Unsere Zukunft mit nachhaltiger Ernährung schon heute!

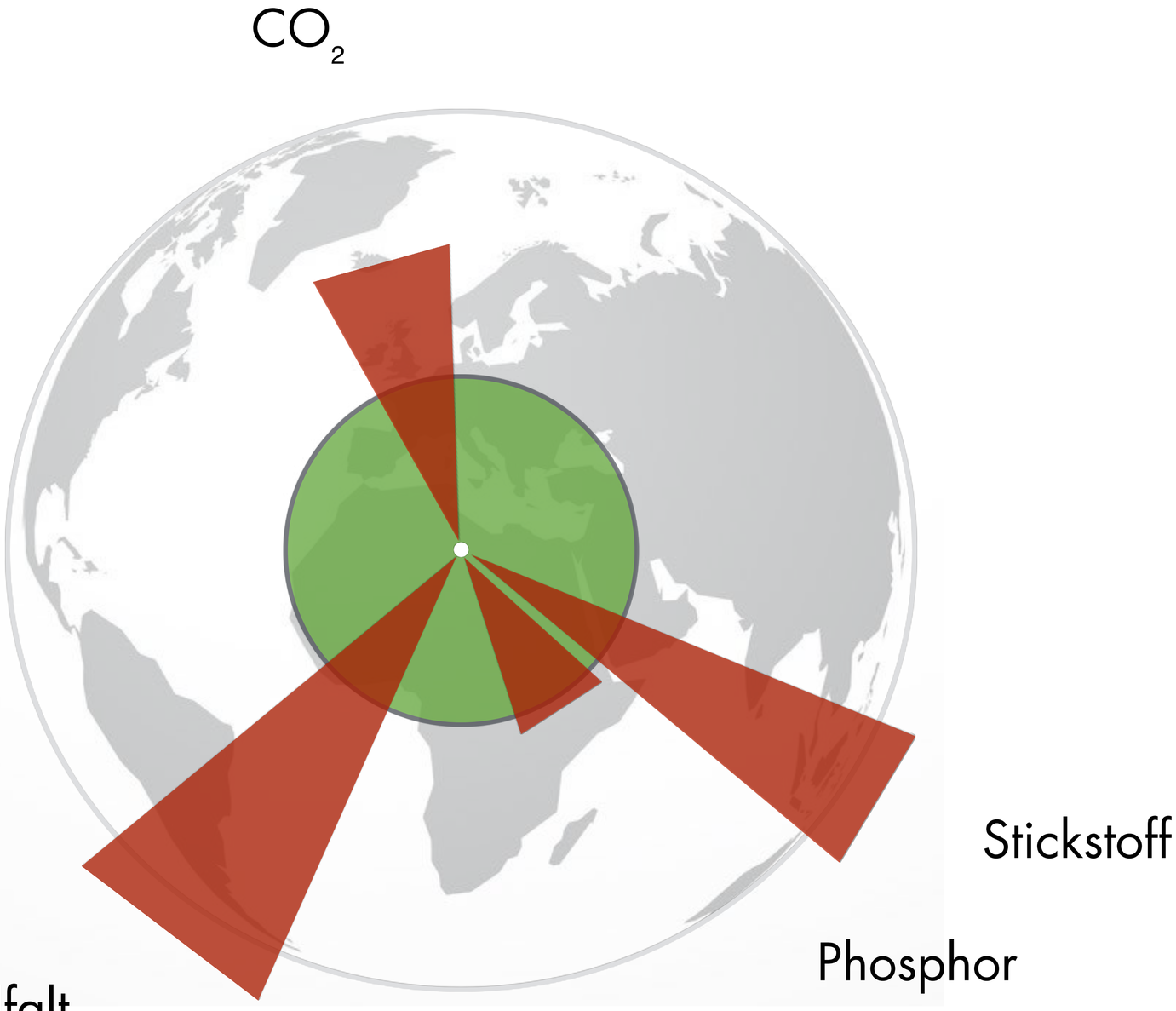
eaternity

Manuel Klarmann

WEBing
S&F

www.eaternity.org
mklarmann@eaternity.ch
+41 77 44 66 981
@mklarmann

Planetaren Grenzen



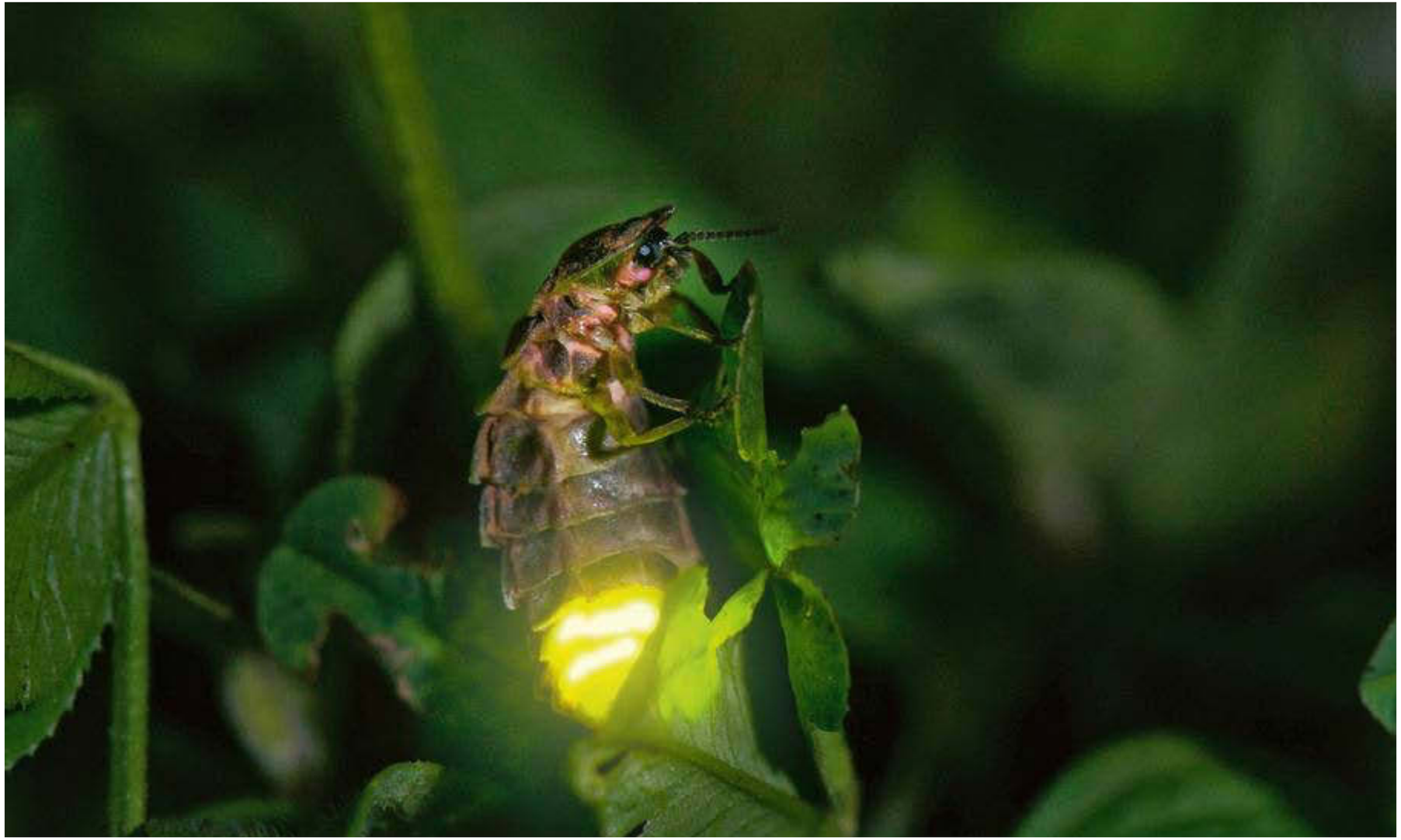
Steffen et al., 2015

Irreversible Konsequenzen

Stickstoff

Irreversible Konsequenzen

Biodiversität



Irreversible Konsequenzen

Klima

Irreversible Konsequenzen

Klima Krise

> 200 Millionen Menschen

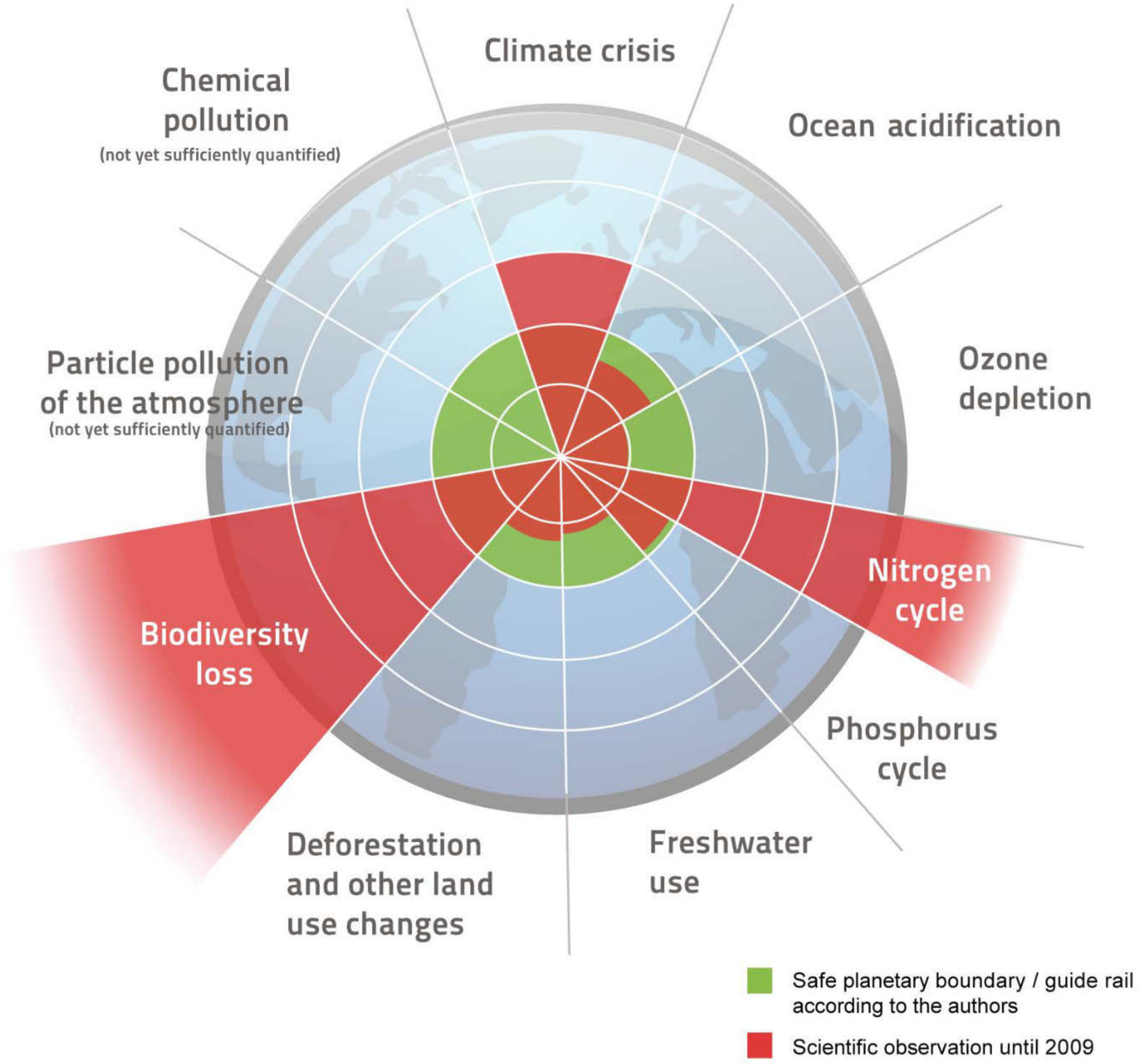

TIME
There's no Planet B
FRUST
HERRSCHT


ON BEHALF OF LIFE
CLIMATE CHANGE:
12 YEARS TO SAVE EARTH


WE CAN'T EAT
MONEY


ARE WE THE LAST GENERATION?

