Food for Thought



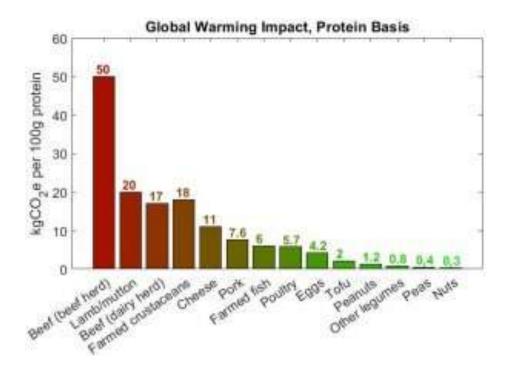
Meat Production and Environmental Heath

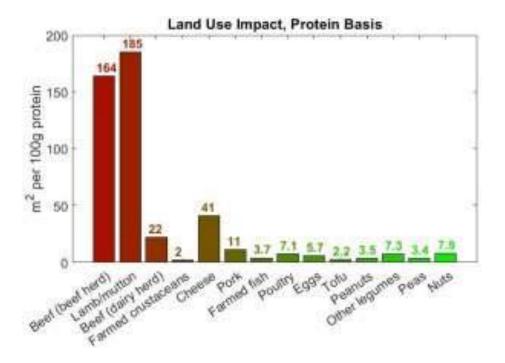
Poore, J. and T. Nemecek 2018. Reducing food's environmental impacts through producers and consumers. Science Vol. 360 (6392): 987-992.

https://science.sciencemag.org/content/360/6392/987

Abstract

Food's environmental impacts are created by millions of diverse producers. To identify solutions that are effective under this heterogeneity, we consolidated data covering five environmental indicators; 38,700 farms; and 1600 processors, packaging types, and retailers. Impact can vary 50-fold among producers of the same product, creating substantial mitigation opportunities. However, mitigation is complicated by trade-offs, multiple ways for producers to achieve low impacts, and interactions throughout the supply chain. Producers have limits on how far they can reduce impacts. Most strikingly, impacts of the lowest-impact animal products typically exceed those of vegetable substitutes, providing new evidence for the importance of dietary change. Cumulatively, our findings support an approach where producers monitor their own impacts, flexibly meet environmental targets by choosing from multiple practices, and communicate their impacts to consumers.





Springmann et al. 2018, Nature vol. 562: 519-525. https://www.nature.com/articles/s41586-018-0594-0#Tab5

Abstract

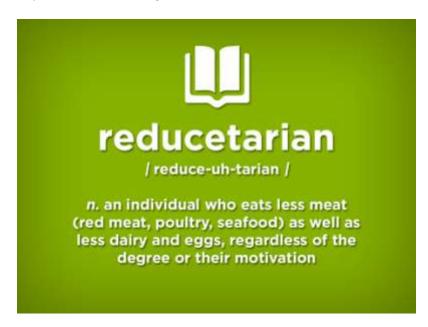
The food system is a major driver of climate change, changes in land use, depletion of freshwater resources, and pollution of aquatic and terrestrial ecosystems through excessive nitrogen and phosphorus inputs. Here we show that between 2010 and 2050, as a result of expected changes in population and income levels, the environmental effects of the food system could increase by 50–90% in the absence of technological changes and dedicated mitigation measures, reaching levels that are beyond the planetary boundaries that define a safe operating space for humanity. We analyse several options for reducing the environmental effects of the food system, including dietary changes towards healthier, more plant-based diets, improvements in technologies and management, and reductions in food loss and waste. We find that no single measure is enough to keep these effects within all planetary boundaries simultaneously, and that a

synergistic combination of measures will be needed to sufficiently mitigate the projected increase in environmental pressures.

Flexitarian is used to describe a diet or a person who eats a mostly vegetarian diet, that occasionally includes meat.

