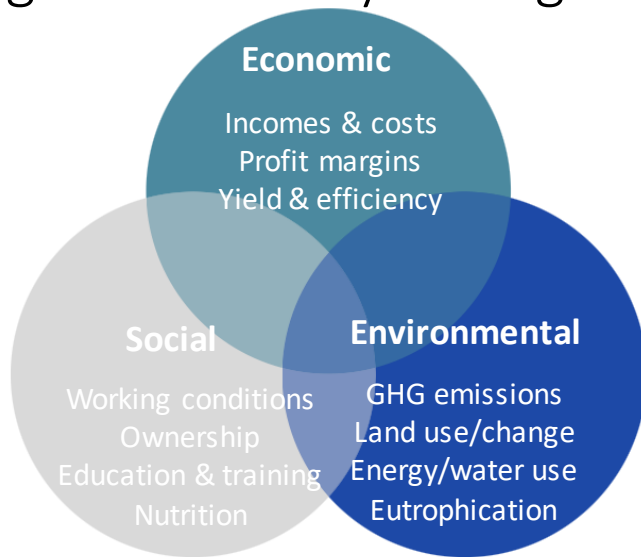


Concepts & indicators to balance environmental  
sustainability and nutritional value:  
We need more than a one-size-fits-all solution:  
*Prof. Annemie Geeraerd Ameryckx*

Sponsored by:

The OECD Co-operative Research Programme:  
Sustainable Agricultural and Food Systems

# Quantifying sustainability through indicators



# Sustainability indicators and eco-labels

## Food and non-food industry

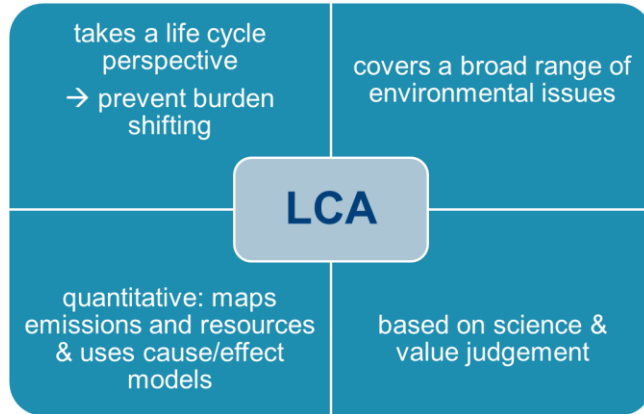


# Life Cycle Assessment (LCA) in sustainability indicators

**ISO 14040**

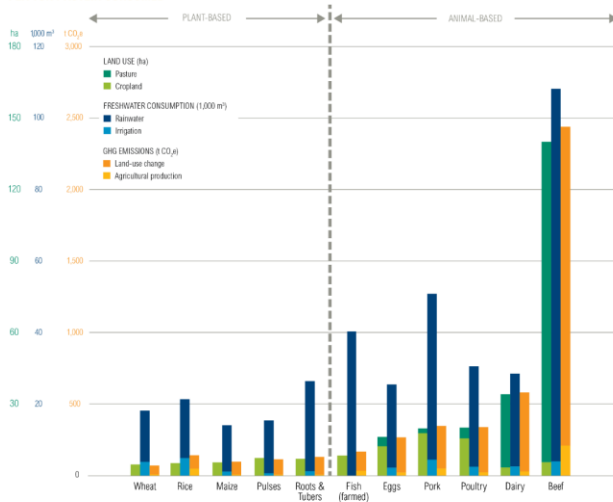
*“LCA addresses the environmental aspects and potential environmental impacts (e.g., use of resources and the environmental consequences of releases) throughout a product's life cycle from raw material acquisition through production, use, end-of-life treatment, recycling and final disposal (i.e., cradle-to-grave).”*