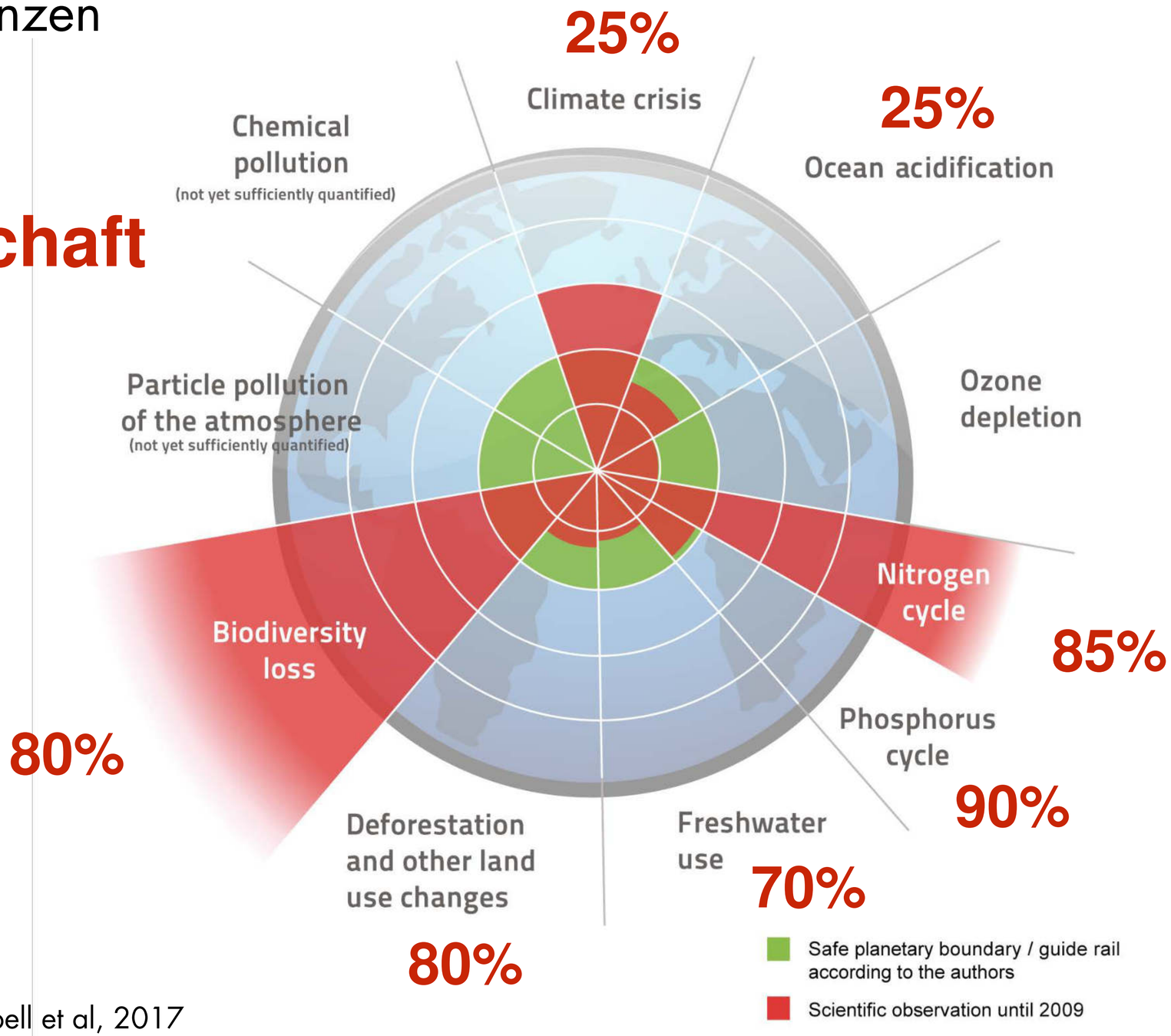
Planetaren Grenzen



Steffen et al., 2015

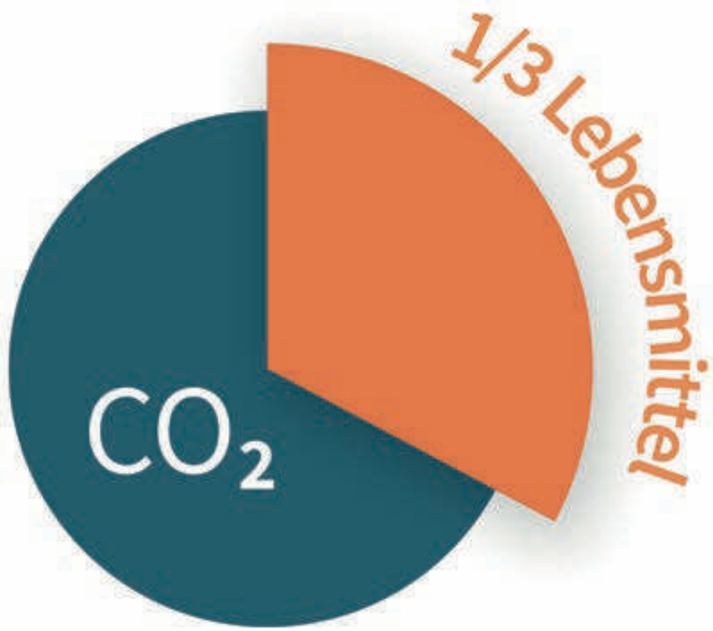
Planetaren Grenzen

Anteil Landwirtschaft

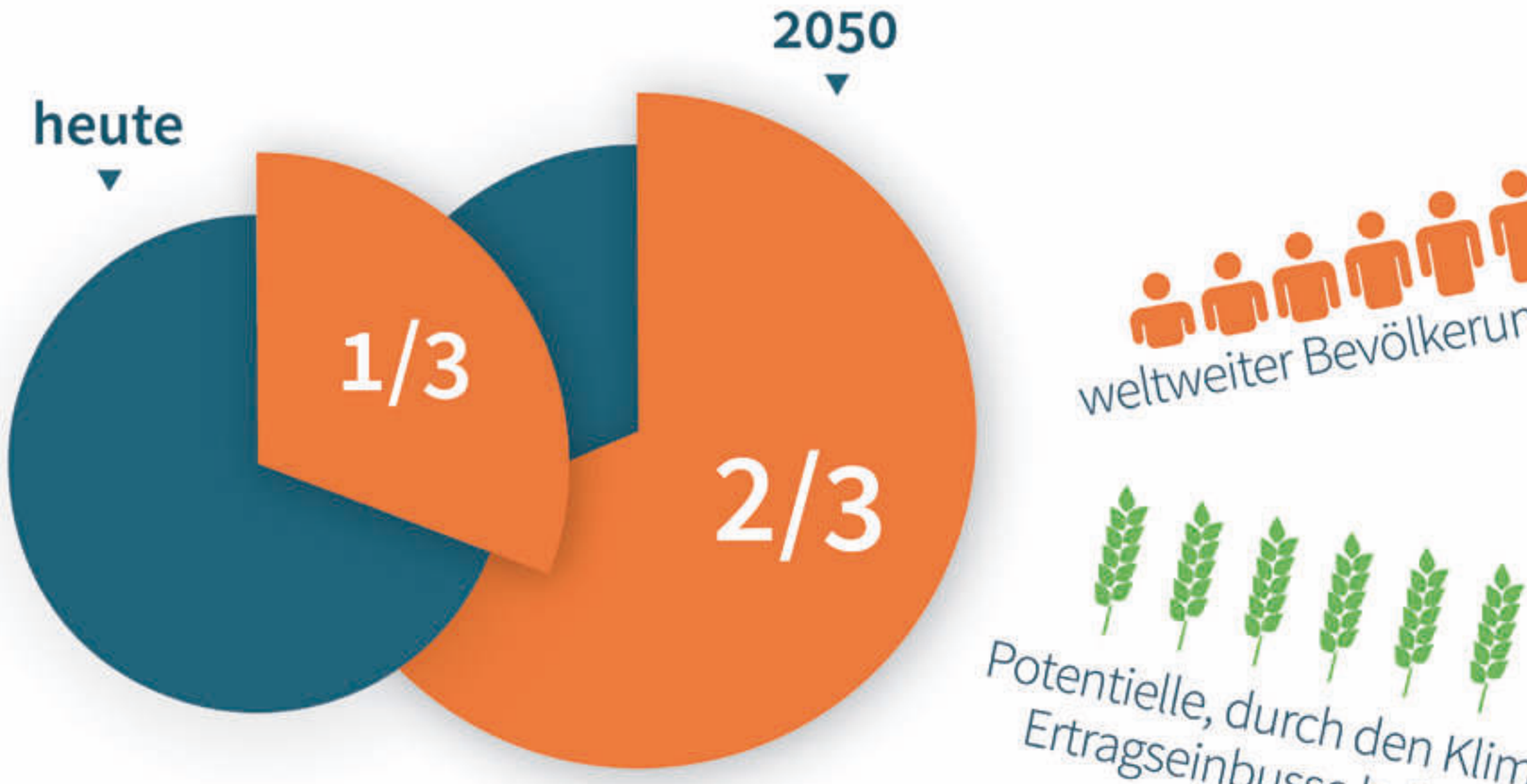


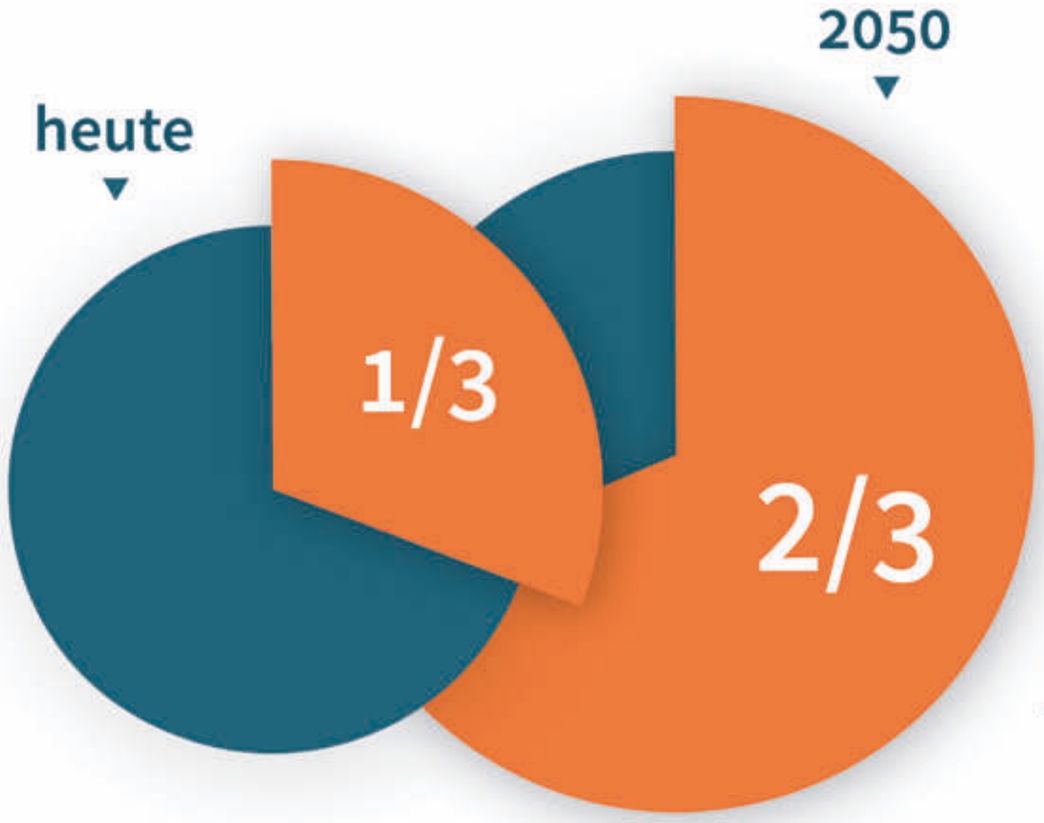
Steffen et al., 2015, Campbell et al, 2017

