First things first

How we identified the affected processes in LCAfood, and why it is important



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- Background
- Methodology
- Example: cheese
- Conclusions



Background



Two debates 5 years ago:

1. Average data – which average?

2. How to deal with multiple output?

=> New approach: market-based LCA



Methodology



Key-questions to identify affected processes

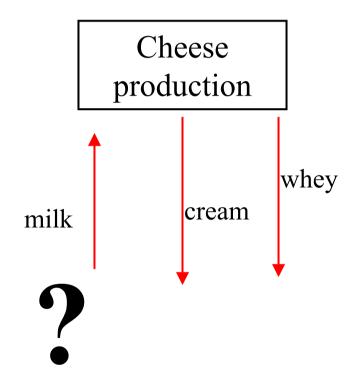
- Is the supplying market increasing or decreasing, and are any of the supplying technologies constrained?
- Which technology is most likely to be affected by a small change in demand?



Example: cheese

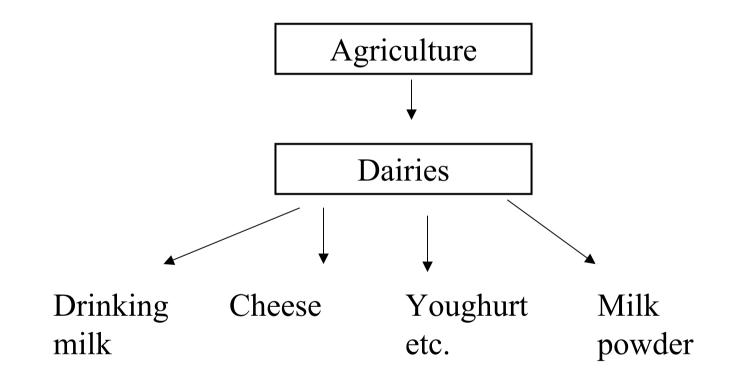


The production of cheese



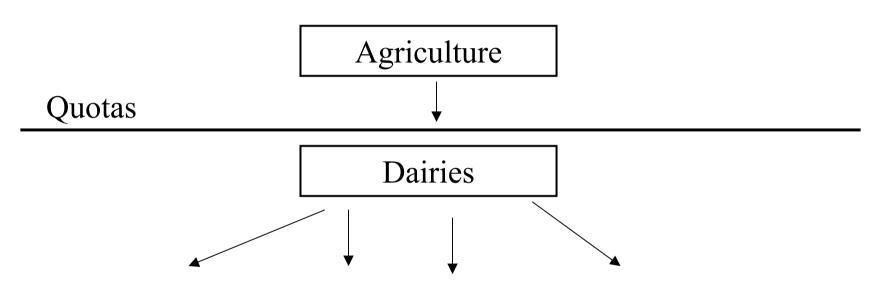


Physical flow of milk in the dairy





The process affected by demand for milk?



Decreased production of drinking milk ??

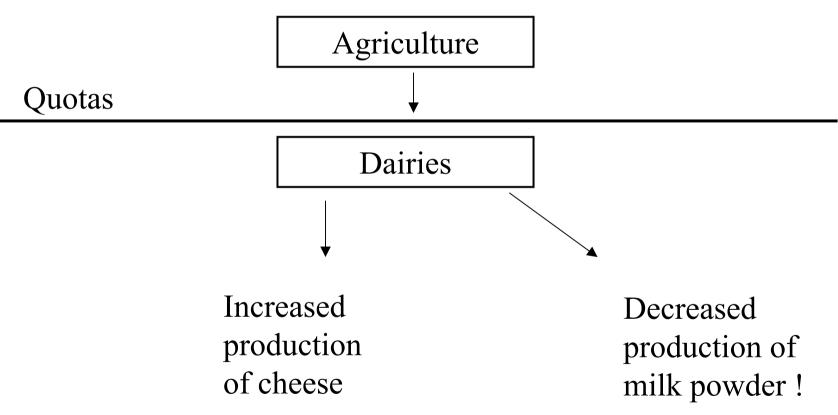
Increased production of cheese

Decreased production of youghurt etc. ??

Decreased production of milk powder ??

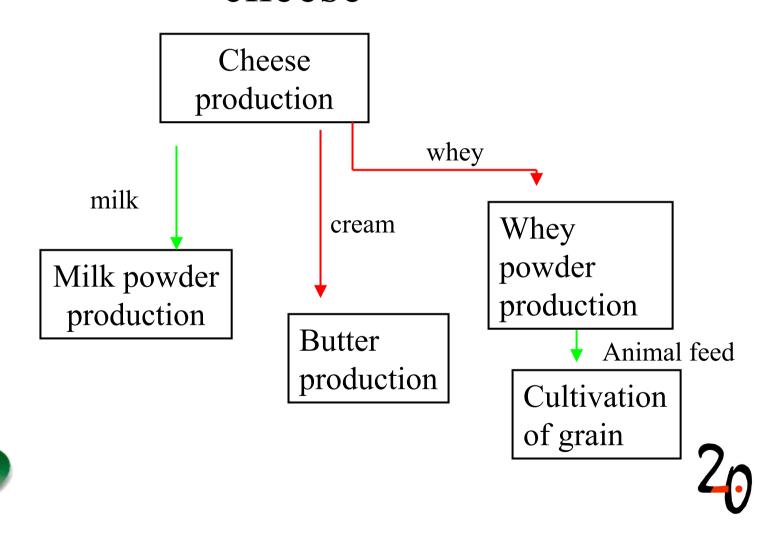


The process affected by demand for milk!



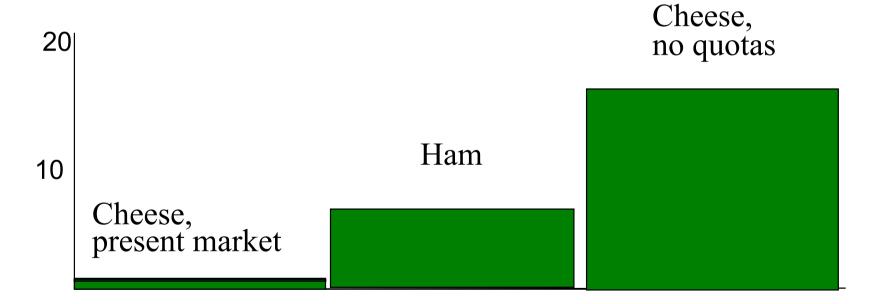


Processes affected by consumption of cheese



Cheese or ham on your sandwich?

Global warming potential (kg CO2-eqv.)





Conclusions



Green consumers

• Eat cheese & drop the ham

•Untill the quota system is stopped



Market-based system-delimitation

- reflects actual change
- possible
- info about markets necessary
- higher explanatory power
- can change conclusions



Read more at www.lcafood.dk

