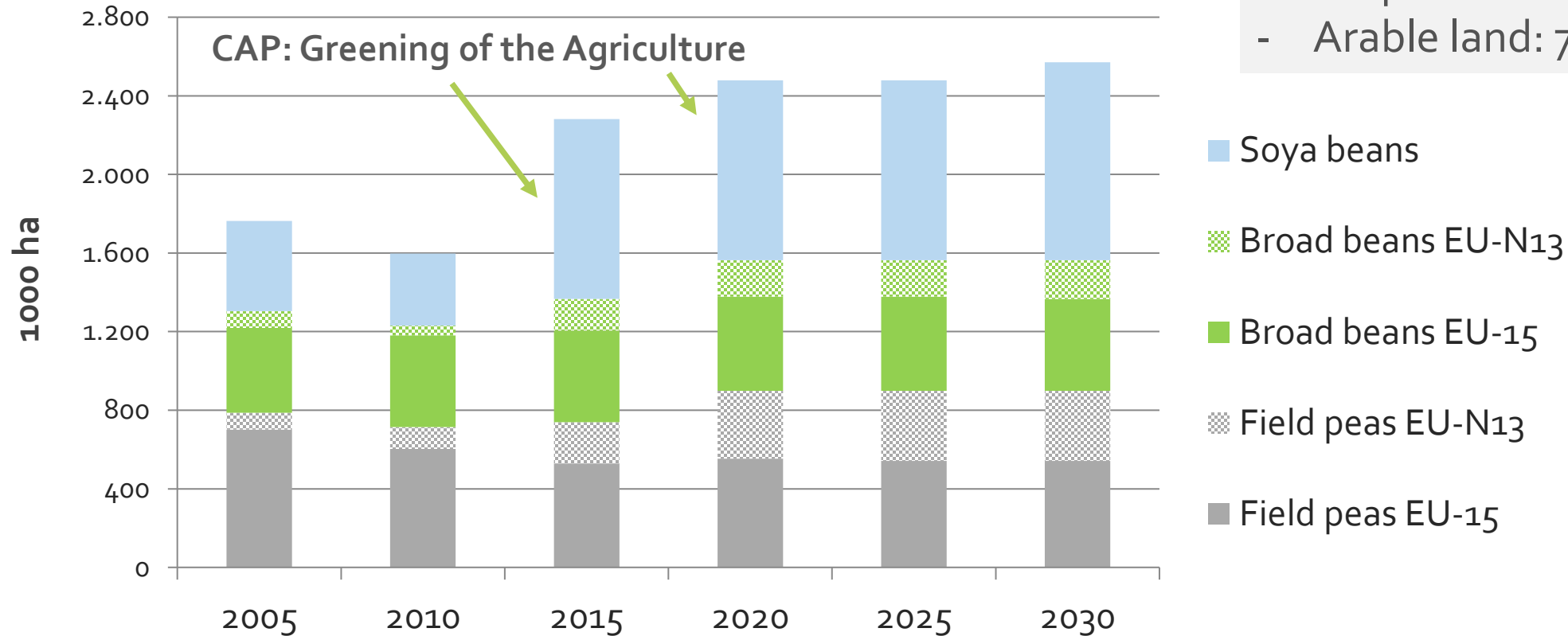
EU-Production of Protein Crops (Agricultural Area)



Source: P2F, Deliverable 4.3 based on FAO Statistics; <https://cordis.europa.eu/project/id/635727/results/de>

