

Good Food, Good Life

# How to make sustainable consumption the easy choice

Guido Kayaert –BusinessEurope/Nestlé European Consumer Day 15 March 2012, Copenhagen

## Sustainability in a time of crisis

### **Growth must be sustainable**

- 1/3 of the world's population will experience water scarcity by 2030
  - Freshwater withdrawals expected to exceed natural renewal by 60%
  - 30% shortfall in cereal production expected due to water scarcity
- Global CO2 emission reduction by 50-85% by 2050 if we want to limit global warming to 2 degrees
- 70% more food available by 2050 to meet the needs of the growing population

### From vision to results:

- Identify clear objectives / kpi's, resources and timelines.
- Keep solutions relevant, science-based, properly tested and first time right



# Providing the right choice

Universally sustainable products do not exist.

- → <u>Holistic approach</u> needed to deal with complexity
  - <u>Horizontal</u> (across policy areas) and <u>vertical</u> (supply chain approach) collaboration
  - Best in class: European Food SCP Round Table,

High Level Forum for a Better Functioning Food Supply Chain

Companies should be able to compete in a level playing field
→ Policy to eradicate greenwashing to allow fair competition

- Information to be <u>verified</u> by independent body



# Empowering the consumer

### **Consumer information**

- Methodology should be <u>tested</u> in real-life situations
  - Cf. Grenelle de l'Environnement "experimentations"
- <u>Multi-pronged</u> approach to communicate complexity
  - Labels not appropriate / sufficient
  - Digital tools
    - E.g. http://nescafe.outil-acv.com

### **Consumer education**

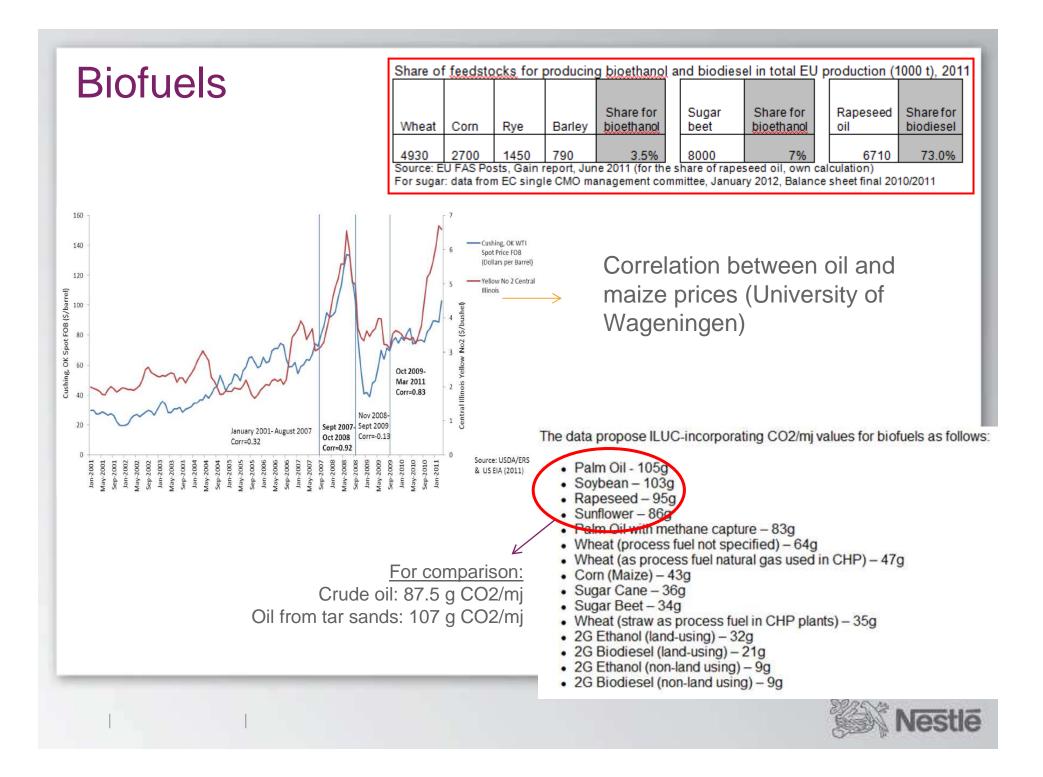
- Based on research not intuition
- To overcome lack of motivation (cf. Flabel)



kcal 86

# **BACK-UP SLIDES**





# Nestlé involvement in Grenelle de l'Environnement



The Nescafé France website contains a tool that represents the life cycle impact of a cup of Nescafé (<u>http://nescafe.outil-acv.com</u>)



Using the Proxiproduit smartphone application, NESPRESSO embeds its environmental impact in other product information



# LCA on soluble coffee



Contents lists available at ScienceDirect

Journal of Cleaner Production

journal homepage: www.elsevier.com/locate/jclepro

Life cycle assessment of spray dried soluble coffee and comparison with alternatives (drip filter and capsule espresso)

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Half the environmental footprint occurs at a life cycle stage under the control of coffee producer or its suppliers; the other half at a stage controlled by the user

- Key environmental parameters of spray dried soluble coffee are the <u>amount of</u> <u>extra water boiled</u> and the <u>efficiency of cup cleaning</u> during use phase, whether the coffee is irrigated or not, as well as the type and amount of fertilizer used in the coffee field.
- Spray dried soluble coffee uses less energy and has a **lower environmental footprint** than capsule espresso coffee or drip filter coffee, the latter having the highest environmental impacts on a per cup basis.

### →Broad LCA needed to:

- 1.Get comprehensive environmental footprint of product system
- 2. Share stakeholder responsibility along life cycle
- 3. Avoid problem shifting between different life cycle stages



## Food Waste

### 89 million tonnes of food wasted yearly in the EU (126 mio t)

- Agricultural stage not even included (mainly problem for developing ctries)
- Ca 30% total food production

### 2/3 of household food waste is avoidable

– UK: 450 000t is wasted because product has passed 'best before' date

#### Food waste is an environmental <u>and</u> a food security issue

- Greenhouse gas emissions
  - 170 mio t CO2eq / year (up to 240 million t CO2eq by 2020)
- Wasted resources
  - Water, soil, energy, fertilisers...
- By 2050, 70% production increase is needed globally
  - Of the 4600 kCal / capita produced, only 2000 kCal/capita is eaten

