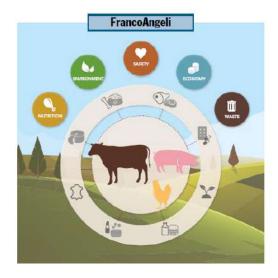


Elisabetta Bernardi, Ettore Capri, Giuseppe Pulina

THE SUSTAINABILITY OF MEAT AND CURED MEATS IN ITALY

NUTRITION ASPECT, FOOD SAFETY, ENVIRONMENTAL IMPACT, ANIMAL WELFARE, CIRCULAR ECONOMY, NO WASTE



THE SUSTAINABILITY OF MEAT AND CURED MEATS IN ITALY

CARNI



Sostenibili www.carnisostenibili.it

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5 PILLARS OF MEAT SUSTAINABILITY



The issue of sustainability has been organized in 5 arguments that require specific competences and different communicative approaches.



ECONOMIC VALUE OF THE MEAT SECTOR IN ITALY





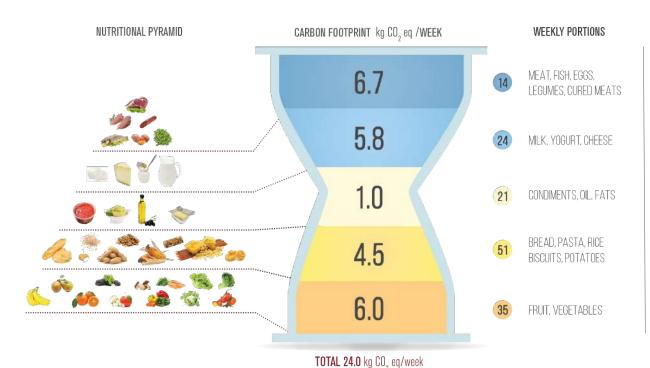
MEDITERRANEAN DIET: ALL THE FOODS, RIGHT QUANTITIES



foods containing fat, foods & drinks containing sugar



THE ENVIRONMENTAL HOURGLASS: SYMBOL OF THE PROJECT



The hourglass is symbol of balance. This is the main message of the project: if we follow a dietary pattern consistent with the principles of the Mediterranean diet, we protect both health and environment.



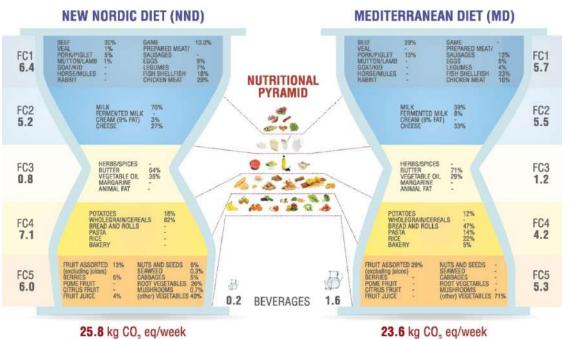
HOW WAS IT BUILT





ASSESMENT OF DIET-RELATED GHGe USING HOURGLASS APPROACH

WEEKLY GHG EMISSIONS



describe the weekly GHGe due to food consumption, corresponding to weekly recommended dietary intake. There are 2 dietary scenario taken into examination: Mediterranean Diet (MD) and New Nordic Diet (NND).

The Hourglass approach

THE SUSTAINABILITY OF MEAT AND CURED MEATS IN ITALY



NUTRIENTS OF MEAT

VITAMIN A

essential for the skin, eyesight, healing, growth and immune defence (present in the liver)

PANTOTHENIC ACID POTASSIUM

salt balance

the heart

essential in the helps regulate metabolism of carbohydrates, and body fluids, proteins and influences muscle fats and for the activity, especially synthesis of vital compounds

IRON (HEME)

for haemoglobin constitution, for the transport of oxygen, increased resistance to infection and permits cell respiration

BIOTIN

essential component of enzymes and coenzymes; plays an essential role in the metabolism of fats and proteins