Lebensmittel: 2-3 Tonnen pro Person und Jahr



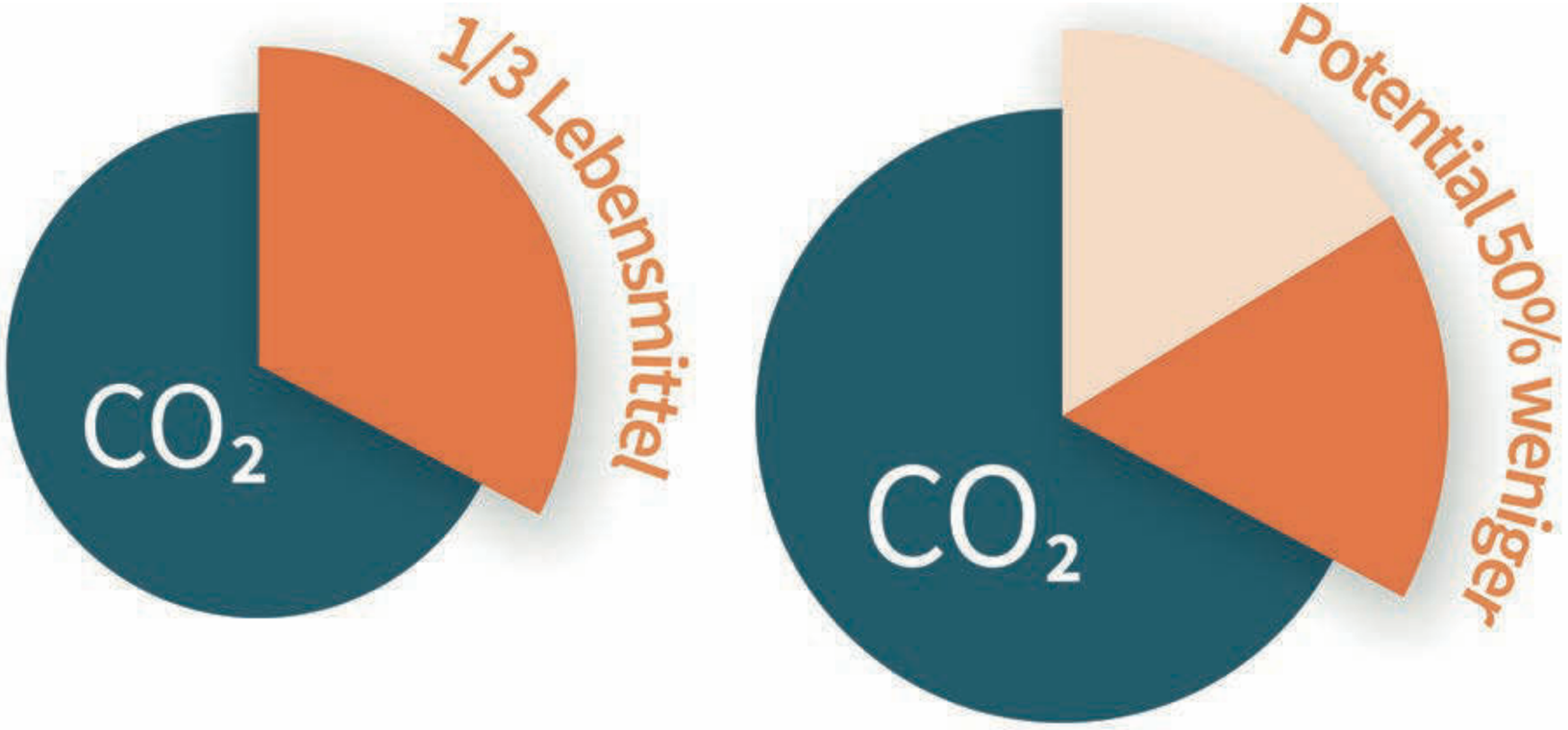
IPCC special report on climate change and land, chapter 5

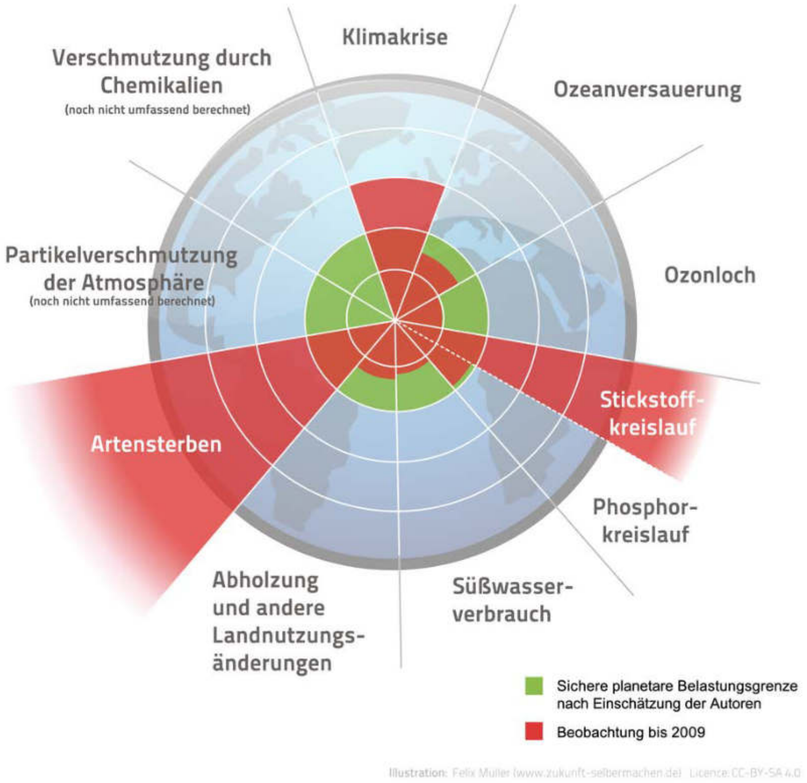

2050
heute
1/3
2/3
weltweiter Bevölkerun
Potentielle, durch den Klim
Ertragseinbusse bei Grun


2050
heute
1/3
2/3


20%
weltweiter Bevölkerungszuwachs in 30 Jahren


20%
Potentielle, durch den Klimawandel verursachte
Ertragseinbusse bei Grundnahrungsmitteln


1/3 Lebensmittel
CO_2
Potential 50% weniger
CO_2



+

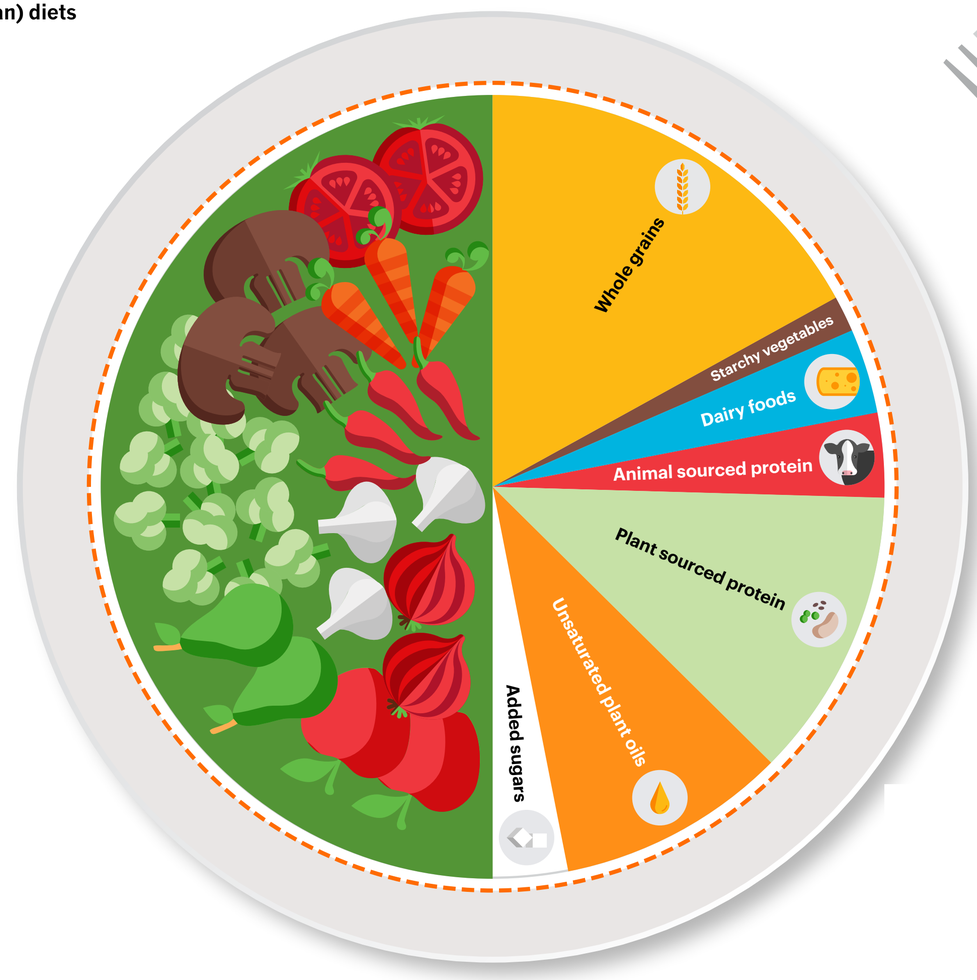
Nachhaltig und Gesund

Diät der Zukunft

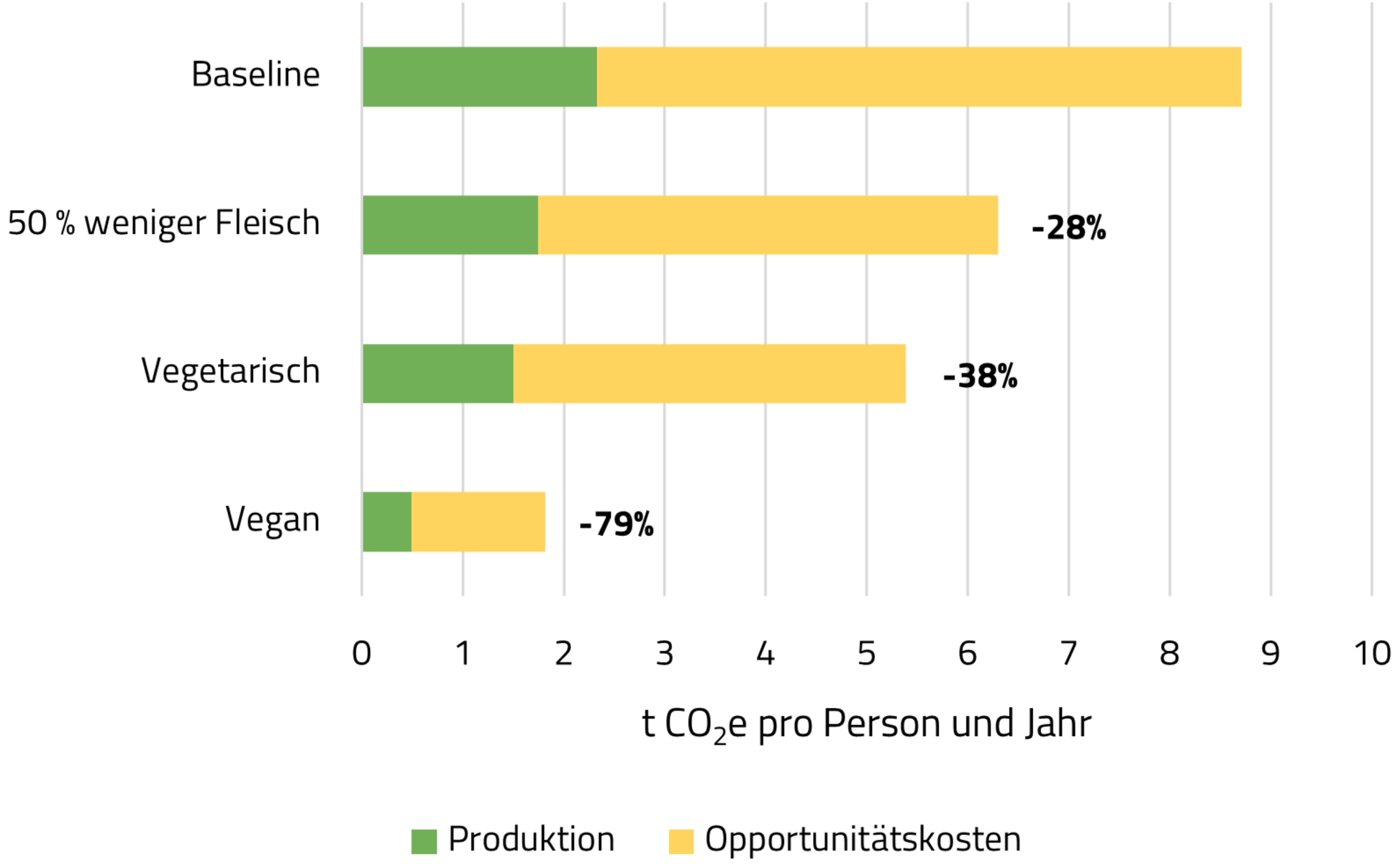
Extended Data Table 5 | Food-based dietary recommendations for healthy, more plant-based (flexitarian) diets

	Food item	minimum level		maximum level	
		g/d	serving	g/d	serving
✅	wheat, rice, maize, other grains, roots			A total of up to 860 kcal/d for energy balance for all staple crops	3-4 (1/3 of energy)
+400%	legumes	50	1/2		
+100%	soybeans	25	1/4		
	nuts & seeds	50	2		
+50%	vegetables	300	3-4		
	fruits	200	2-3		
	sugar			31	5% of energy
	palm oil			6.8	1
	vegetable oil			80	1/3 of energy
-84%	beef, lamb, pork			A total of 14 g/d for all red meat	1/7
✅	poultry			29	1/2
	eggs			13	1/5
-75%	milk			250	1
	shellfish, fish (freshwater), fish (demersal), fish (pelagic)	A total of 28 g/d for all fish and seafood	1/2		

The recommendations include recommended minimum and maximum intakes expressed as weight or calories, and servings. Fish and seafood can be replaced by plant-based foods (legumes, soybeans, nuts and seeds, fruits and vegetables) in vegetarian diets. Units are g or kcal per day.

