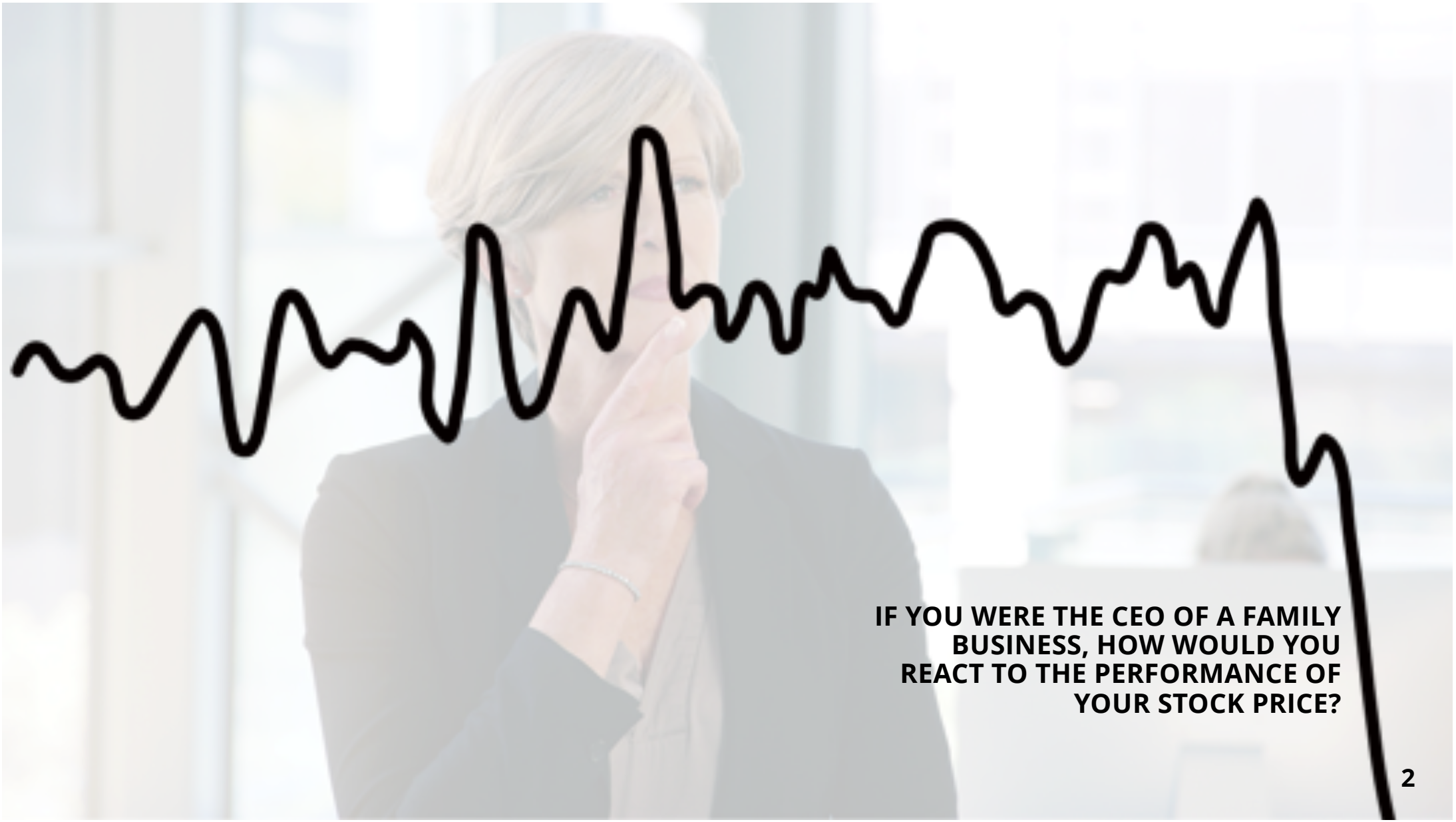
COOKBUTLER

The influence of nutrition on the climate

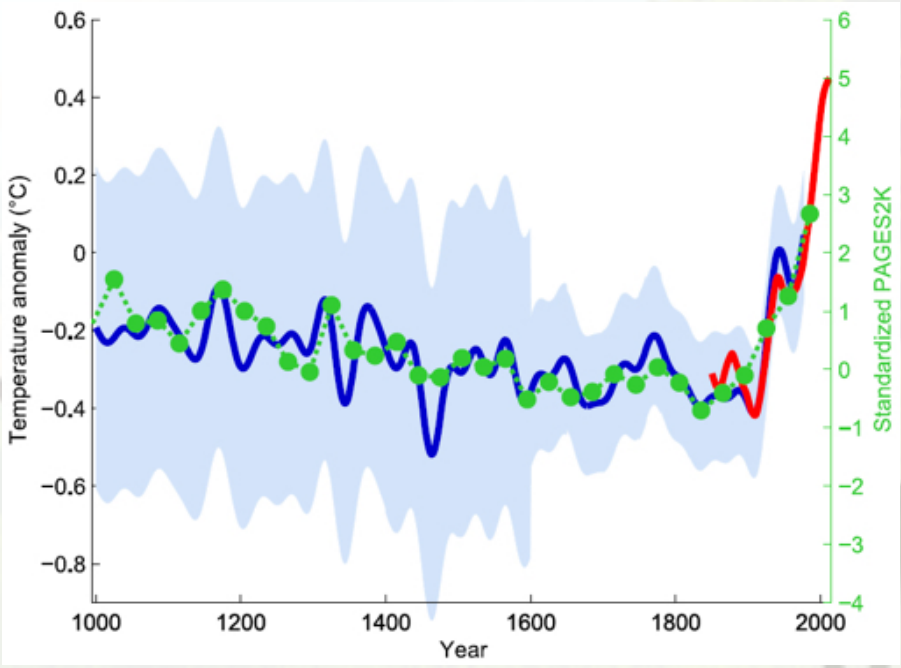
Cookbutler's sustainability overview for the food industry



IF YOU WERE THE CEO OF A FAMILY BUSINESS, HOW WOULD YOU REACT TO THE PERFORMANCE OF YOUR STOCK PRICE?