EU-Projection: Future Growth of Protein Crop Area

EU totals:
- Crop land: 110 Mio ha
- Arable land: 78 Mio ha



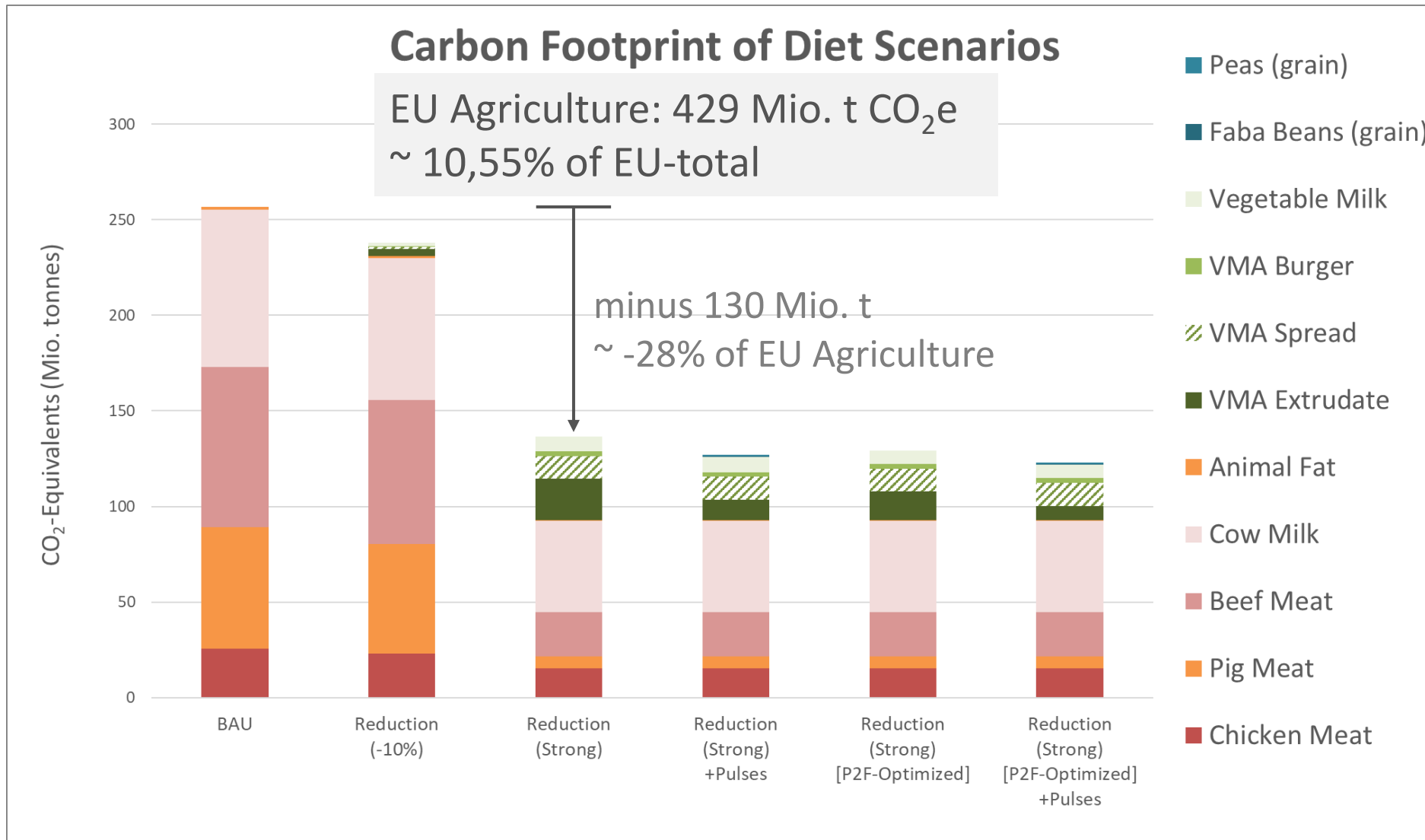
Source: P2F, Deliverable 4.3 based on EU Agricultural Outlook; <https://cordis.europa.eu/project/id/635727/results/de>

Diet Scenarios

g/cap/d	EU-28 Av.	EatLancet
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- Business-as-usual (“BAU”) Scenario
- Minus 10%-Meat Reduction Scenario
- Strong Meat Reduction Scenario (Low Meat Model, Eat Lancet)
- Strong Meat Reduction Scenario + Pulses
=> Substitution with processed protein food + beans/peas as cooked grains
- Strong Meat Reduction Scenario (Optimized)
- Strong Meat Reduction Scenario (Optimized) + Pulses
=> Substitution with optimized protein processing + beans/peas as cooked grains