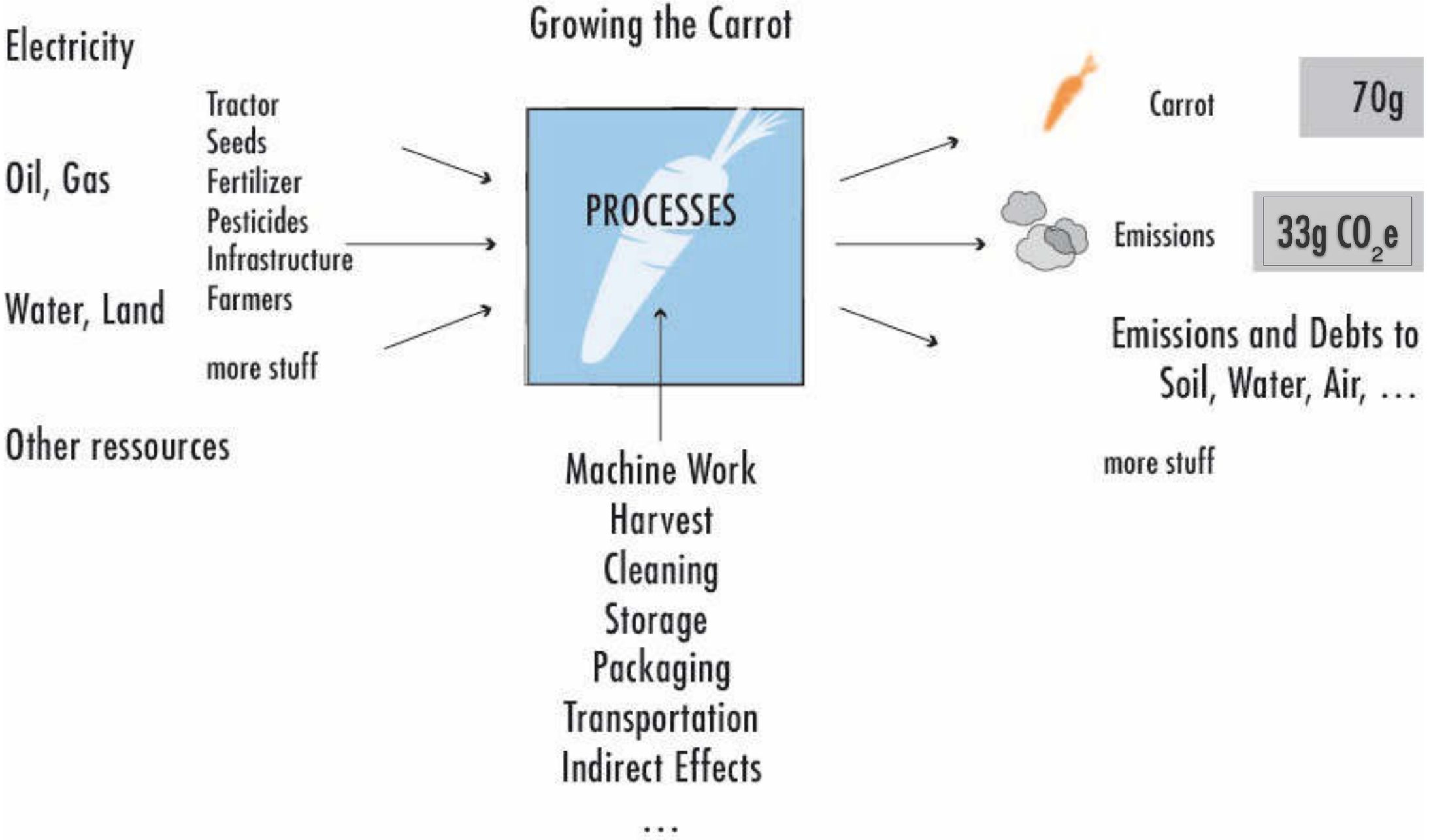


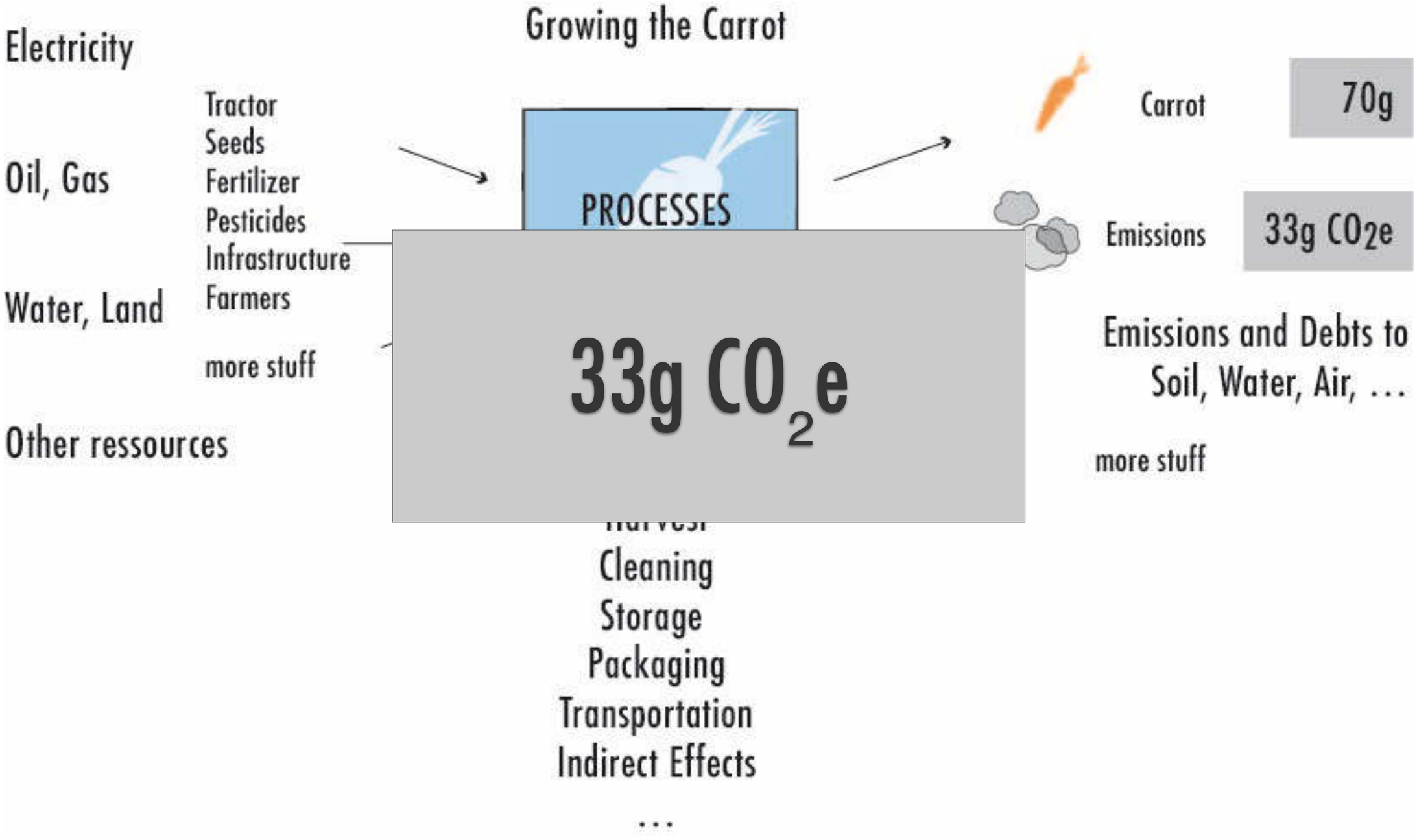
Springmann et al., 2018, the EAT Lancet Commission, 2019



von: https://philipp-bruck.de/2021/02/ernaehrungswende-klimaschutz/

Berechnungsgrundlagen


Growing the Carrot
Electricity
Tractor
Seeds
Oil, Gas
Fertilizer
Pesticides
Infrastructure
Water, Land
Farmers
more stuff
Other ressources
PROCESSES
Machine Work
Harvest
Cleaning
Storage
Packaging
Transportation
Indirect Effects
...
Carrot
70g
Emissions
33g CO_2e
Emissions and Debts to
Soil, Water, Air, ...
more stuff