PHOSPHORUS

helps maintain healthy teeth and bones, DNA components and cell membranes

VITAMIN GROUP B (B1, B2, B6)

to use the energy from carbohydrates, protein and fat, essential for growth

ALL NUTRIENTS OF MEAT

VITAMIN K

for blood

clotting

VITAMIN B12

essential for the formation of red blood cells and the proper functioning of the nervous system

VITAMIN D

necessary for bone formation, it promotes the absorption of calcium (present in the liver)

VITAMIN PP

involved in the transformation of energy and glycogen synthesis

SELENIUM

antioxidant. essential in tissue respiration and metabolism of fats

FAT

energy sources, maintaining body temperature, sources of essential fatty acids, the vehicle of fat soluble vitamins

CHROME

necessary for the metabolism of carbohydrates

7ING

to stimulate growth, promote healing, a component of insulin

PROTEIN

high biological value, tissue constituents, hormones, enzymes, immunoglobulin, energy sources



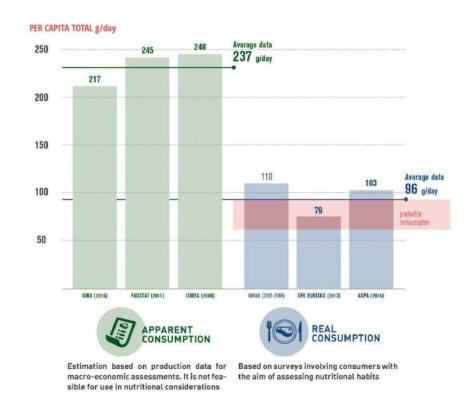
FATS AND CHOLESTEROLS: A PROBLEM SOLVED

BEEF F	FATS (%)		DEDUCTION
	1996	2007	REDUCTION
EYE ROUND	2.8	1.1	-61%
TENDERLOIN	5.0	2.2	-56%
STRIPLOIN	5.2	2.9	-44%

PORK	FATS (%)		provention
	1993	2011	REDUCTION
BAKED HAM	14.7	7.6	-49%
HAM (San Daniele IGP)	23.0	18.6	-19%
MORTADELLA	28.1	25.0	-11%

