



SU-EATABLE LIFE - Reducing carbon emissions in the EU through sustainable diets

LIFE16 GIC/IT/000038



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Project description:

Background

The food we produce and consume has a significant impact on the environment, generating greenhouse gases (GHG) emissions. It is especially in the EU, where the food chain is carbon-intensive, accounting for 30% of all EU GHG emissions. The food sector also exploits land and water resources, contributes to pollution and the depletion of phosphorus, and uses harmful chemical herbicides and pesticides. It has been widely shown that diets based on a high intake of animal-derived products, and the related intake of saturated fats and red meats above dietary recommendations, are responsible for high CO<sub>2</sub> emissions. Furthermore, food waste is responsible for at least 170 Mt CO<sub>2</sub> eq per year. Awareness to the problem is lacking. While food is acknowledged to be a key factor affecting health, the impact that food production and consumption has on global resources is less well known. The Europe 2020 Strategy foresees that by 2020 incentives for healthier and more sustainable food production and consumption will be widespread and will have driven a 20% reduction in the food chain's resource inputs and that disposal of edible food waste would have been halved across the EU.

Objectives

The SU-EATABLE LIFE project will demonstrate the possibility of engaging EU citizens to adopt a sustainable and healthy diet, leading to a substantial reduction in GHG emissions and water consumption. A series of experimental

measures will be carried out in the canteens of the University of Manchester and the University of Portsmouth, reaching around 59 000 students, as well as at Baxter Storey and Bennet Hay canteens reaching 7 000 employees.

EU citizens will also be encouraged to use a simple IT system, the GreenApes engagement platform, which will allow them to understand more about sustainable food, while monitoring the impact of their dietary changes on CO2 emissions and water saving. The project could thus significantly contribute to reaching the European Commission target of achieving a 40% reduction in GHGs by 2030.

Expected results: Sustainable diets in Europe would lead to:

- Saving of up to 2 900 grammes of CO2 eq per day per person;
- A potential reduction of GHG emissions of up to 535 Mt of CO2 eq per year;
- A potential water savings of up to 200 billion cubic metres of water;
- Increased awareness of food waste; and
- Reduction in the use of chemical substances in food production leading to reduction of nitrogen emissions of up to 40%.

Engaging at least 5 000 people leads to:

- A saving of around 5 300 tonnes of CO2 eq.; and
- A saving of around 2 million cubic metres of water.

Results

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Environmental issues addressed:

Themes

Climate change Mitigation - GHG reduction in non EU ETS sectors  
Information - Governance - Environmental training - Capacity building

Keywords

food production, greenhouse gas, decision making support, public awareness campaign, emission reduction

Target EU Legislation

- Water
- COM(2012)673 -"A Blueprint to Safeguard Europe's Water Resources"
- Waste
- Directive 75/442/EEC -"Waste framework directive" (15.07.1975)

- Climate Change & Energy efficiency
- COM(2011)112 - "A Roadmap for moving to a competitive low carbon economy in 2050" (08.03.2011)
- COM(2014)15 - Policy framework for climate and energy in the period from 2020 to 2030 (22.01.2014 ...

Natura 2000 sites

Not applicable

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Beneficiaries:

Coordinator	BARILLA CENTER FOR FOOD & NUTRITION FOUNDATION
Type of organisation	NGO-Foundation
Description	The Barilla Centre for Food & Nutrition Foundation (BCFN) is a non-profit association that was founded by the Barilla Group with the purpose of gathering, researching, developing and disseminating knowledge on food and nutrition, including the relationship with the environment.
Partners	The Sustainable Restaurant Association, Italy Wageningen University, The Netherlands GreenApes srl, Italy

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Administrative data:

Project reference	LIFE16 GIC/IT/000038
Duration	01-SEP-2018 to 31-AUG -2021
Total budget	1,672,056.00 €
EU contribution	1,003,232.00 €
Project location	Emilia-Romagna(Italia) Groningen(Nederland) Friesland(Nederland) Drenthe(Nederland) Overijssel(Nederland) Gelderland(Nederland) Flevoland(Nederland) Noord-Brabant(Nederland) Limburg(Nederland) Utrecht(Nederland) Noord-Holland(Nederland) Zuid-Holland(Nederland) Zeeland(Nederland) North(United Kingdom) Yorkshire and Humberside(United Kingdom) East

Midlands(United Kingdom) East Anglia(United Kingdom) South East (UK)(United Kingdom) South West (UK)(United Kingdom) West Midlands(United Kingdom) North West (UK)(United Kingdom) Wales(United Kingdom) Scotland(United Kingdom) Northern Ireland(United Kingdom) Gibraltar(United Kingdom)

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