Growing the Carrot
Electricity
Tractor
Seeds
Oil, Gas
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Infrastructure
Water, Land
Farmers
more stuff
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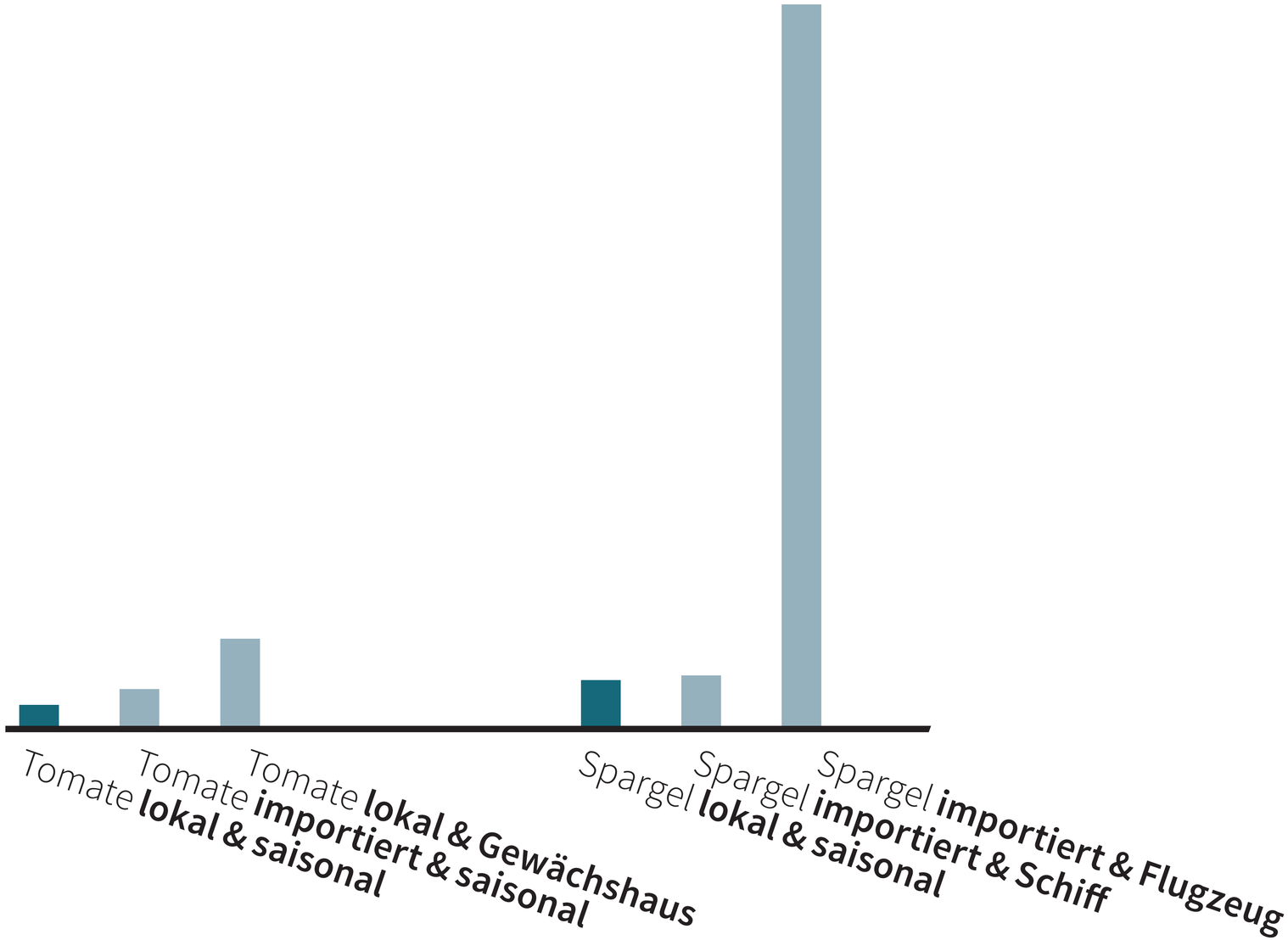
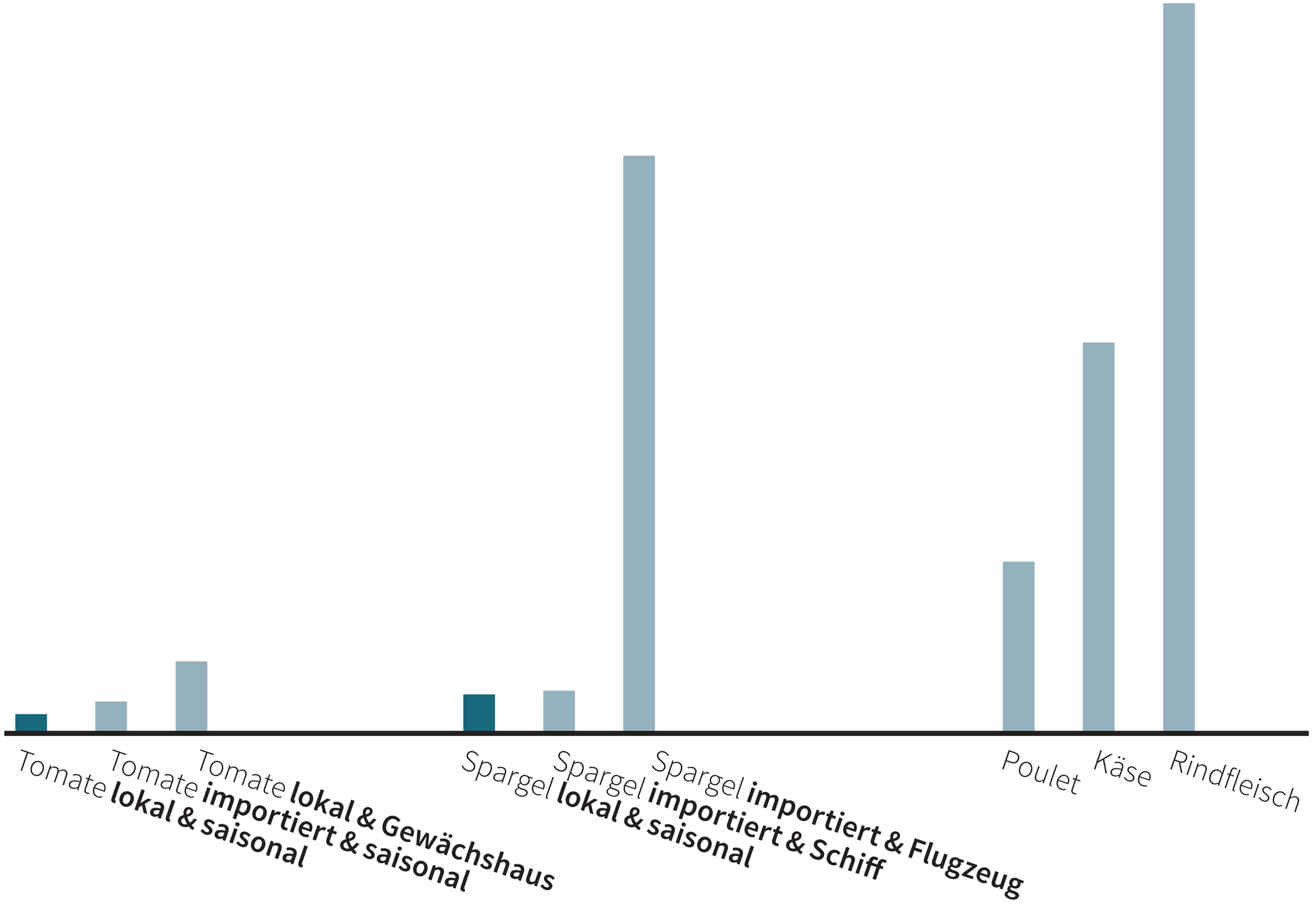
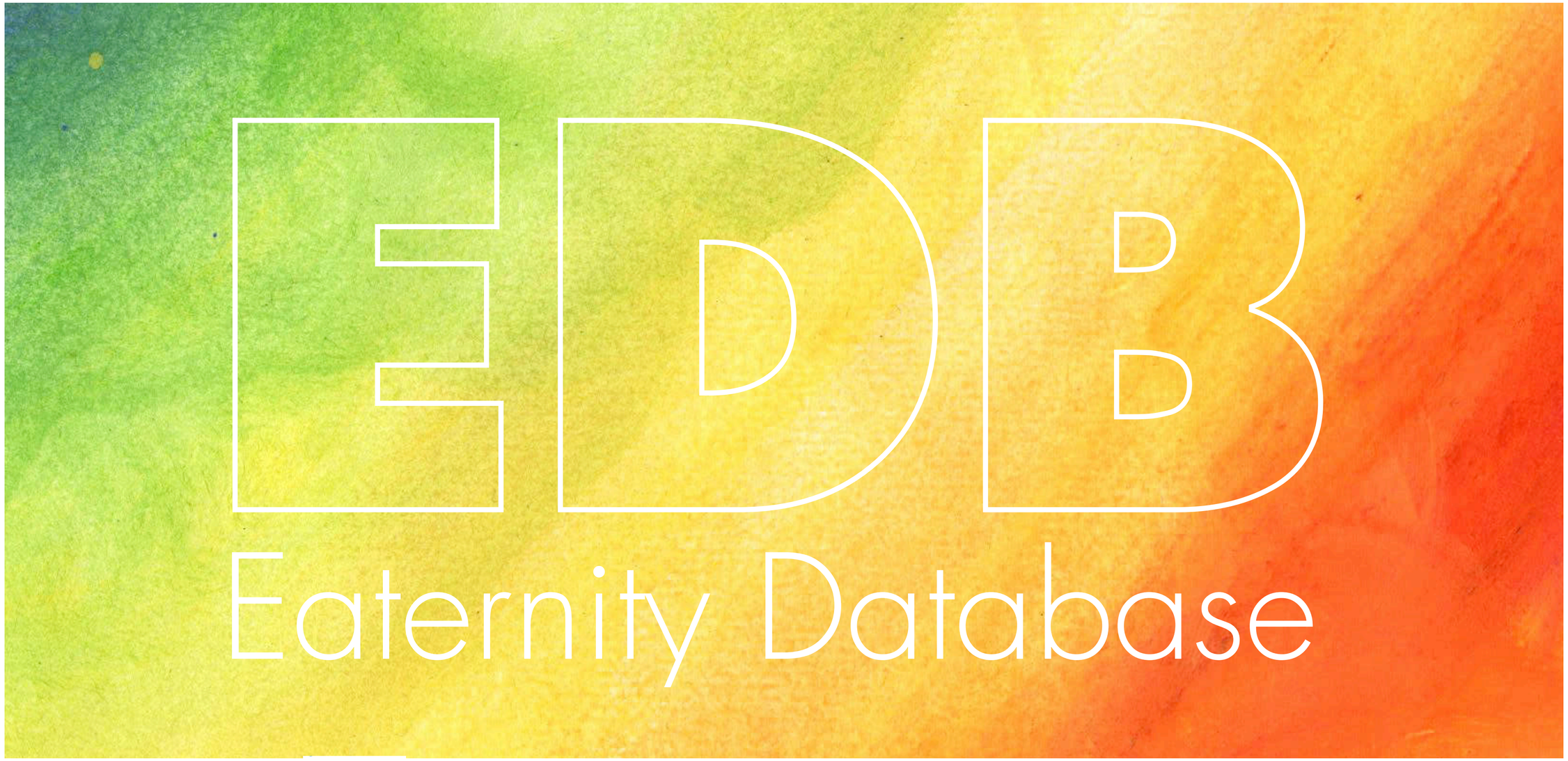
PROCESSES
33g CO2e
Carrot
70g
Emissions
33g CO2e
Emissions and Debts to
Soil, Water, Air, ...
more stuff
Cleaning
Storage
Packaging
Transportation
Indirect Effects
...


Tomate **lokal & saisonal**
Tomate **importiert & saisonal**
Tomate **lokal & Gewächshaus**


Tomate lokal & saisonal
Tomate importiert & saisonal
Tomate lokal & Gewächshaus
Spargel lokal & saisonal
Spargel importiert & Schiff
Spargel importiert & Flugzeug


Tomate lokal & saisonal
Tomate importiert & saisonal
Tomate lokal & Gewächshaus
Spargel lokal & saisonal
Spargel importiert & Schiff
Spargel importiert & Flugzeug
Poulet
Käse
Rindfleisch


EDB
Eaternity Database

Transportdienstleistung Seeschiff

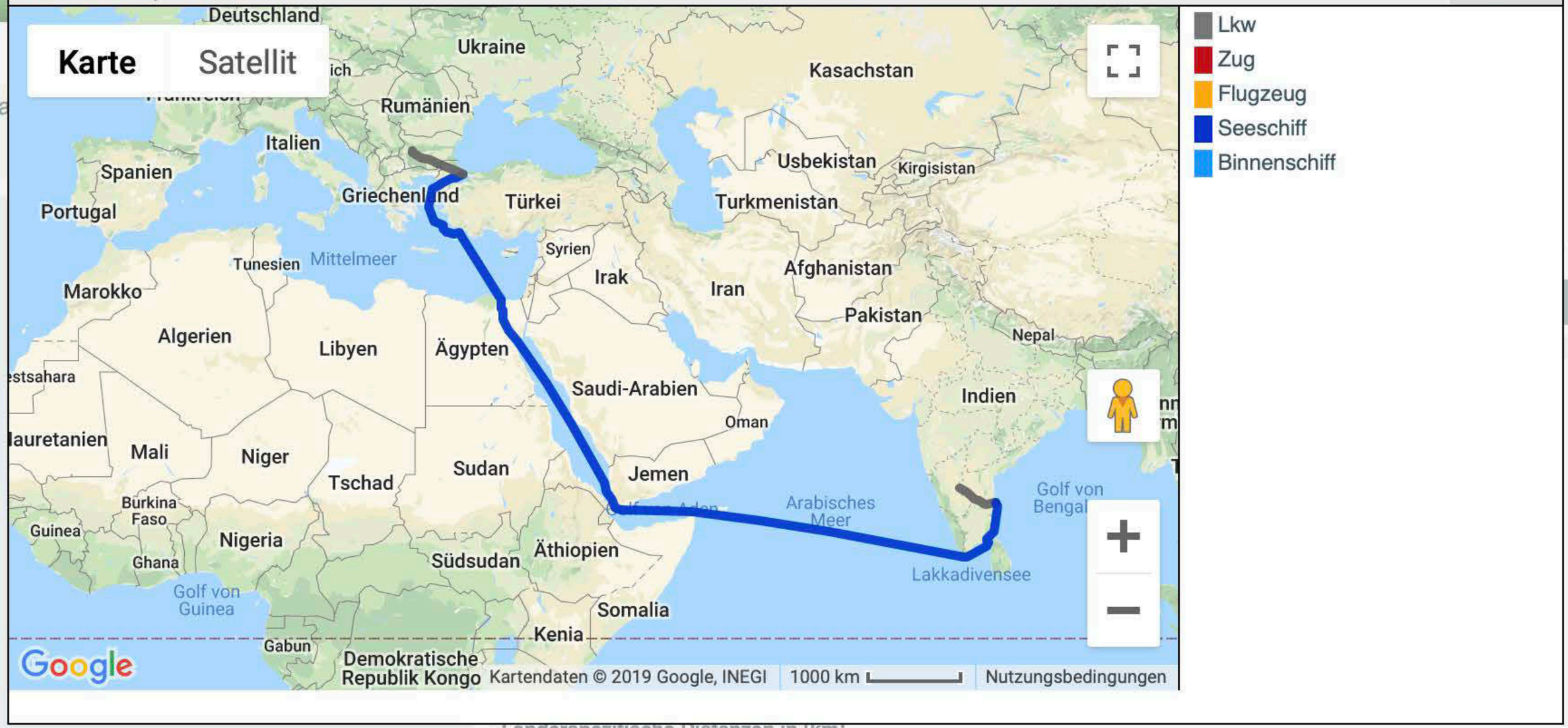
Versandort: 14.51978004632611 / 76.81640625