Projection on Future Meat Consumption in the EU

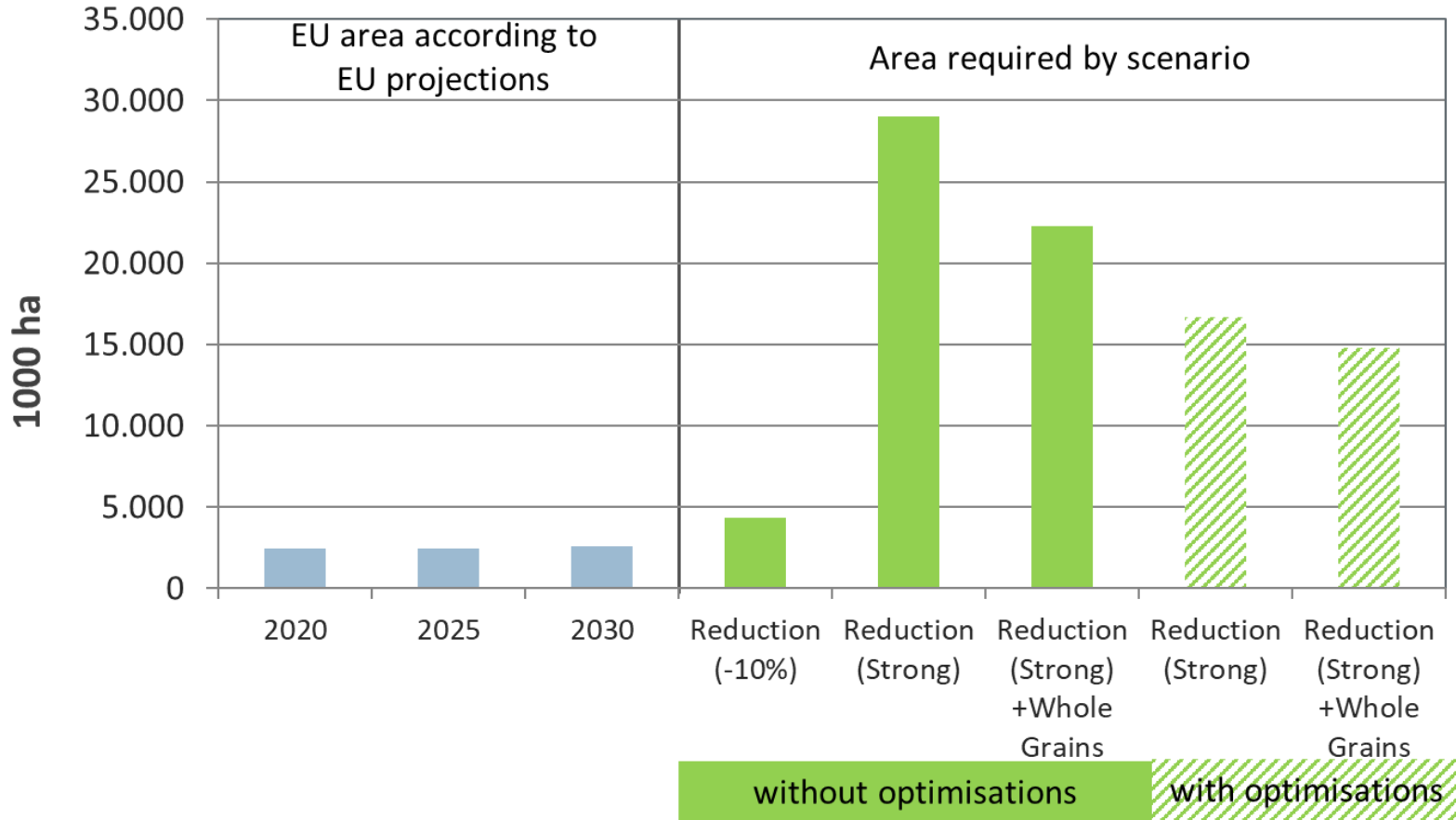


<https://www.europarl.europa.eu/news/de/headlines/society/20180301STO98928/treibhausgasemissionen-nach-landern-und-sektoren-infografik>