WHY DON‘T WE REACT JUST
THE SAME WHEN IT COMES TO
CLIMATE DEVELOPMENT?

Development of the climate over the past 1,000 years



Climate change with the greenhouse effect cannot be denied. Every single person must act!

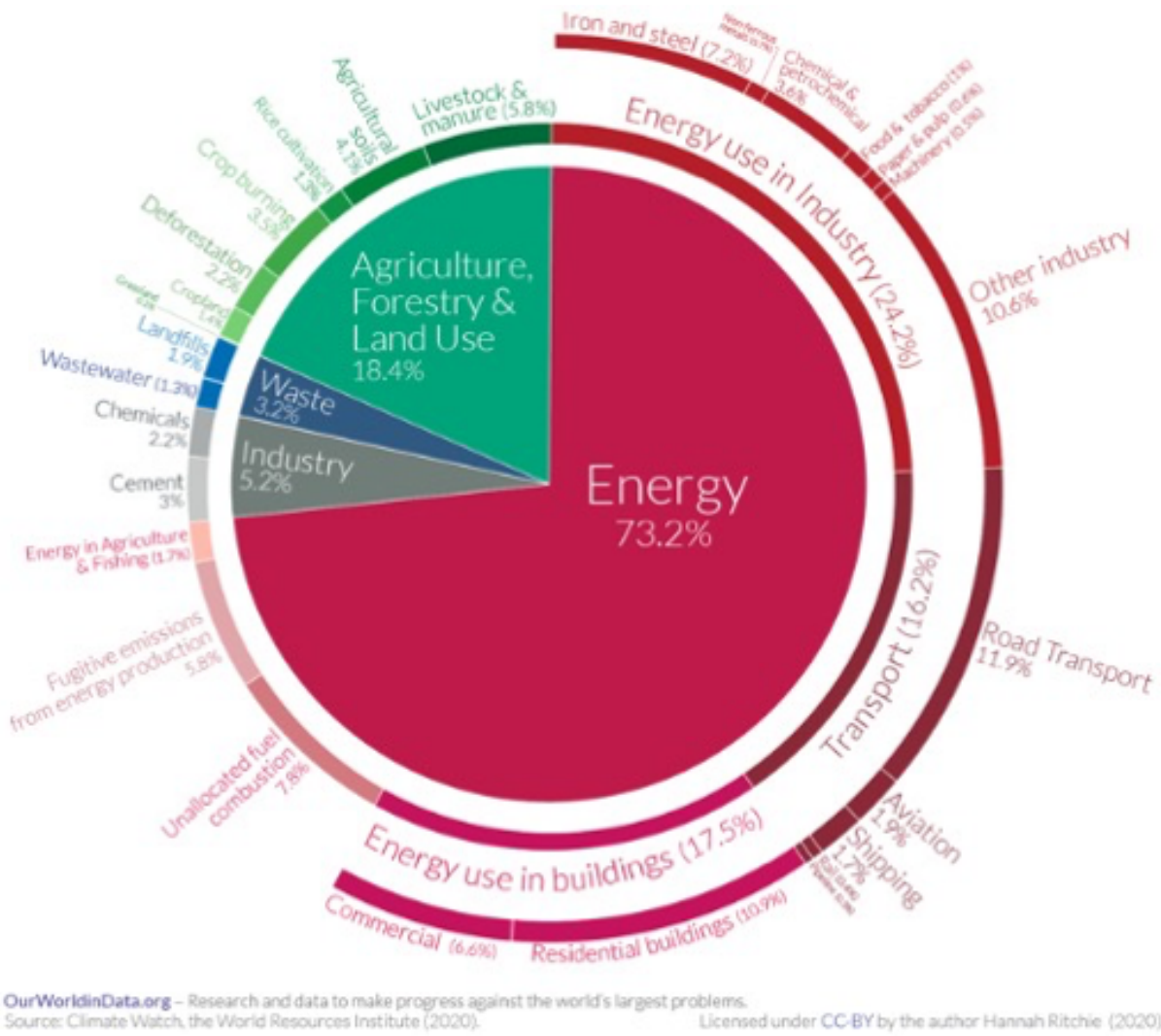
We give you tipps for an alternative and eco-friendly nutrition.