Klasse: Dry

Zusammenfassung: 7.479,79 km

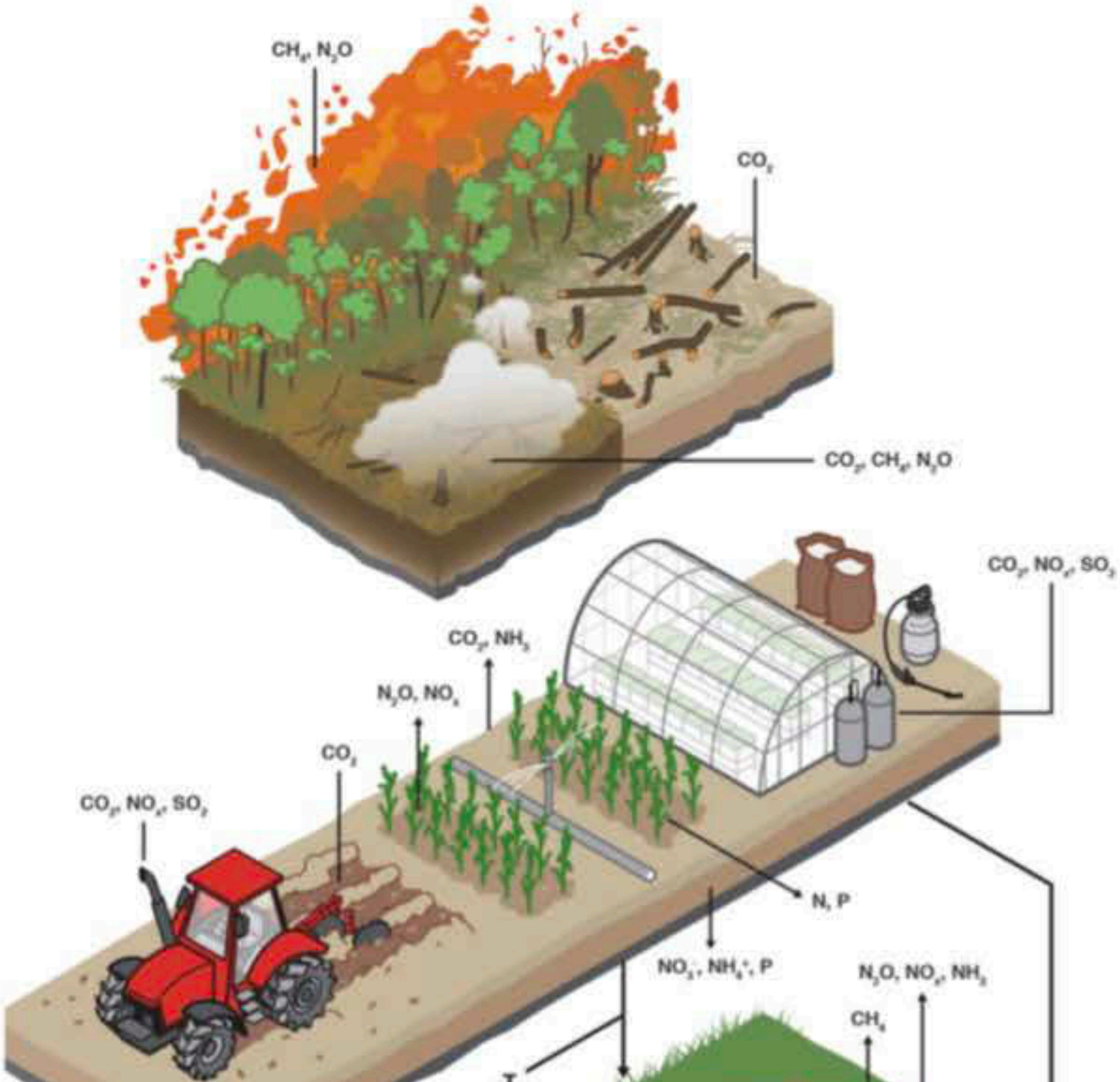
Export als KML-Datei (Google Earth)

Route Transport service 2 Schließen

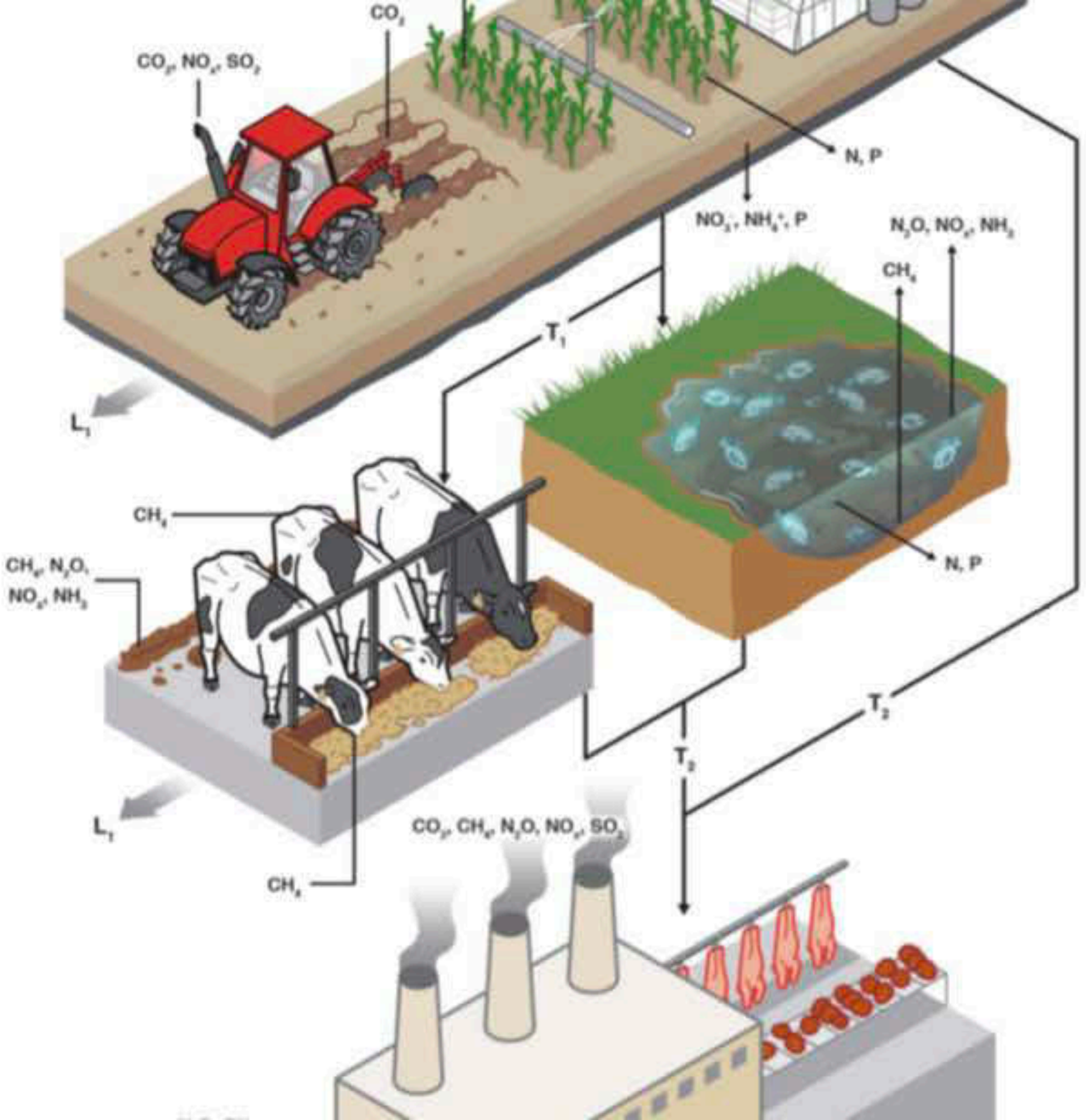


Länderspezifische Distanzen in [km]

India: 525,61



Included	Excluded
Land Use Change	
• Above ground C stock change (CO_2) • Below ground C stock change (CO_2) • Forest burning (CH_4, N_2O) • Organic soil burning (CO_2, CH_4, N_2O)	• Leaching, runoff and induced non-CO_2 emissions
Crop Production	
• Seed & nursery • Inputs production • Machinery • Greenhouse & trellis infrastructure • Electricity & fuel • Fertilizer & retained crop residue (N_2O, NH_3, NO_x, NO_3^-, NH_4^+, P, N) • Urea & lime (CO_2) • Flooded rice (CH_4) • Residue burning (CH_4, N_2O, NH_3, NO_x) • Cultivation of drained organic soils (CO_2, N_2O) • Drying / grading • Irrigation water consumption — Land use: seed; fallow; arable and permanent crops	• Soil emissions (CH_4) • Organic fertilizer application (CH_4) • N fixation emissions • C sequestration in crop residue • Runoff (*N*) • Residue burning indirect emissions (N_2O) • Human labour



- Urea & lime (CO_2)
- Flooded rice (CH_4)
- Residue burning (CH_4, N_2O, NH_3, NO_x)
- Cultivation of drained organic soils (CO_2, N_2O)
- Drying / grading
- Irrigation water consumption

—

Land use: seed; fallow; arable and permanent crops

- Runoff (N)
- Residue burning indirect emissions (N_2O)
- Human labour

Livestock/Aquaculture

- Pasture management (same as for food/feed)
- Feed processing
- Housing energy use
- Enteric fermentation (CH_4)
- Manure management (N_2O, NO_x, NH_3, CH_4)
- Aquaculture ponds (N, P, N_2O, NO_x, NH_3, CH_4)
- Drinking & service water

—

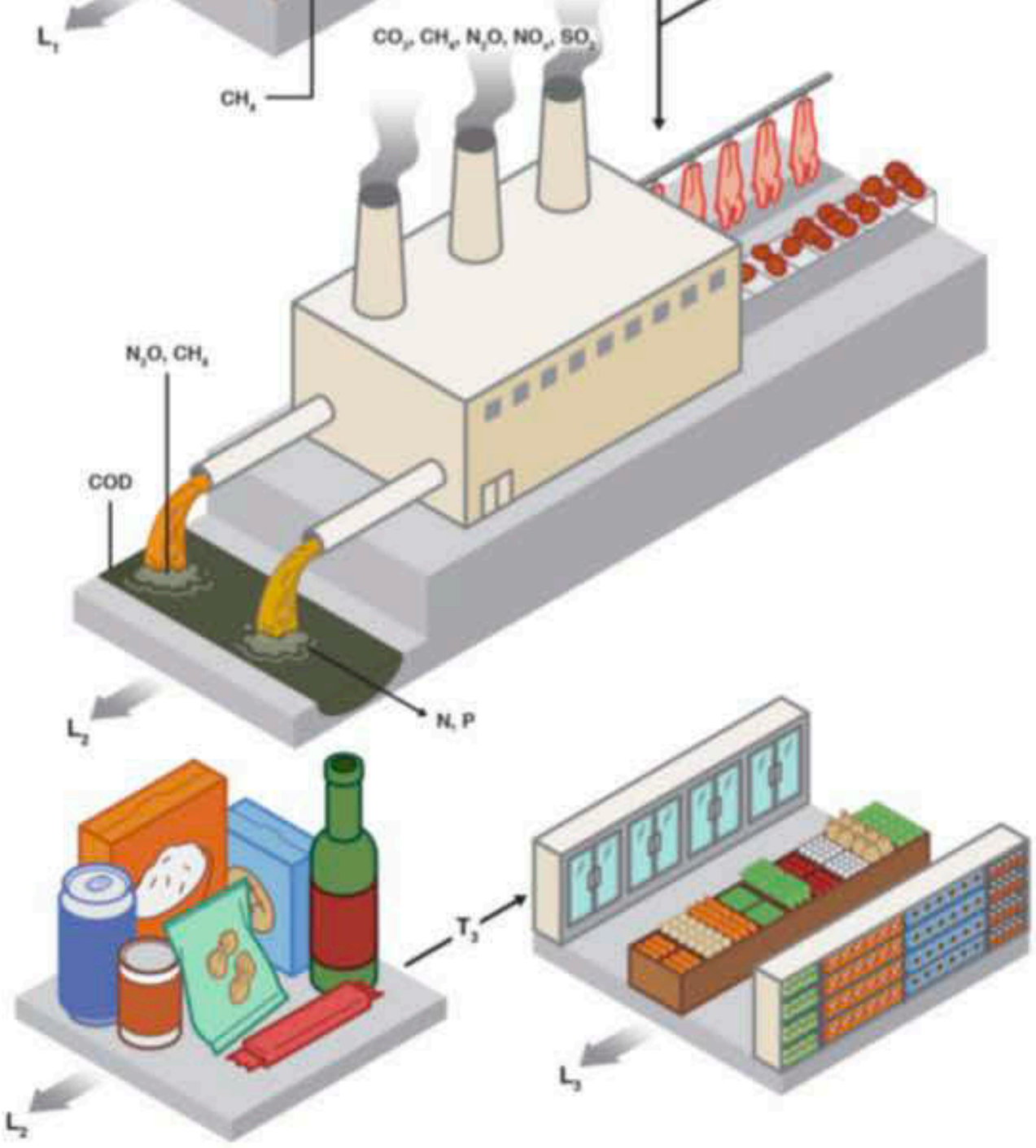
Land use: permanent pasture; temporary pasture; aquaculture ponds

