



Environmental and Socio-Economic Opportunities for Local Food Processing

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Environmental impact assessment

- Aim: assess environmental performance relative to substitute products
- Life Cycle Analysis -
 - Method to assess impacts through lifespan, from cradle to grave.
 - ISO 14044 & PEF
 - 4 Phases: goal and scope definition, life cycle inventory, life cycle impact assessment, interpretation
- Comparison of the FOX products with alternative market product (insights provided by consumer WP)



Perceived healthier and more environmentally friendly options:	Perceived unhealthier but comparably environmentally friendly options:	
Alternative reference product 1 Alternative reference product 2	Alternative reference product 3 Alternative reference product 4 Perceived unhealthier and less environmentally friendly options:	
Perceived comparably healthy but less environmentally friendly options:	Perceived unhealthier and less environmentally friendly options:	



Substitute products used for comparison

	Food Circle 1	Food Circle 2	Food Circle 3	Food Circle 4
	Germany	Poland	Spain	Netherlands
Ithier ally ons	(1) Homemade juice (local	(10) Fresh fruit, apple	(19) Fresh fruit, peach	(28) Homemade soup
d heal more ment / opti	fruit)	(11) Fresh vegetable, bell pepper	(20) Fresh vegetable, tomato	(29) Fresh vegetables,
Perceived and environ friendly	(2) Homemade smoothie (local fruit)			zucchini
tr but cally	(3) Standard, non-fresh, juice	(12) Potato crisps	(21) Candy bar	(30) Standard soup, asparag
althie iment	(local fruit)	(13) Potato fries	(22) Cookie	(31) Standard soup, greer
er/he nviror ptions	(4) Soft drink	(14) Fresh fruit, pineapple	(23) Fresh fruit, papaya	vegetables
nealthi /less ei ndly o _l	(5) Homemade juice (tropical	(15) Fresh vegetable, sweet potato	(24) Fresh vegetable, green	(32) Standard soup, onior
d un rably, frie	fruit)		beans	(33) Noodle soup
Perceive compai	(6) Homemade smoothie (tropical fruit)			
d less Ily	(7) Standard, non-fresh, juice	(16) Sweet potato crisps	(25) Candy bar, tropical	(34) Homemade soup,
er and friend	(tropical fruit)	(17) Sweet potato fries	(26) Cookie, tropical	tropical
ealthie tally f ions	(8) Tropical soft drink			(35) Fresh vegetable, gree
unhe nmen opt				beans
eived				(36) Standard soup, tropica
Perce				(37) Noodle soup, tropica



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FC 1 – Apple Juice Environmental impact (single score) per kg (left) and per portion









FC 2 – Dried apple Environmental impact (single score) per kg (left) and per portion (right)



- Ionising radiation µPt Particulate matter µPt
- Human toxicity, cancer µPt
- Eutrophication, freshwater µPt
- Eutrophication, terrestrial µPt

- Photochemical ozone formation µPt
- Human toxicity, non-cancer µPt
- Acidification µPt
- Eutrophication, marine µPt Ecotoxicity, freshwater µPt







FC 3 – Fruit Mix Environmental impact (single score) per kg (left) and per portion (right)







FC 3 – Fox Soup Environmental impact (single score) per kg (left) and per portion (right)





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FC			



Economic Impact Assessment

Aim: Assess economic feasibility

Method









Maximum yearly investment/ rent cost in





FOX products can either outperform alternatives or at least have environmental scores that do not significantly differ from those of the substituted products.

Each specific FOX product exhibits distinct challenges and prospects

- biowaste generated during juice production.
- more energy-efficient machinery.
- choices can significantly impact the overall generated during production.
- broth, cream, or tomato paste to reduce environmental impact



Conclusions – Environmental impact

• FOX apple juice (FC1): Explore alternatives to glass packaging and investigate more sustainable methods for managing

• FOX dried apples (FC2): Rethink product design to enhance the packaging-to-product ratio and assess the feasibility of using

• FOX fresh fruit and vegetable mix (FC3): Exercise caution when selecting sources for fresh fruit and vegetable inputs, as these

• FOX tomato soup (FC4): Re-evaluate product design and aim to minimize the use of highly processed ingredients like stock



Conclusions - Economic analysis

Each technology has potential to be economically viable, though further developments are advisable/needed.

FC1 \rightarrow promising outcomes. Important cost factor: packaging \rightarrow room for improvement

FC2 \rightarrow less promising outcomes. Important cost factors: labour and packaging \rightarrow room for improvement

FC3 \rightarrow promising outcomes, though limited data for thorough assessment. For future development of technology: strive to increase production capacity

cost, or compensation for acquisition, or payment for acquisition)



- $FC4 \rightarrow$ promising outcomes, but profitability depends on how the inputs are acquired (at zero













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Innovative local processing for a sustainable future **#FOXfoodinabox**