# LCA in sustainability indicators



## Animal-Based Foods Are More Resource-Intensive than Plant-Based Foods

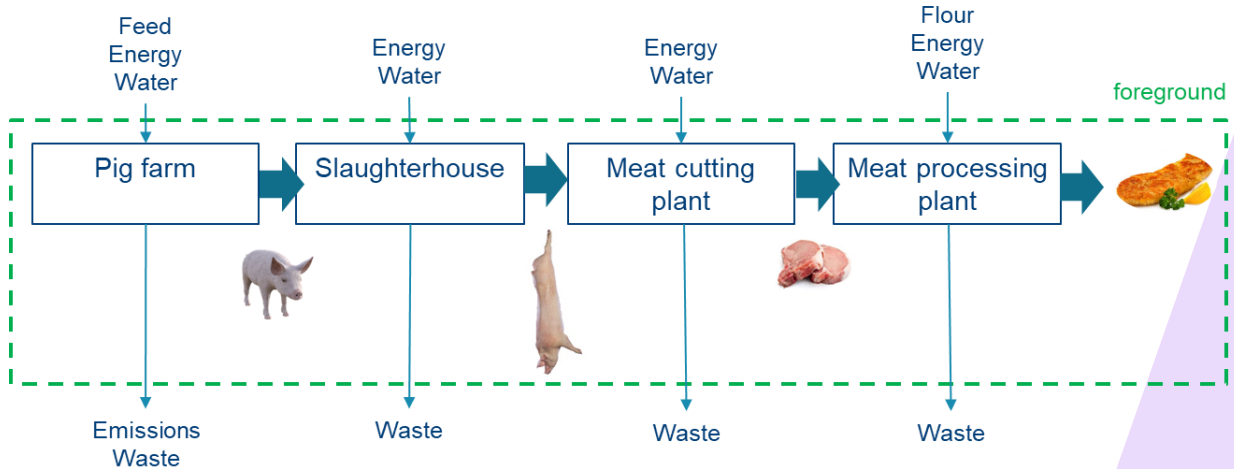
### PER TON PROTEIN CONSUMED



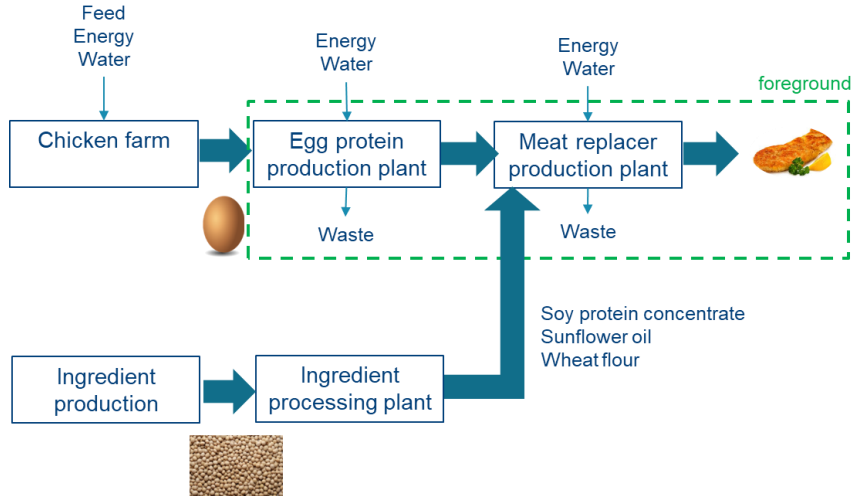
wri.org/shiftingdiets

WORLD RESOURCES INSTITUTE

# Production chain pork schnitzel

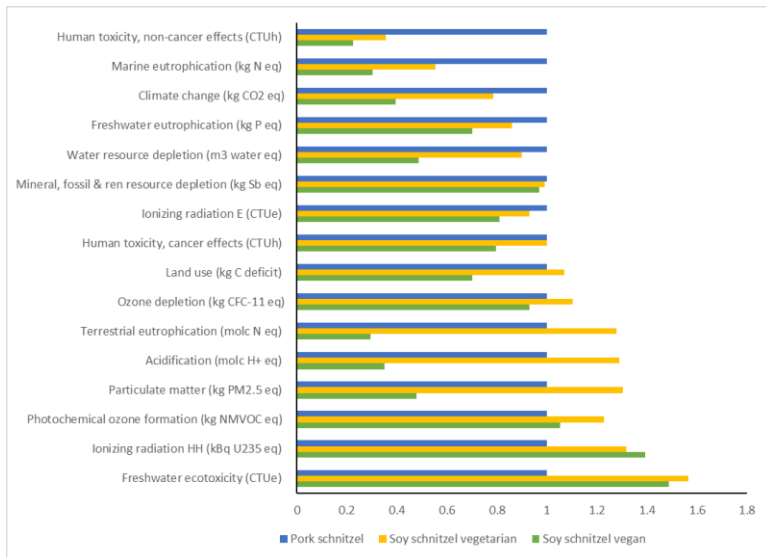


# Production chain vegi & vegan soy schnitzel

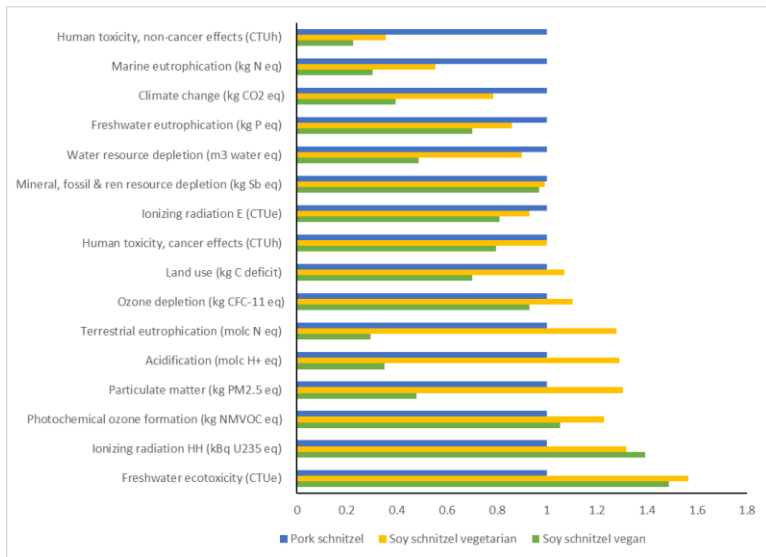




# Relative impact of pork and soy schnitzels - per PDCAAS



# Relative impact of pork and soy schnitzels - per PDCAAS



Future Foods  
Volume 5, June 2022, 100135



## Moving from pork to soy-based meat substitutes: Evaluating environmental impacts in relation to nutritional values

Klara Van Mierlo<sup>a, b</sup>, Louise Baert<sup>a</sup>, Ellen Bracquené<sup>c</sup>, Johan De Tavernier<sup>d</sup>, Annemie Geeraerd<sup>a, b</sup>

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<https://doi.org/10.1016/j.fufo.2022.100135>

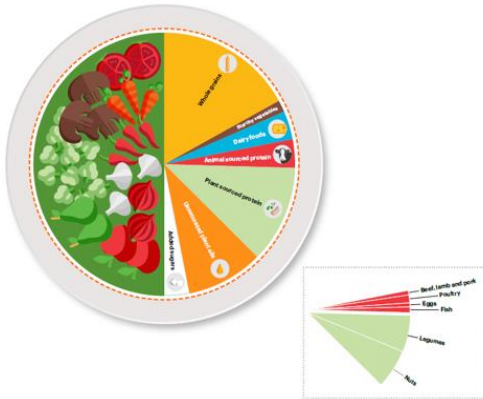
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# Planetary health diet by EAT-Lancet Commission