GREEN: 30-year average (area-weighted mean across continents) of PAGES 2k reconstruction..

RED: Global mean temperature according to HadCRUT4 measured data from 1850 (smoothed with a 30-year window).

BLUE: Field hockey stick by Mann, Bradley, and Hughes (1999) with its uncertainty area (light blue)..

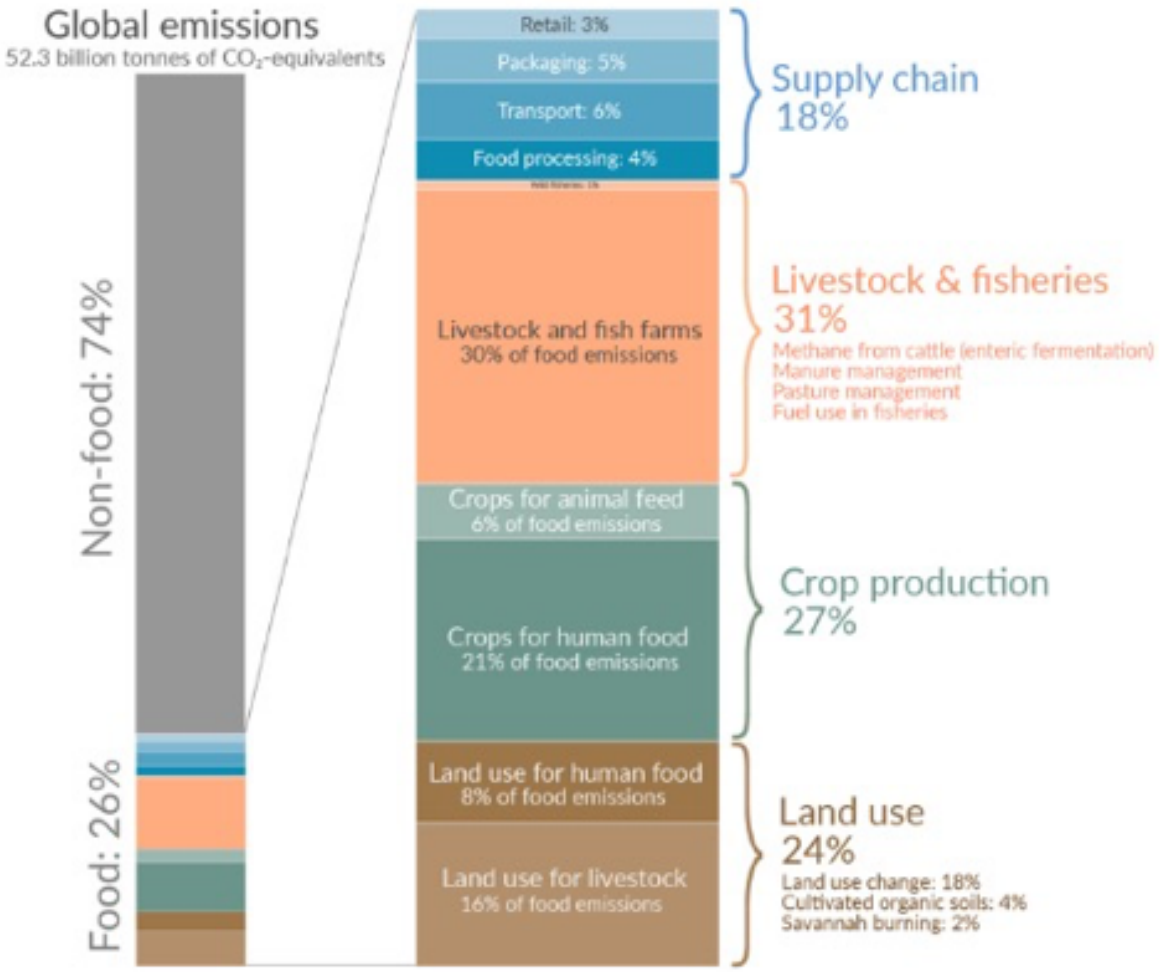
Source: https://scilogs.spektrum.de/klimalounge/palaeoklima-die-hockeyschlaeger-debatte/