- Infrastructure
- Pasture residue (emissions or burning)
- Pasture N fixation emissions
- Pasture runoff (N)
- Manure management (P)
- Human labour

Processing

- Energy (CO_2, NO_x, SO_2)
- Wood burning (CH_4, N_2O, NO_x, SO_2)
- Wastewater (CH_4, N_2O, P, N, COD)
- Incineration (CH_4, N_2O, NO_x, SO_2)
- Processing water consumption

- Miscellaneous inputs
- Human labour
- Infrastructure
- Land use



Processing

- Energy (CO_2, NO_x, SO_2)
- Wood burning (CH_4, N_2O, NO_x, SO_2)
- Wastewater (CH_4, N_2O, P, N, COD)
- Incineration (CH_4, N_2O, NO_x, SO_2)
- Processing water consumption
- Miscellaneous inputs
- Human labour
- Infrastructure
- Land use

Packaging

- Materials
- Material transport
- End of life disposal
- Human labour
- Infrastructure
- Land & water use

Retail

- Energy use
- Human labour
- Infrastructure
- Land & water use

Losses

L_1 - Storage and transport

L_2 - Processing and packaging

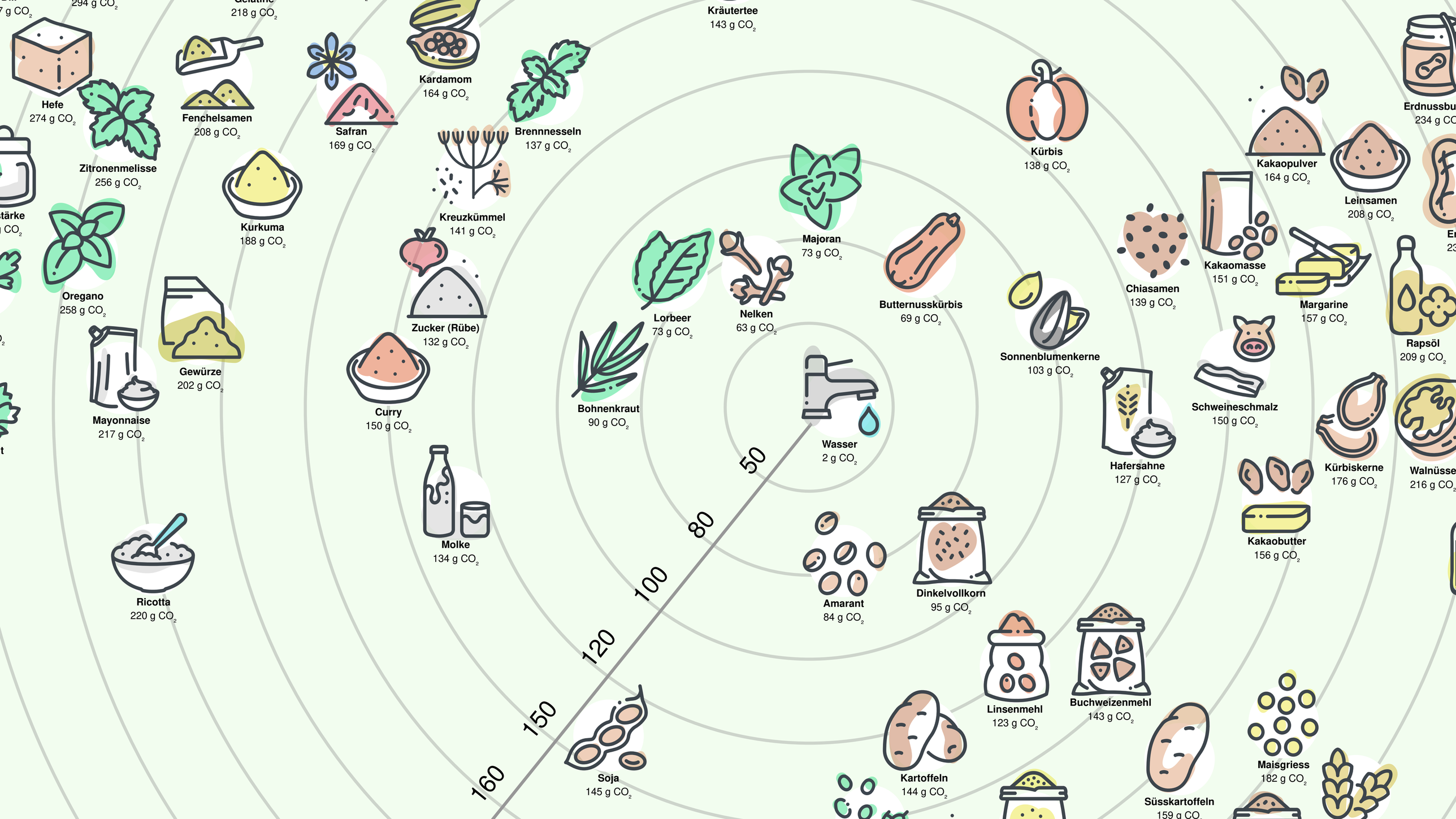
L_3 - Wholesale and retail

Transport (CO_2, NO_x, SO_2)

T_1 - Feed

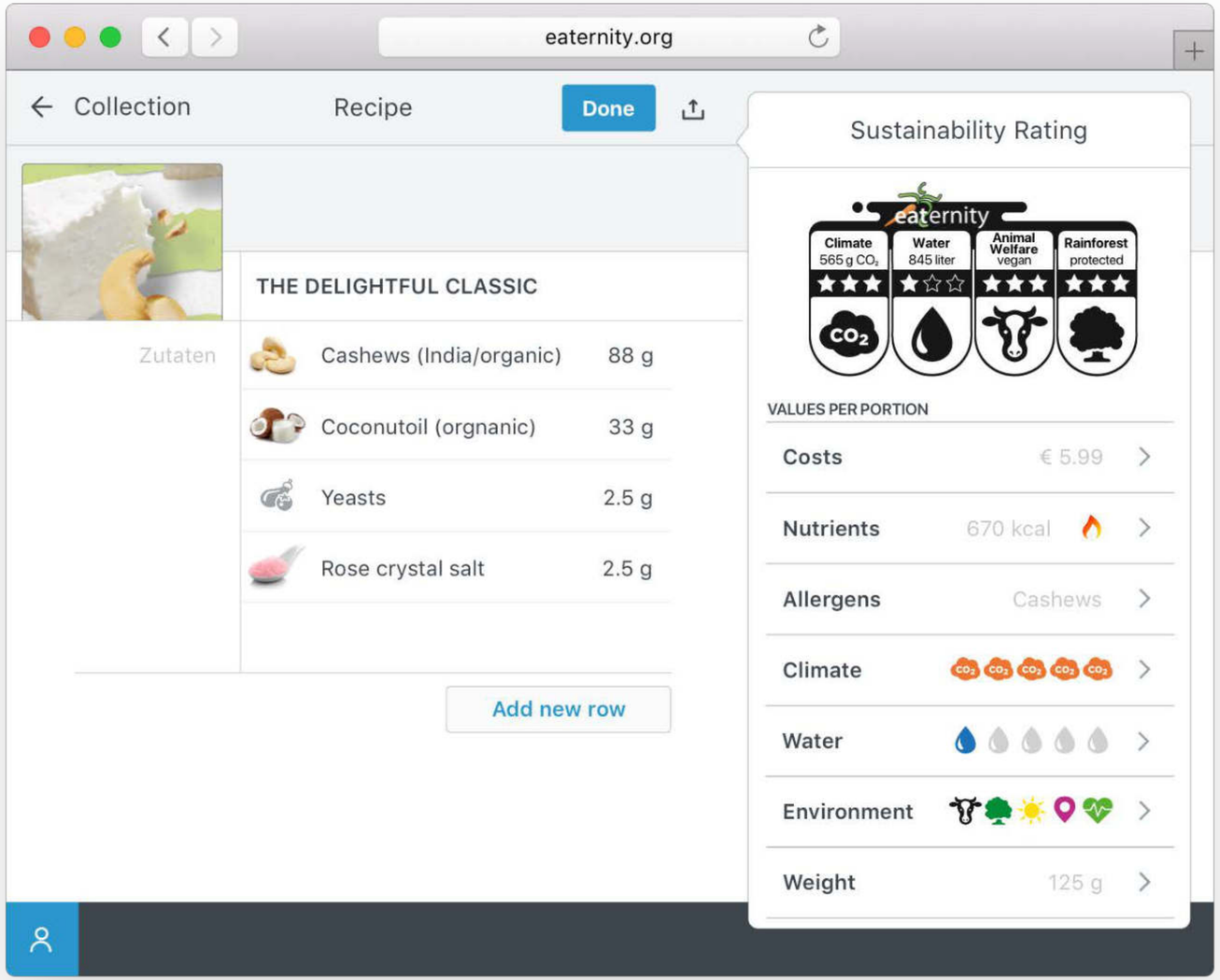
T_2 - Food

T_3 - Processed food


50
80
100
120
150
160
Hefe
274 g CO2
Zitronenmelisse
256 g CO2
Fenchelsamen
208 g CO2
Safran
169 g CO2
Kardamom
164 g CO2
Brennnesseln
137 g CO2
Kreuzkümmel
141 g CO2
Kurkuma
188 g CO2
Oregano
258 g CO2
Gewürze
202 g CO2
Mayonnaise
217 g CO2
Curry
150 g CO2
Zucker (Rübe)
132 g CO2
Molke
134 g CO2
Ricotta
220 g CO2
Soja
145 g CO2
Bohnenkraut
90 g CO2
Lorbeer
73 g CO2
Nelken
63 g CO2
Majoran
73 g CO2
Butternusskürbis
69 g CO2
Wasser
2 g CO2
Amarant
84 g CO2
Dinkelvollkorn
95 g CO2
Kürbis
138 g CO2
Sonnenblumenkerne
103 g CO2
Chiasamen
139 g CO2
Kakaopulver
164 g CO2
Kakaomasse
151 g CO2
Leinsamen
208 g CO2
Margarine
157 g CO2
Rapsöl
209 g CO2
Schweineschmalz
150 g CO2
Hafersahne
127 g CO2
Kürbiskerne
176 g CO2
Kakaobutter
156 g CO2
Linsenmehl
123 g CO2
Buchweizenmehl
143 g CO2
Kartoffeln
144 g CO2
Süsskartoffeln
159 g CO
Maisgriess
182 g CO2


eaternity

Eaternity App



app.eaternity.ch

CLIMATE FRIENDLY

6%
LESS CO_2-Emissions

awarded

GOOD

more CO_2 than an average

This restaurant
37,200 kg CO_2

All restaurants
39,500 kg CO_2

ø meals of this restaurant
1,930 g CO_2

ø meals of all restaurants
1,715 g CO_2

ø climate-friendly meals
528 g CO_2

I EAT FOR A HEALTHY WORLD!

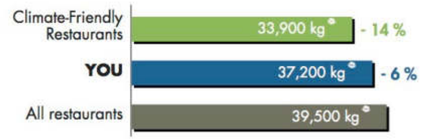
Monthly CO_2 - report
YOUR RESTAURANT

Restaurant CO_2 - Emissions

February 2016

This month you caused **6% LESS** CO_2 emissions than the average restaurant in your category
– you are one of the most climate-friendly restaurants.

6%
LESS CO_2-Emissions



awarded
GOOD
more CO_2 than an average

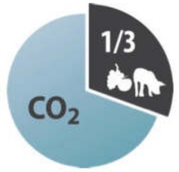
Which restaurants are you compared with?

All restaurants
135 comparable restaurants, categorized by the size of the business in regard to the total number of guests (basis of 830kcal per guest).

Climate-Friendly Restaurants
The top 20 percent of the "All Restaurants" group.

What is 1 kg CO_2 - emissions?

Burning half a litre of petrol creates 1kg of CO_2 emissions. An oak tree binds up around 20kg of CO_2 per year. By eating climate-friendly food three times a week for a year, one person reduces CO_2 emissions by the same amount as ten oak trees could in the same period.



Food causes ⅓ of our CO_2 - emissions.

KLIMA FREUNDLICH

Apply the Eaternity Award to encourage a climate-friendly meal choice.

I EAT FOR A HEALTHY WORLD!

Meal certificate
SIEMENS

Meal CO_2 - Emissions

February 2016

KLIMA FREUNDLICH

Take notice of the Eaternity Award when you choose your meal.