## Regionalised plant-based diet



*Goal:* 'To achieve planetary health diets for nearly 10 Billion People by 2050'

- *Human health:* To prevent 11 million deaths annually
- *Planetary health:* To remain within safe operating system and planet boundaries

Global Conference on  
**Sustainability in Agriculture & Food Systems**  
Innovation, Indicators & Implementation

The Lancet Commissions

### Food in the Anthropocene: the EAT-Lancet Commission on healthy diets from sustainable food systems

Walter Willett, Johan Rocklöv, Brent Loken, Blanca Springmann, Tim Lang, Sjoerd Wiersma, Tara Garnett, David Tilman, Fabrice Delisle, Amanda Wood, Mikel Jaen, Michael Clark, David Jordan, Jessica Fanzo, Catherine Verheij, Ross Young, Juan A. Rivera, Wim De Vries, Cynthia Magalhães, Antonio Ghisla, Alexander Chadee, Mónica Herrera, Shreya Gupta, Francesco Branca, Xue-Liang Sheng, Yong-Bo, Benjamin Cowan, Elizabeth Roy, Victoria Sigurd, Alex Teitel, Theresa Lindahl, Sushil Singh, Sarah E. Cornell, E. Smith-Roe, Sunita Narain, Susana Nóbrega, Christopher J. Murray