https://ourworldindata.org/emissions-by-sector

Drivers of climate change

Incl. Energy/Transportation/Processing/Buildings, etc.,
https://ourworldindata.org/food-ghg-emissions



Data source: Joseph Poore & Thomas Nemecek (2018). Reducing food's environmental impacts through producers and consumers. Published in *Science*.

https://ourworldindata.org/food-ghg-emissions

Emission share of food production

Influence of livestock

50%

Half of the world's habitable land is used for agriculture.

https://ourworldindata.org/environmental-impacts-of-food

77%

More than three-quarters of the arable land is used for livestock farming.

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96%

The majority of animals are livestock. Only 4% of the animal biomass are wild & free-living animals.

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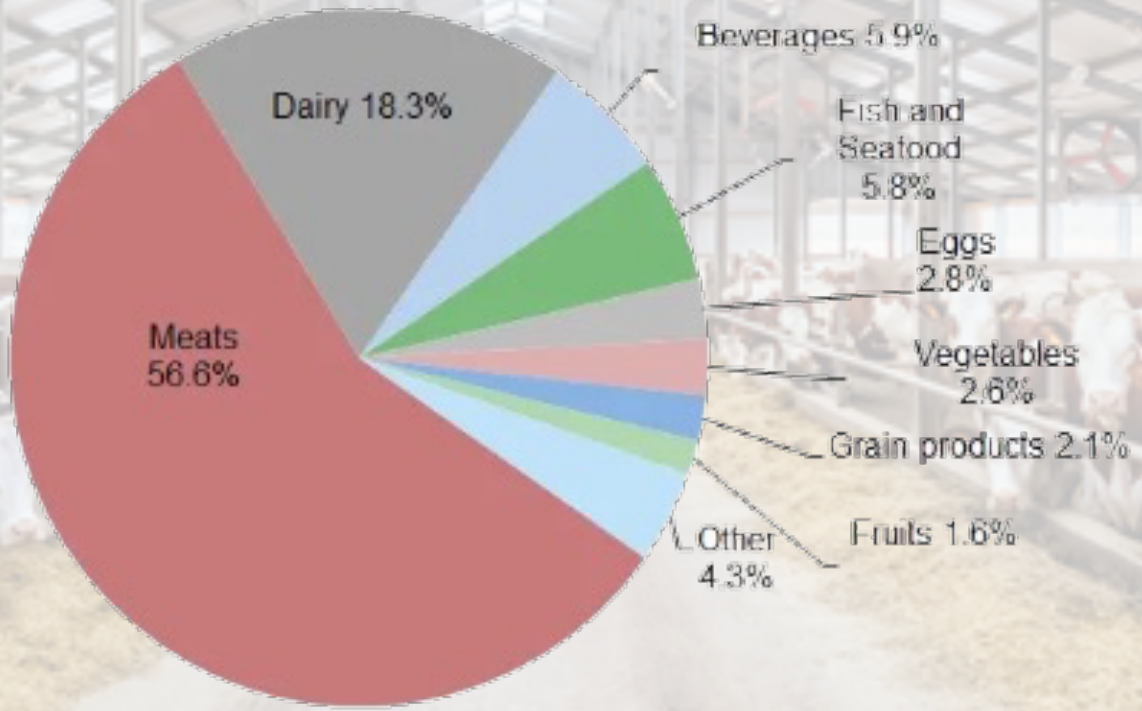
18%

But only 18% of our daily calories we get from meat & dairy products. 82% from plant-based food.