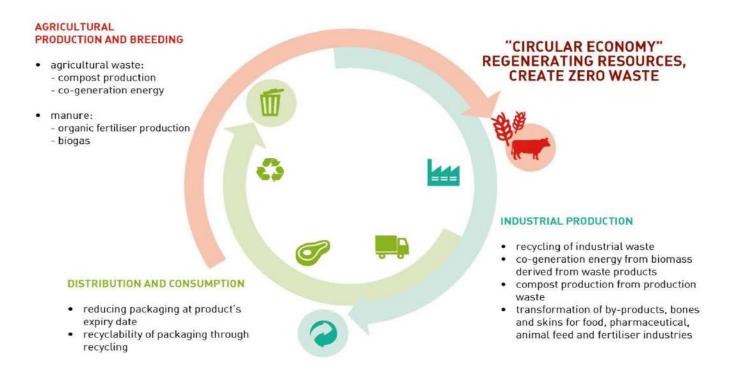


APPARENT CONSUMPTION VS REAL CONSUMPTION IN ITALY



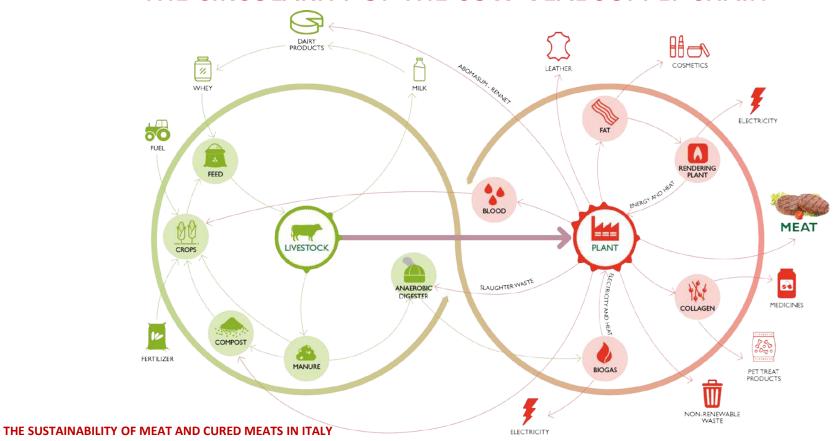


ANIMALS AND PLANTS: TWO SYSTEMS INTERLOCKED



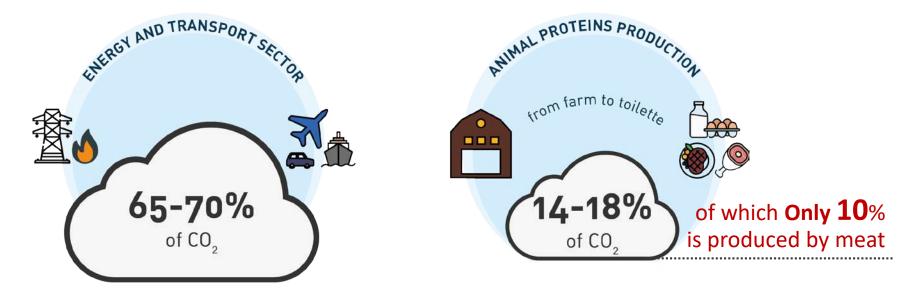


THE CIRCULARITY OF THE COW-VEAL SUPPLY CHAIN





EMISSIONS FROM LIVESTOCK PRODUCTION (MILK, MEAT, EGGS)



ON THE TOTAL EMISSIONS PRODUCED AT THE GLOBAL LEVEL

Fonte: FAO - www.fao.org/livestock-environment/en/



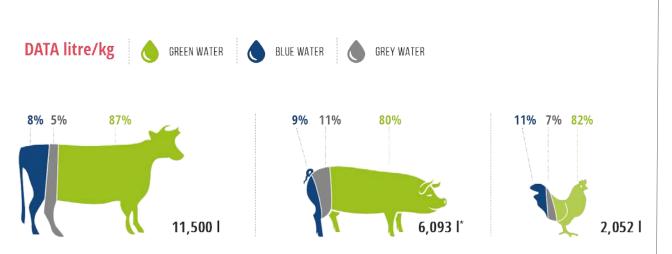
THE EMISSIONS OF CO₂ IN THE CATTLE FARMING IN THE WORLD



Fonte: FAO Greenhouse gas emission from ruminant supply chains – A global life cycle assessment tab. I lb



REMAINING WATER FOOTPRINT OF THE MEAT IN ITALY



The remaining water footprint is the sum of three elements, partly real (blue) and parlty virtual (green and grey). The green water, namely the rainwater and naturally involved in the process of the crops' evapotraspiration, is the most significant and it doesnt' affect the consuption of potable water.

Source: Mekonnen M.M., Hoekstra A.Y., 2010.

*The figure refers to heavy pigs (160 kg, 9.11 months of age) while the most common pigs abroad weigh 80/100 kg (7.5 months)



THE COMMITTMENT OF LIVESTOCK SECTOR

THE LIVESTOCK SECTOR HAS MANY WAYS TO REDUCE THE ENVIRONMENTAL IMPACTS, ESPECIALLY FOR THE AGRICULTURAL AND BREEDING PHASES THAT HAVE THE HIGHER RELEVANCE.













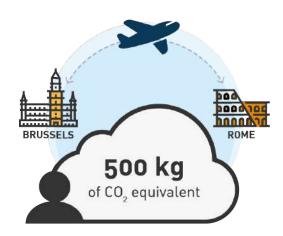






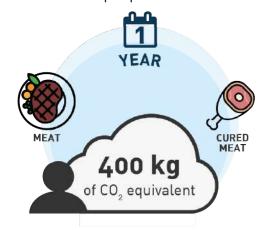
THE IMPACT OF THE TRANSPORTS AND OF THE MEAT

a return flight from ROME to BRUSSELS produces almost 500 kg of CO₂ equivalent per passenger



Source: Ecopassenger.org

A balanced consumption of MEAT produces an annual emission of almost 400 kg of CO₂ equivalent per person



Source: processing of data published on «La Sostenibilità delle carni e salumi in Italia»