#### Executive summary

Food systems have the potential to nurture human health and support environmental sustainability; however, they are currently threatening both. Providing a growing global population with healthy diets from sustainable food systems is an immediate challenge. Although global food production of calories has kept pace with population growth, more than 830 million people have insufficient food and more than 2 billion experience

we found with a high level of certainty that global adoption of the reference dietary pattern would provide major health benefits, including a large reduction in total mortality. The Commission proposes, with quantification of universal healthy diets, global scientific targets for sustainable food systems, and aims to provide scientific boundaries to reduce environmental degradation caused by food production at all scales. Scientific targets for the safe operating space of food systems were established for



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# One-size-fits-all solution?

# Variability in eating patterns



# Nutritional policy and recommendations

## Dietary advice



# Nutritional policy and recommendations

## Dietary advice



Average



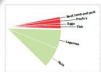
General



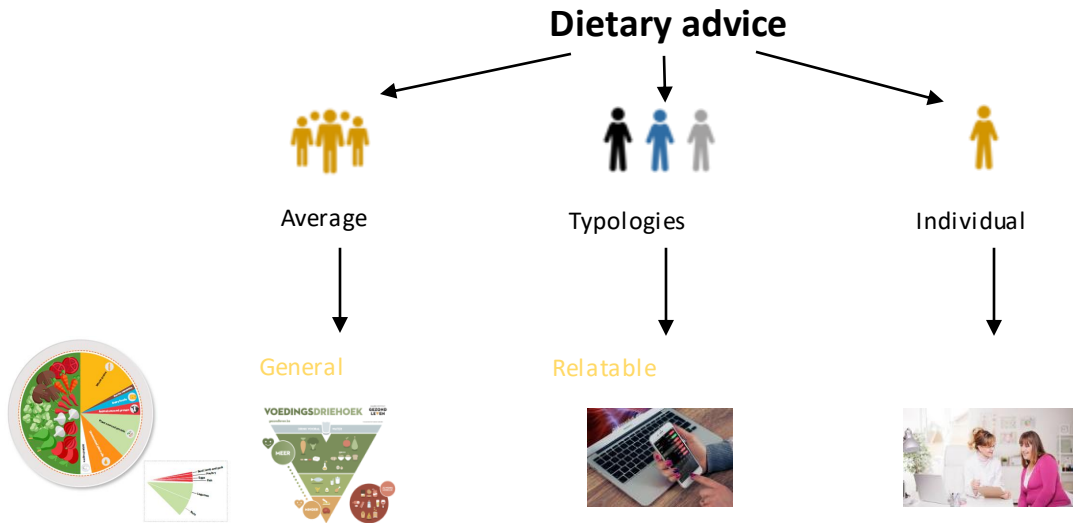
Individual



Personalized



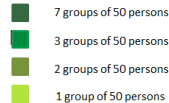
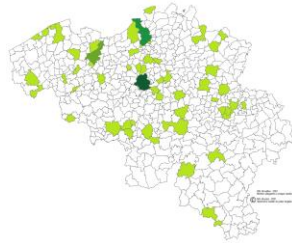
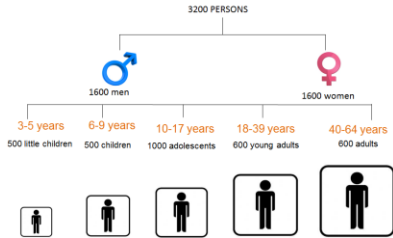
# Nutritional policy and recommendations





# Identifying protein typologies

## Belgian National Food Consumption Survey 2014 – 2015



*Scientific Institute of Public health, OD Public health and surveillance (2017). Belgian National Food Consumption Survey 2014-2015. WIV-ISP, FOD VVVL & EFSA*