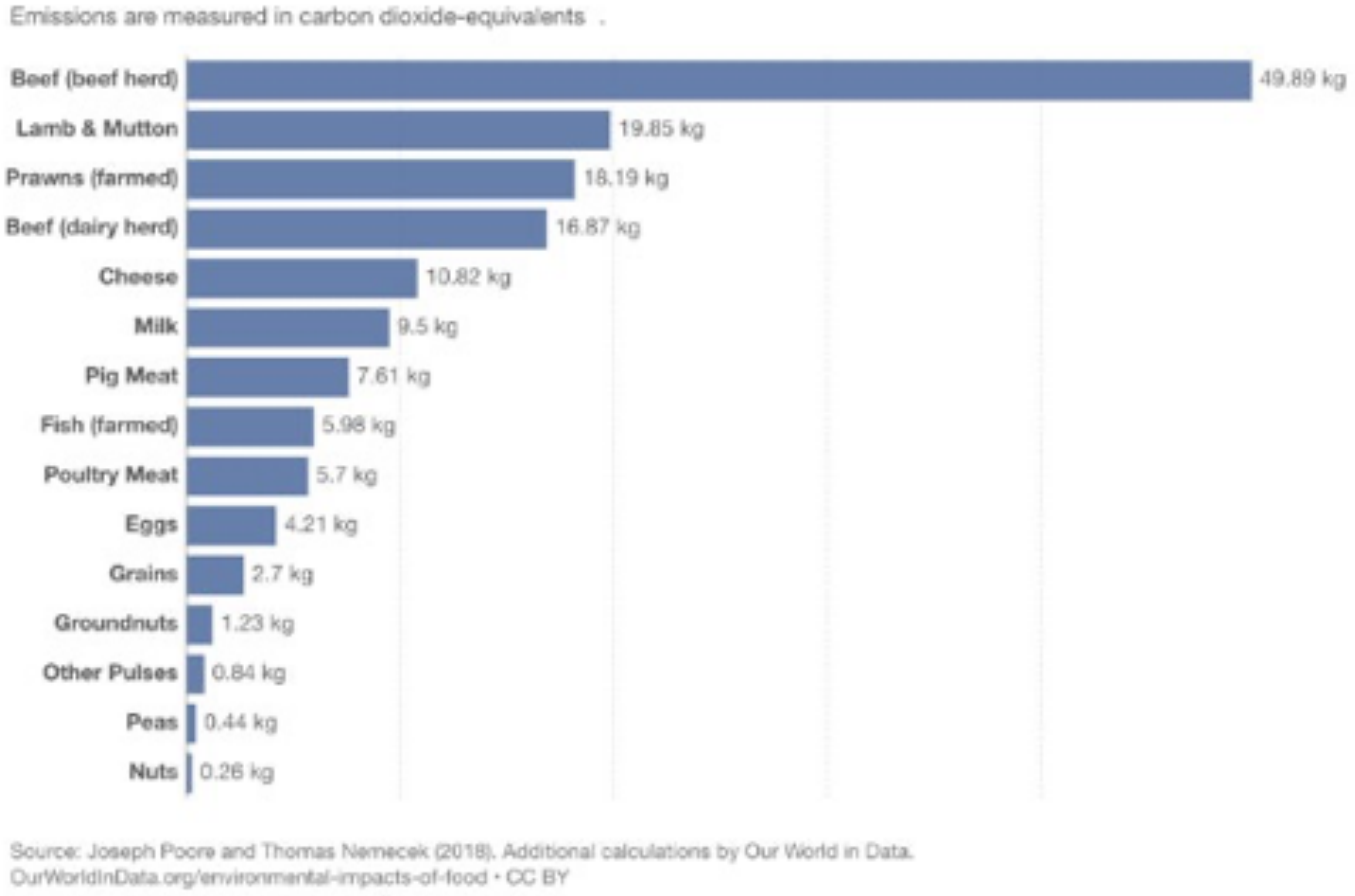
https://ourworldindata.org/environmental-impacts-of-food

Contribution of greenhouse gases by food category



https://css.umich.edu/publications/factsheets/sustainability-indicators/carbon-footprint-factsheet