ø climate-friendly meals
528 g CO2e

ø meals of this restaurant
1,930 g CO2e

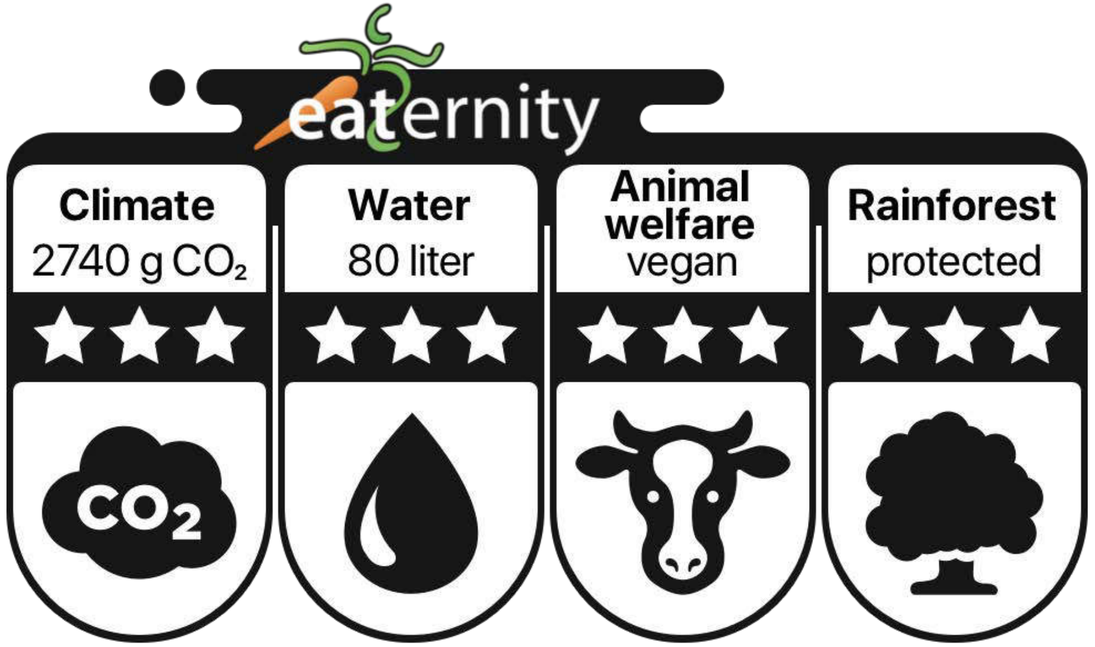
ø meals of all restaurants
1,715 g CO2e

KLIMA FREUNDLICH

Meals are awarded as climate-friendly if they belong to the top 20% of all meals being served. In this restaurant the climate-friendly meals have **69% LESS** CO_2 than the average meal.

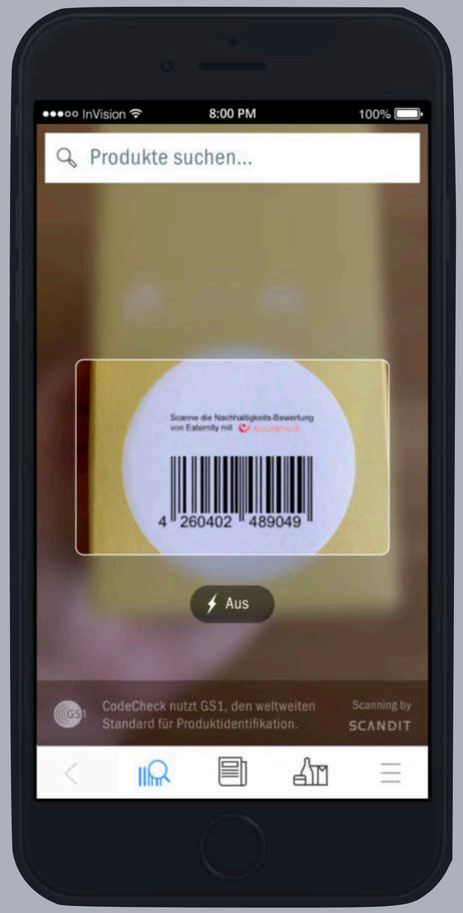
eaternity
Appetite for Change

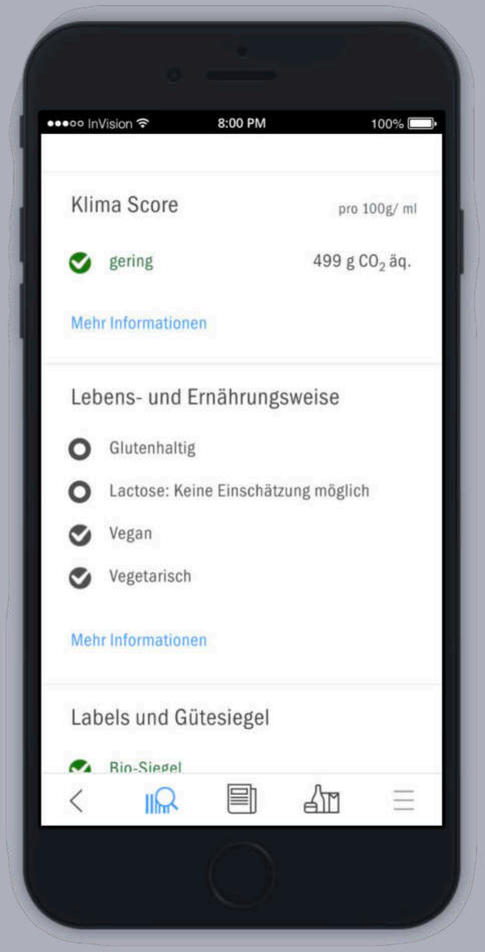
Supermarkt

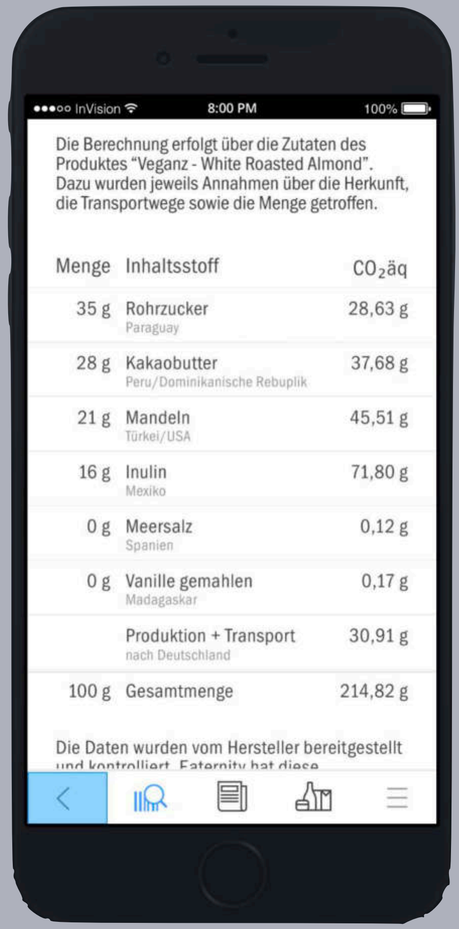


Produktbewertungen: Seid 2019

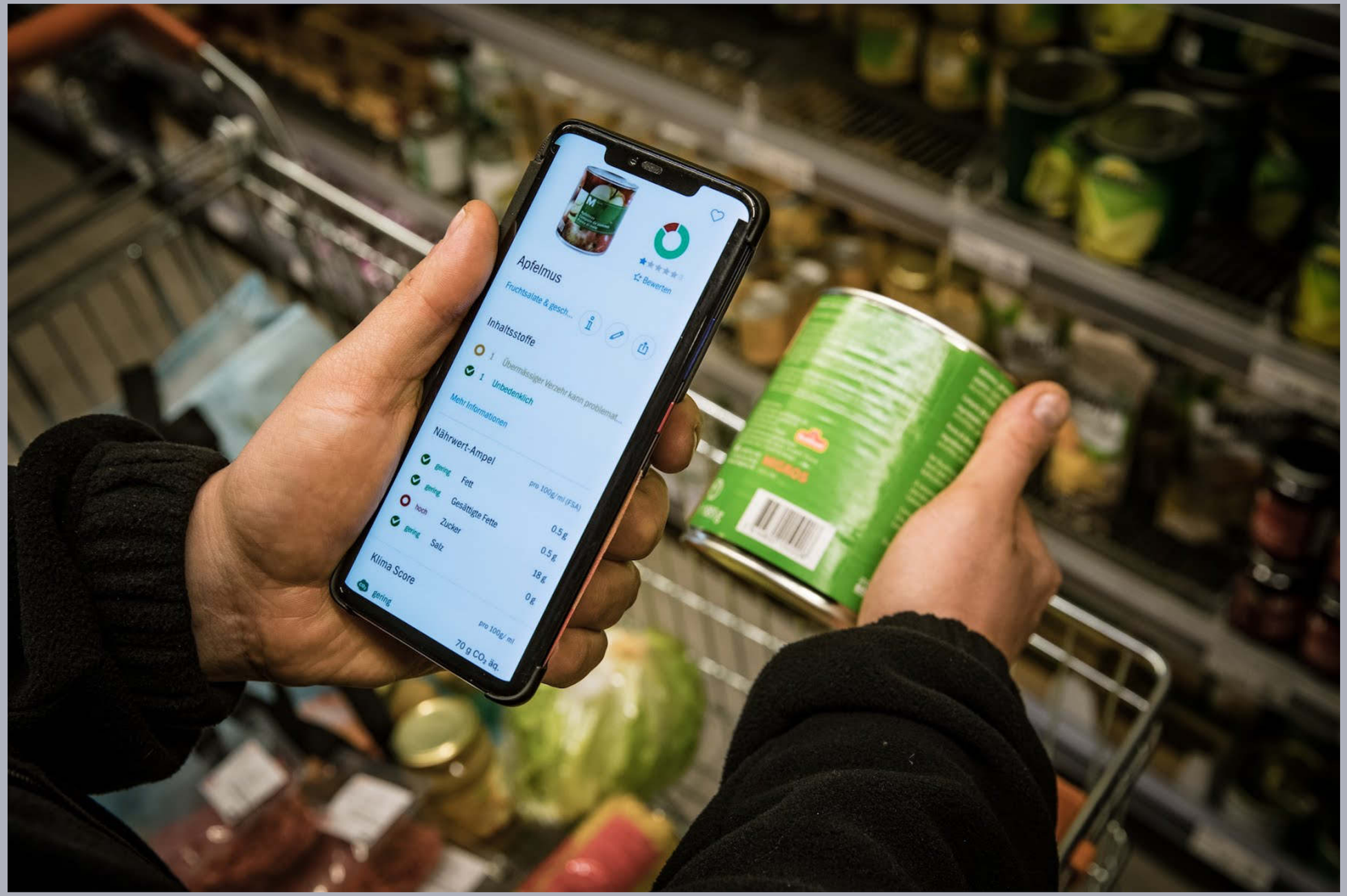
Supermarkt







Scanne den Barcode mit der Codecheck App - 2020


Apfelmus
Fruchtsalate & gesch...
Bewerten
Inhaltsstoffe
1 Übermässiger Verzehr kann problemat...
1 Unbedenklich
Mehr Informationen
Nährwert-Ampel
gering Fett
pro 100g/ml (FSA)
gering Gesättigte Fette 0.5 g
hoch Zucker 0.5 g
gering Salz 18 g
Klima Score 0 g
gering
pro 100g/ml
70 g CO2 äq.


APPETITE
for change.














Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra
Swiss Confederation
Federal Office for the Environment FOEN


n|w
Fachhochschule
Nordwestschweiz


University of St.Gallen


Universität
Zürich[UZH]


zh
aw


ENGAGEMENT
EIN FÖRDERFONDS DER MIGROS-GRUPPE


AXA Innovation Award


eit
Climate-KIC


IMPACT
HUB
Zürich


Klimastiftung
Schweiz


KTI – Start-up und Unternehmertum,
F&E-Projektförderung, WTT-Support


SOCIAL
IMPACT
STARTUP


Spinoff
ETH zürich


VENTURE
KICK


WWF


FAIRTRADE
MAX HAVELAAR


The UsitawiNetwork


EQUI-TABLE


ERNST GÖHNER STIFTUNG


GDI
GOTTLIEB DUTTWEILER
INSTITUTE


GEBERT RÜF STIFTUNG
WISSENSCHAFT.BEWEGEN


BLUELION


INSEAD


social
enterpreneurship
initiative & foundation
seif


Stadt Zürich

„Wir übernehmen Verantwortung, nicht weil wir zuständig sind. Sondern weil wir können.“

3 klimafreundliche Gerichte pro Woche =

1 Millionen Tonnen CO_2 weniger in CH

pro Jahr

Koche clever für deine Liebsten.