- 24-h recalls

*“what and how much did you eat in the last 24 hours?”*

- Food Frequency Questionnaires (FFQ)

*“in the last year, how often did you eat ... per day/week/month?”*

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## Clusters

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1 - high in milk (products) and pork, low in grain products

2 - high in poultry and grain products, low in red meat

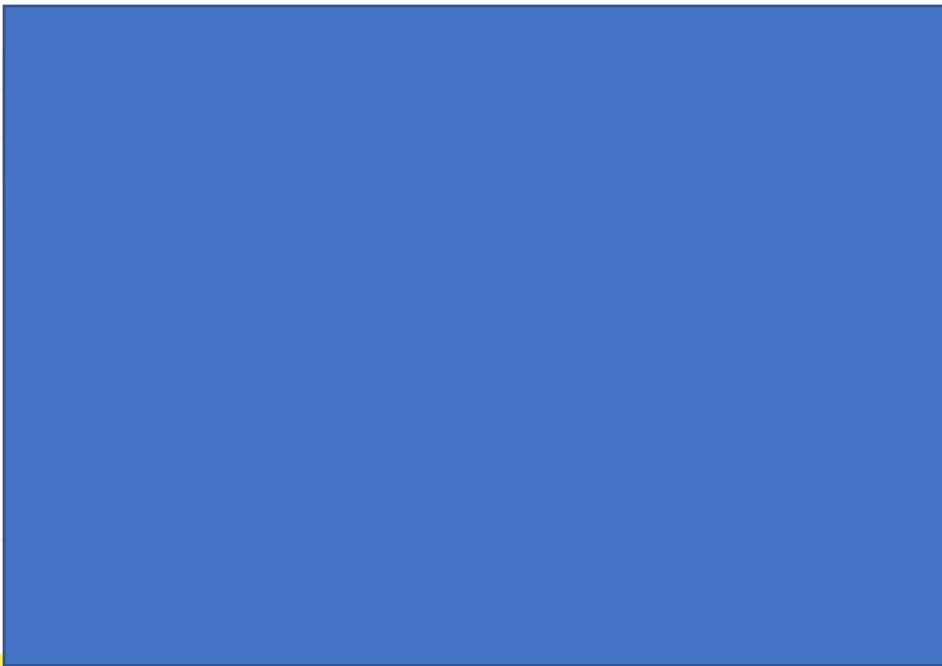
3 - average in all protein sources







4 - high in cheese and fish and shellfish, low in processed meat













5 - high in beef, processed meat and eggs, low in milk (products)



















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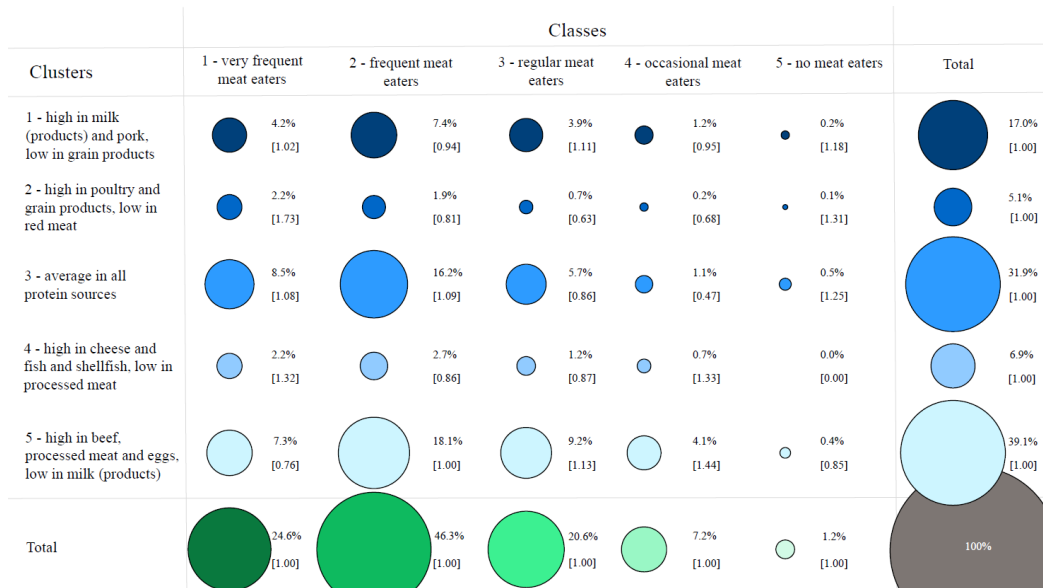
Total