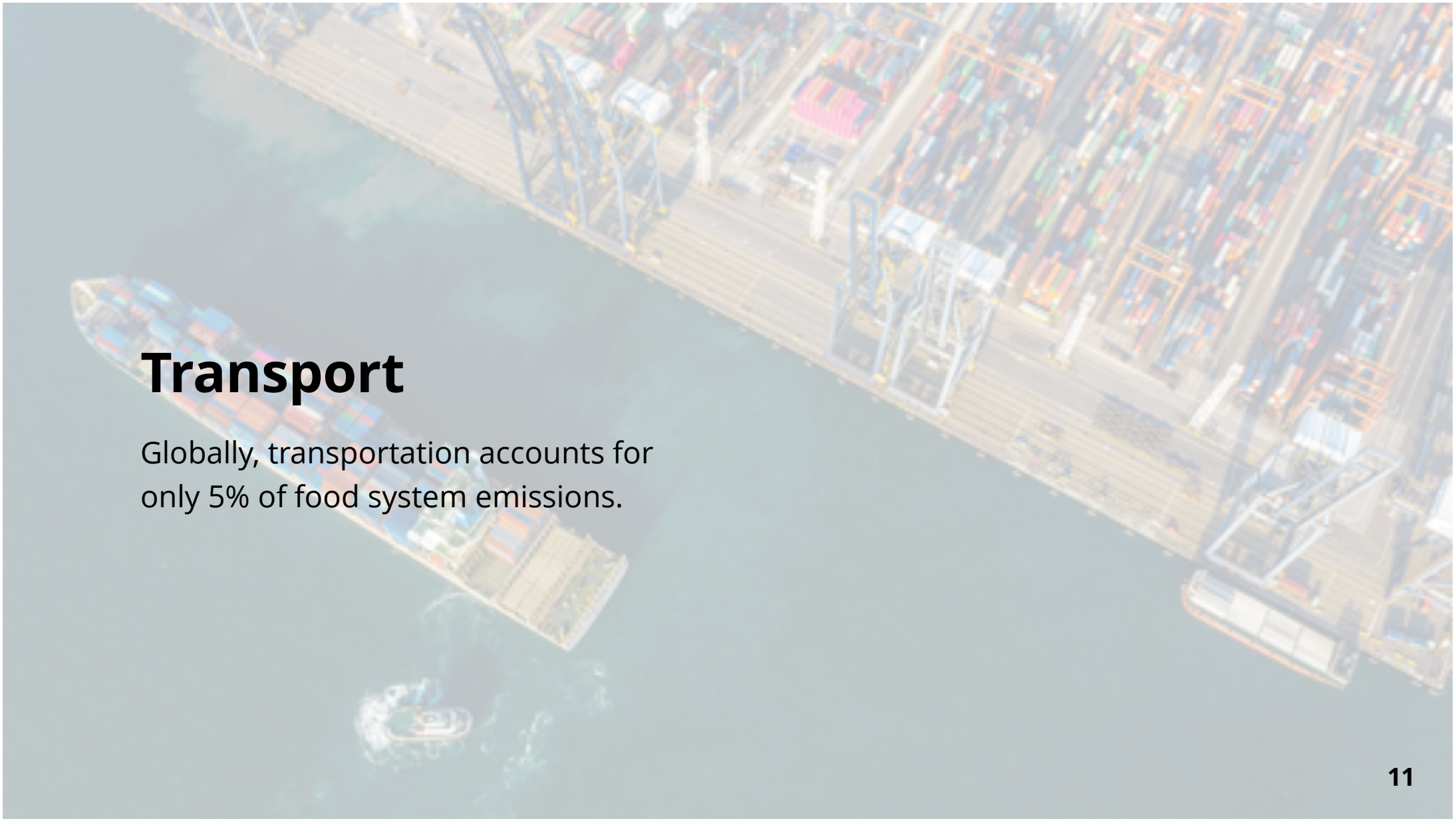
CO2 per 100g protein



37%

Only 37% of protein comes from meat & dairy products. 63% via plant-based food.