The researchers found a global shift to a "flexitarian" diet was needed to keep climate change even under 2C, let alone 1.5C. This flexitarian diet means the average world citizen needs to eat 75% less beef, 90% less pork and half the number of eggs, while tripling consumption of beans and pulses and quadrupling nuts and seeds. This would halve emissions from livestock and better management of manure would enable further cuts.

https://reducetarian.org/







ENVIRONMENTAL IMPACT OF THE LIVESTOCK INDUSTRY



30%
The Planet's Land
Surface Occupied

By The Livestock

Industry



30%

The National Water Footprint In The U.S. Alone



14.5%

Human-Induced Greenhouse Gas Emissions Due To Livestock



20%

Pastures And Rangelands Have Been Degraded Due To Overgrazing And Erosion

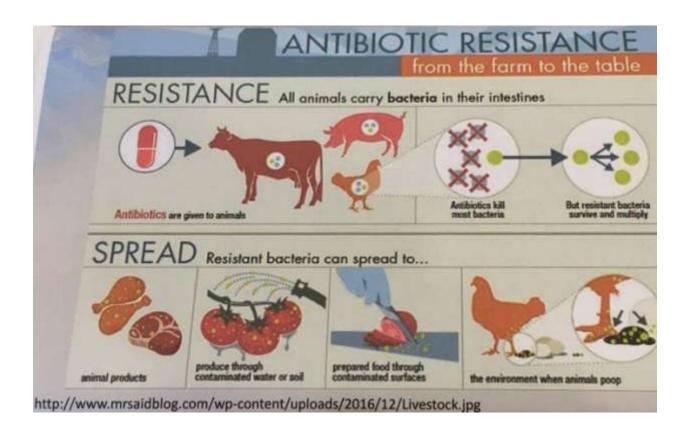
ECOPEANUT.COM

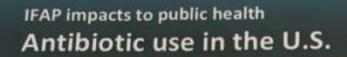
TOP 20 COUNTRIES THAT EAT THE MOST MEAT

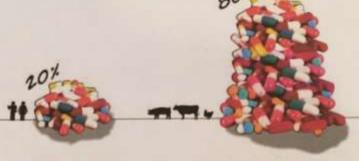
MEAT CONSUMPTION (IN KILOGRAMS) PER PERSON EVERY YEAR OF THE TOP 20 COUNTRIES

United States		120 kg
Kuwait		119.2 kg
Australia	**	111.5 kg
The Bahamas		109.5 kg
Luxemburg		107.9 kg
New Zealand	*	106.4 kg
Austria		102 kg
French Polynesia	٥	101.9 kg
Bermuda	NK ∰	101.7 kg
Argentina	•	98.3 kg
Spain	*	97 kg
Israel	\$	96 kg
Denmark	+	95.2 kg
Canada	÷	94.3 kg
St Lucia	\triangle	93.6 kg
Portugal	(9)	93.4 kg
Saint Vincent and the Grenadines	٧	91.4 kg
Netherlands Antilles		91 kg
Italy		90.7 kg
Slovenia	•	88.3 kg

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Human use

Annual distribution: 3.3 million kg

Primary use: Treat disease

Animal use

13 million kg

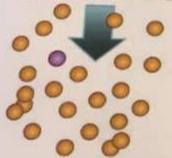
Promote growth

Kim B. Johns Hopkins Center for a Livable Future; 2011.

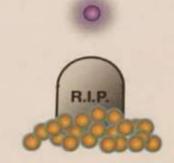
TEACHING THE FOOD SYSTEM | A PROJECT OF THE JOHNS HOPKINS CENTER FOR A LIVABLE FUTURE

IFAP impacts to public health Antibiotic resistance

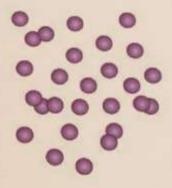
Antibiotics



1. Pathogens are routinely exposed to antibiotics



2. Susceptible
pathogens die,
resistant
pathogens survive



3. Resistant pathogens multiply

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