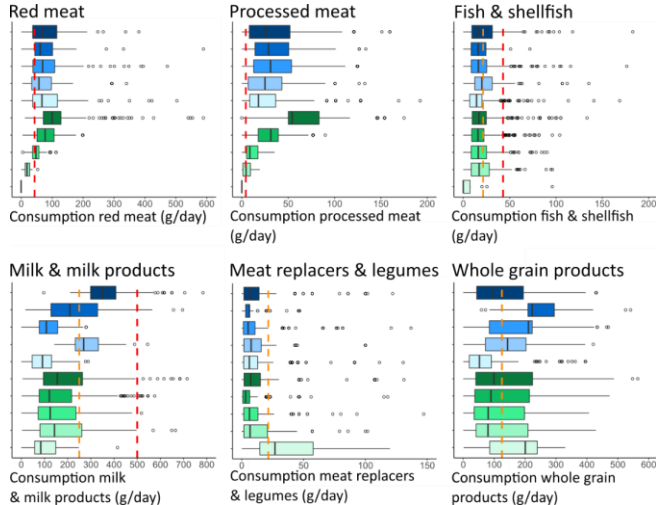
Clusters	1 - very frequent meat eaters	
1 - high in milk (products) and pork, low in grain products		4.2% [1.02]
2 - high in poultry and grain products, low in red meat		2.2% [1.73]
3 - average in all protein sources		8.5% [1.08]
4 - high in cheese and fish and shellfish, low in processed meat		2.2% [1.32]
5 - high in beef, processed meat and eggs, low in milk (products)		7.3% [0.76]
Total		24.6% [1.00]

Clusters	1 - very frequent meat eaters	2 - frequent meat eaters
1 - high in milk (products) and pork, low in grain products	 4.2% [1.02]	 7.4% [0.94]
2 - high in poultry and grain products, low in red meat	 2.2% [1.73]	 1.9% [0.81]
3 - average in all protein sources	 8.5% [1.08]	 16.2% [1.09]
4 - high in cheese and fish and shellfish, low in processed meat	 2.2% [1.32]	 2.7% [0.86]
5 - high in beef, processed meat and eggs, low in milk (products)	 7.3% [0.76]	 18.1% [1.00]
Total	 24.6% [1.00]	 46.3% [1.00]

Clusters	Classes		
	1 - very frequent meat eaters	2 - frequent meat eaters	3 - regular meat eaters
1 - high in milk (products) and pork, low in grain products	 4.2% [1.02]	 7.4% [0.94]	 3.9% [1.11]
2 - high in poultry and grain products, low in red meat	 2.2% [1.73]	 1.9% [0.81]	 0.7% [0.63]
3 - average in all protein sources	 8.5% [1.08]	 16.2% [1.09]	 5.7% [0.86]
4 - high in cheese and fish and shellfish, low in processed meat	 2.2% [1.32]	 2.7% [0.86]	 1.2% [0.87]
5 - high in beef, processed meat and eggs, low in milk (products)	 7.3% [0.76]	 18.1% [1.00]	 9.2% [1.13]
Total	 24.6% [1.00]	 46.3% [1.00]	 20.6% [1.00]