https://ourworldindata.org/environmental-impacts-of-food



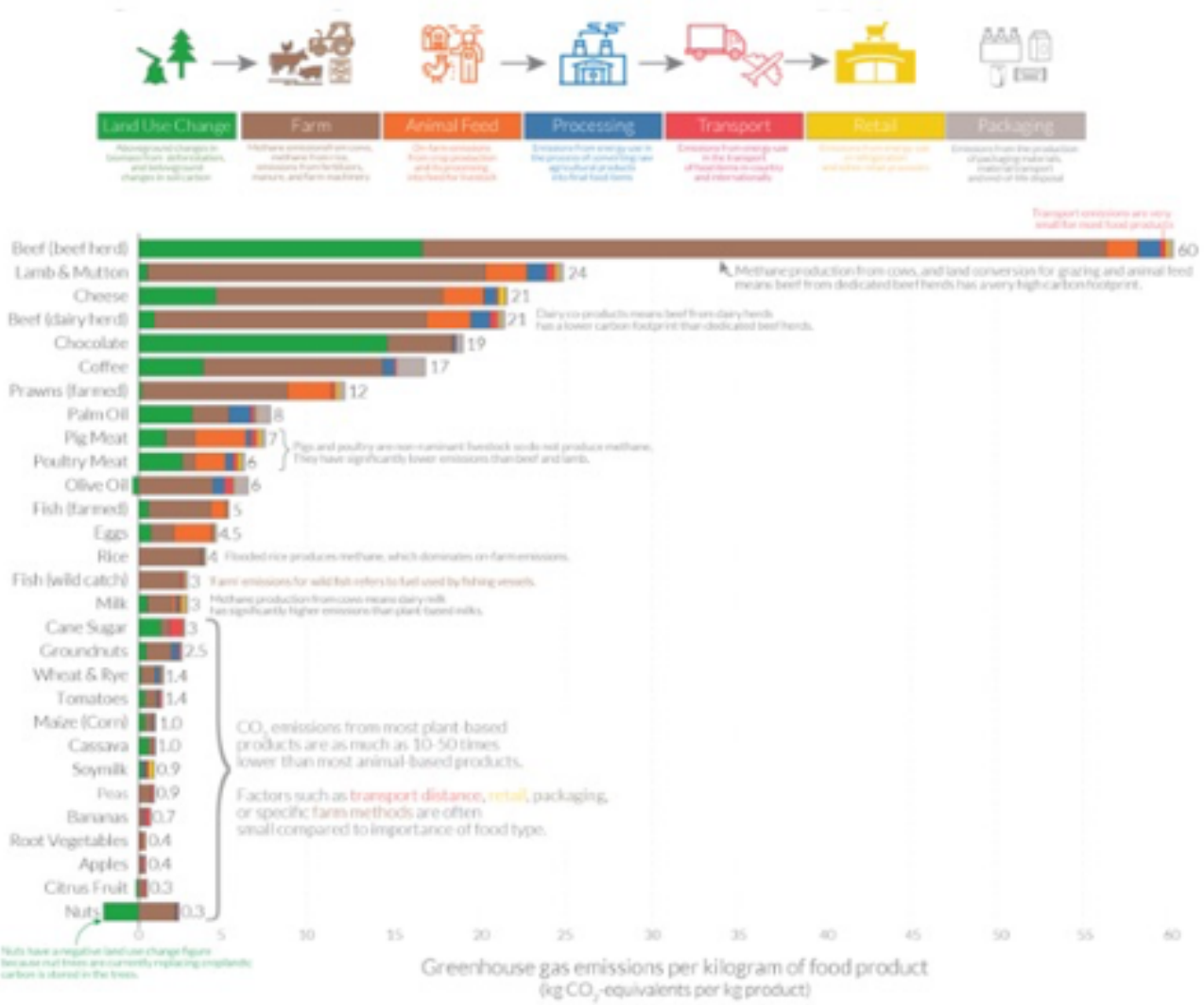
Transport

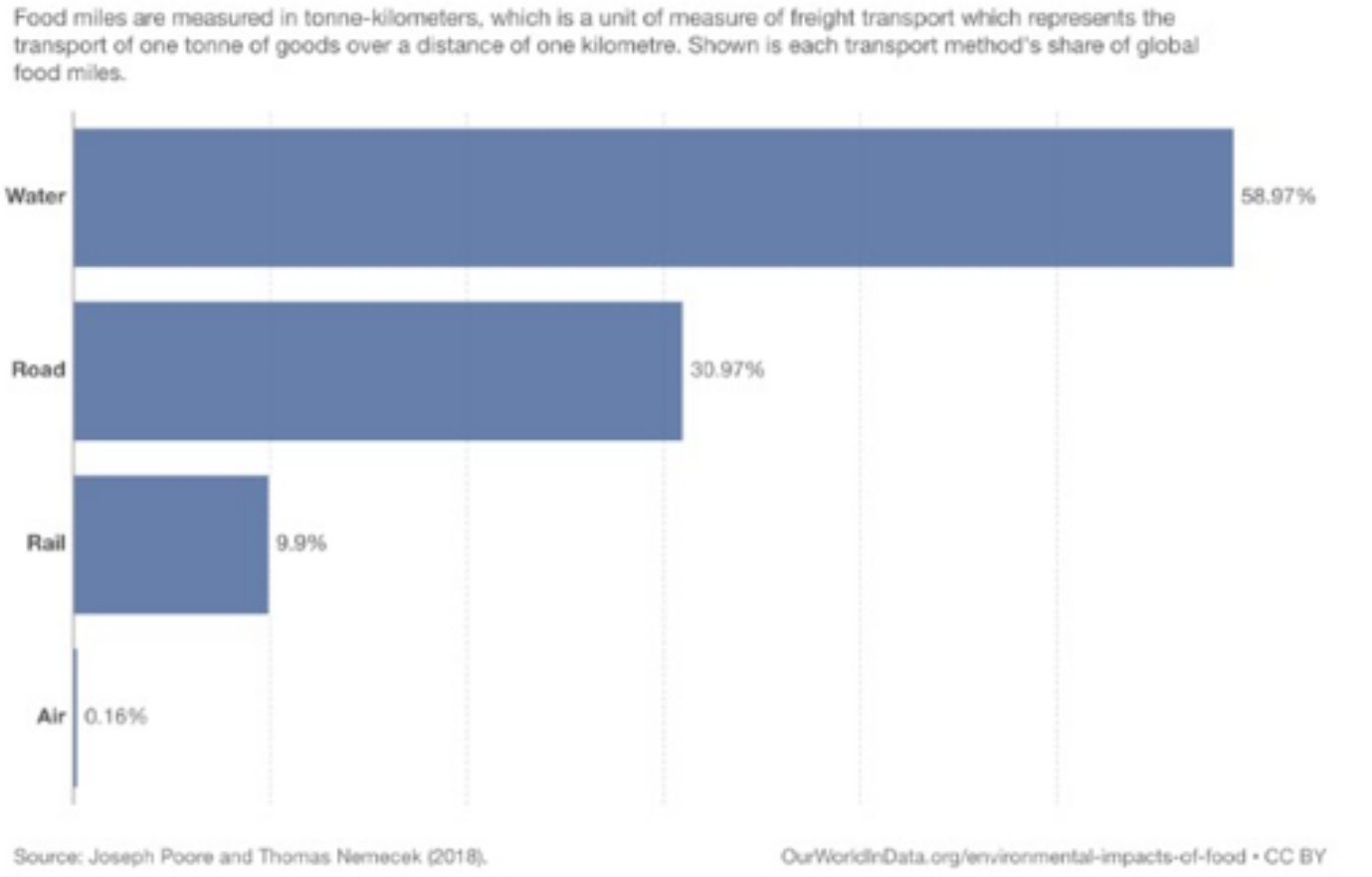
Globally, transportation accounts for only 5% of food system emissions.

Transport

Depending on the product, the share of transport in total emissions is even lower.

https://ourworldindata.org/environmental-impacts-of-food?insight=food-emissions-local#key-insights-on-the-environmental-impacts-of-food





Transport mode	Ambient transport (kg CO_2eq per tonne-kilometer)
Road Transport	0.2
Rail Transport	0.05
Sea / Inland Water Transport	0.01
Air Transport	1.13

https://ourworldindata.org/food-transport-by-mode

Air freight is 50 times more harmful than alternative transport routes.

However, very little food is transported by air.

Cookbutler's sustainability recommendations

1. The type of food we eat is much more important than the distance it has traveled.
2. Choose alternatives to air freight transportation.
3. Rethink your meat consumption, e.g. eat less but higher quality. Vegetarians or vegans live more sustainably.
4. Switch to meats with a lower CO2 footprint.
5. Optimize your shopping habits (means of transport, frequency of purchases, local and seasonal products, etc.).

Only we consumers have the power to change the system!

New Products & Services

- CO2 "foodprint": Calculation of the CO2 footprint on a recipe basis.

- Other indicators such as land use, water consumption, methane, nitrogen, phosphate, fair labor are conceivable.

Low impact meals are those with a CF value between 0.1 and 0.5 kg CO2e/kg meal. This threshold was set by WWF in line with IPCC reports (IPCC, 2018). To eat in line with the Paris Agreement and keep temperature rise below 1.5°C above pre-industrial levels by 2050, we are allocated a daily carbon budget of 1.62 kg CO2e, with one meal accounting for 30% of this budget (WWF One Planet Plate, 2019).

Together for a better world!

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