Purchasing of sustainable food

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Meat of the Matter: Fighting Climate Change through Institutional Food Purchasing

Chloë Waterman
GHG emissions from food production alone are projected to nearly exceed the Paris Agreement threshold.

**Figure 2: 2050 agriculture-related emissions scenarios**

<table>
<thead>
<tr>
<th>Scenario</th>
<th>ag, land use</th>
<th>industry, buildings, transport, energy</th>
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<tbody>
<tr>
<td>All sectors combined, 2010</td>
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<td>Meat intake increases w/GDP</td>
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<td>Increased agricultural yields</td>
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<td>50% food waste reduction</td>
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<td>Healthy, low-meat diet*</td>
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<td>Higher yields + waste reduction + healthy diet</td>
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Source: Center for Livable Future, 2015 and Bajzelj et al, 2011
Not all protein is created equal

- **Post Farmgate Emissions (includes processing, transport, retail, cooking, waste disposal)**
- **Production Emissions at Farmgate (includes all emissions before product leaves the farm)**

**Kilogram (kg) of Consumed Food**

- Lamb: 39.2 kg CO₂e
- Beef: 27.0 kg CO₂e
- Cheese: 13.5 kg CO₂e
- Pork: 12.1 kg CO₂e
- Farmed Salmon: 11.9 kg CO₂e
- Turkey: 10.9 kg CO₂e
- Chicken: 6.9 kg CO₂e
- Canned Tuna: 6.1 kg CO₂e
- Eggs: 4.8 kg CO₂e
- Nuts: 2.3 kg CO₂e
- Yogurt: 2.2 kg CO₂e
- Broccoli: 2.0 kg CO₂e
- Tofu: 2.0 kg CO₂e
- Dry Beans: 1.9 kg CO₂e
- Milk (2%): 0.9 kg CO₂e
- Lentils: 0.9 kg CO₂e

*Source: Environmental Working Group*
FOOD SHIFTS MATTER

Over 2 years, Oakland Unified School District reshaped its menu with fewer animal foods and more protein-rich legumes and vegetables. This shift generated considerable water and climate benefits, and cost savings:

- **SAVED 42 million gallons of water**
- **14% reduction in the carbon footprint of its entire food purchases**
- **63 Olympic sized swimming pool**
- **15,000 trees planted**
- **1.5 million fewer miles driven**
- **87 solar systems installed on the school districts' rooves**
- **$42,000 cost savings**

Source: Friends of the Earth, Shrinking the Carbon and Water Footprint of School Food, 2017
1. Enact a climate-friendly food procurement policy

- Standalone food procurement policy
- Green purchasing policy
- Climate action plan
- Food or wellness policy
Malmö

EAT S.M.A.R.T.

S.M.A.R.T. STANDS FOR:

- Smaller amount of meat
- Minimise intake of junk food/empty calories
- An increase in organic
- Right sort of meat and vegetables
- Transport efficient
Tenant must feature:
1. Displays that promote healthy eating and good environmental stewardship
2. Visible food preparation areas
3. Portion sizes which support good health
4. Portion-appropriate menu items for children

Tenant must use:
5. Low- or non-phosphate detergents
6. Un-bleached paper products and compostable To Go containers and utensils

To the very greatest extent possible, Tenants must use:
7. Organic agricultural products from the Northern California region
8. Agricultural products that have not been genetically modified
9. Organic or all-natural meat from animals treated humanely and without hormones or antibiotics
10. rBST-free cheese, milk, yogurt and butter
11. Cage-free, antibiotic-free eggs
Develop climate-friendly food standards

- More plant-based protein options
- Smaller meat portions
- Non-dairy drinks
- Reduced-size main dishes
MEAT OF THE MATTER:
A MUNICIPAL GUIDE TO CLIMATE-FRIENDLY FOOD PURCHASING

https://foe.org/resources/meat-of-the-matter/
Thank you!

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