# Variability and comparison with FBDG



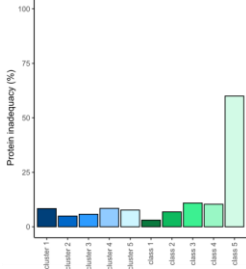
Maximum recommended consumption

Minimum recommended consumption

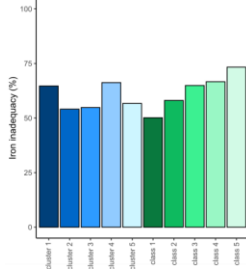


# Nutritional inadequacy (% of group)

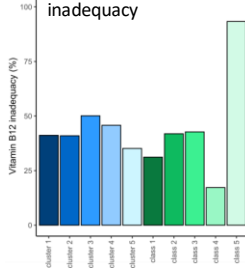
Protein inadequacy



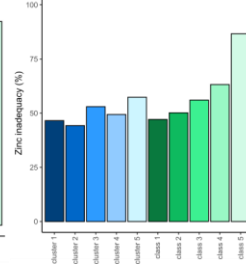
Iron inadequacy



Vitamin B12 inadequacy



Zinc inadequacy



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Global Conference on  
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 Innovation, Indicators & Implementation

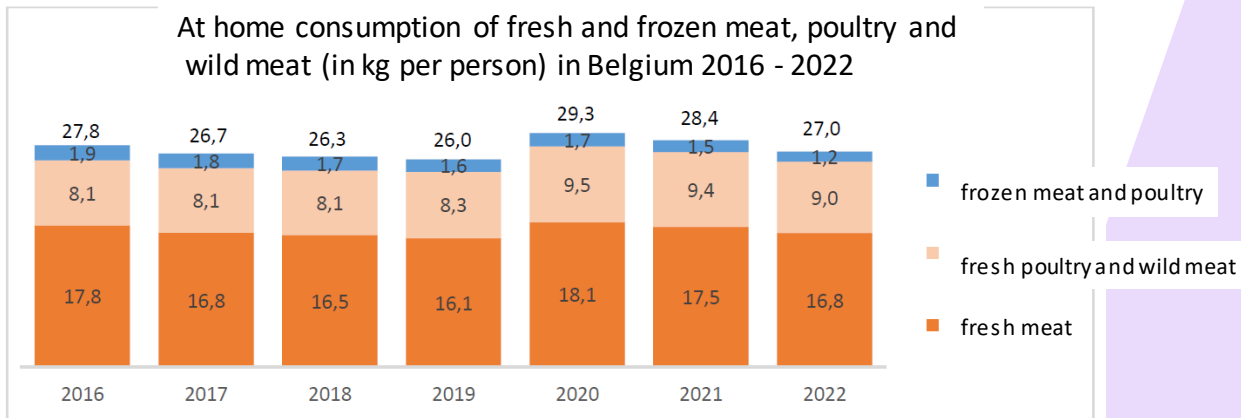
Identifying Belgian protein consumption typologies by means of clustering and classification to move towards personalized advices for sustainable and nutritious food choices

Klara Van Mierlo<sup>a,b,\*</sup>, Karin De Ridder<sup>a</sup>, Annieme Geernaert<sup>a,b,c</sup>

<sup>a</sup> KU Leuven, Agrocampus Department, Mellel 20100, Sustainability in the agri/food chain group, Willem de Croylaan 42, B-3001, Leuven, Belgium  
<sup>b</sup> KU Leuven, Science, Engineering and Technology group, Herestraat 49, B-3000, Leuven, Belgium  
<sup>c</sup> Middelheim, Department Epidemiology and Public Health, J. Wytsmanstraat 14, B-1200, Brussels, Belgium



# We need more than a one-size-fits-all solution

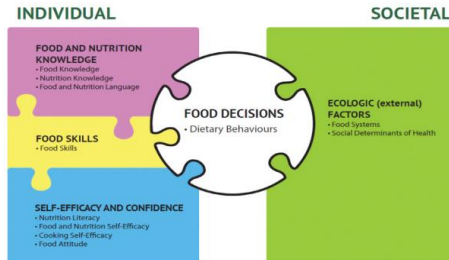


Bron: GfK België

# We need more than a one-size-fits-all solution

## Food Literacy: A Framework for Healthy Eating

Food literacy includes interconnected attributes organized into the categories of food and nutrition knowledge; food skills; self-efficacy and confidence; food decisions; and ecologic (external) factors.



# Thank you!

*Annemie Geeraerd Ameryckx*

[annemie.geeraerd@kuleuven.be](mailto:annemie.geeraerd@kuleuven.be)

Sustainability in the agri-food chain

Department of Biosystems

Willem de Croylaan 42, 3001 Leuven