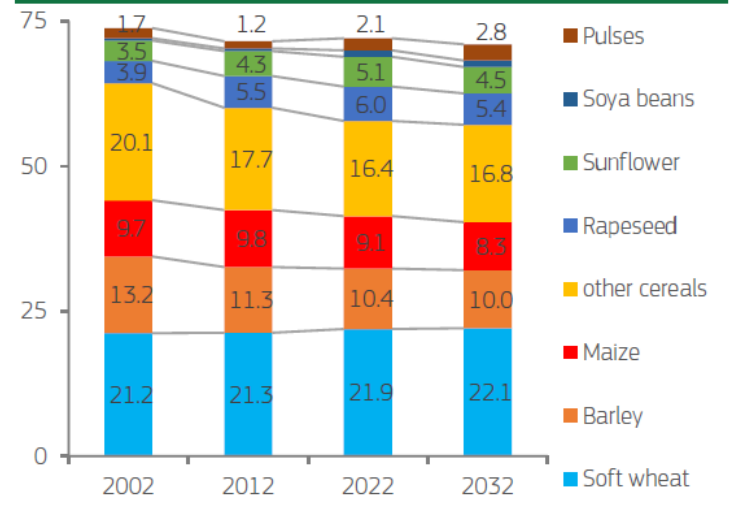
EU Agricultural Area and Protein Transition



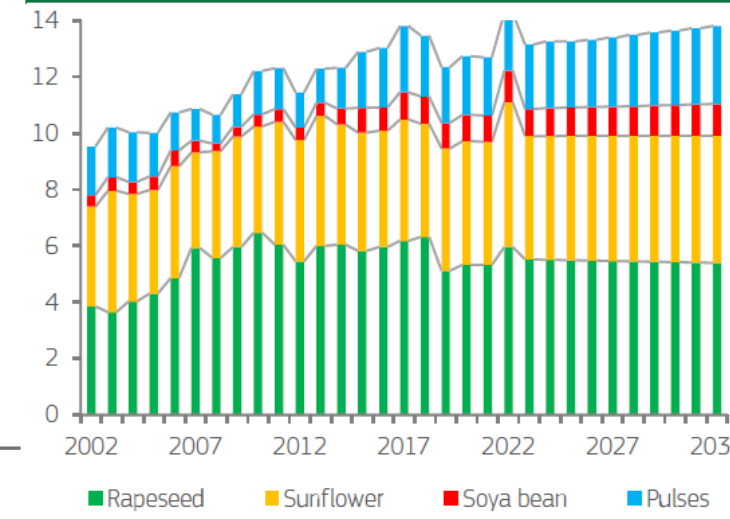
Area for pulses in the EU
EU projections versus additional requirements



GRAPH 2.2 EU cereal, oilseed, and protein crop area (million ha)



GRAPH 2.9 EU oilseed and protein crop area (million ha)



Conclusions

- An increased consumption of plant-based proteins as a meat and milk alternative has the potential to significantly contribute to a reduction of the environmental footprint of agriculture and foodproduction
- The trend towards highly-processed protein foods potentially counteracts larger reduction targets
- A promising (policy-backed and in practice adoptable) strategy towards a substantial increase of production of Europe-grown legumes and oilseeds seems yet to be missing
- Public availability of good quality data for modelling of actual supply chains of decimated plant-based protein foods is still limited
- Environmental claims on products / product labels will be under scrutiny in the future and more supply-chain specific data will have to be generated to comply with upcoming EU regulations



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Thank you for your attention!

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