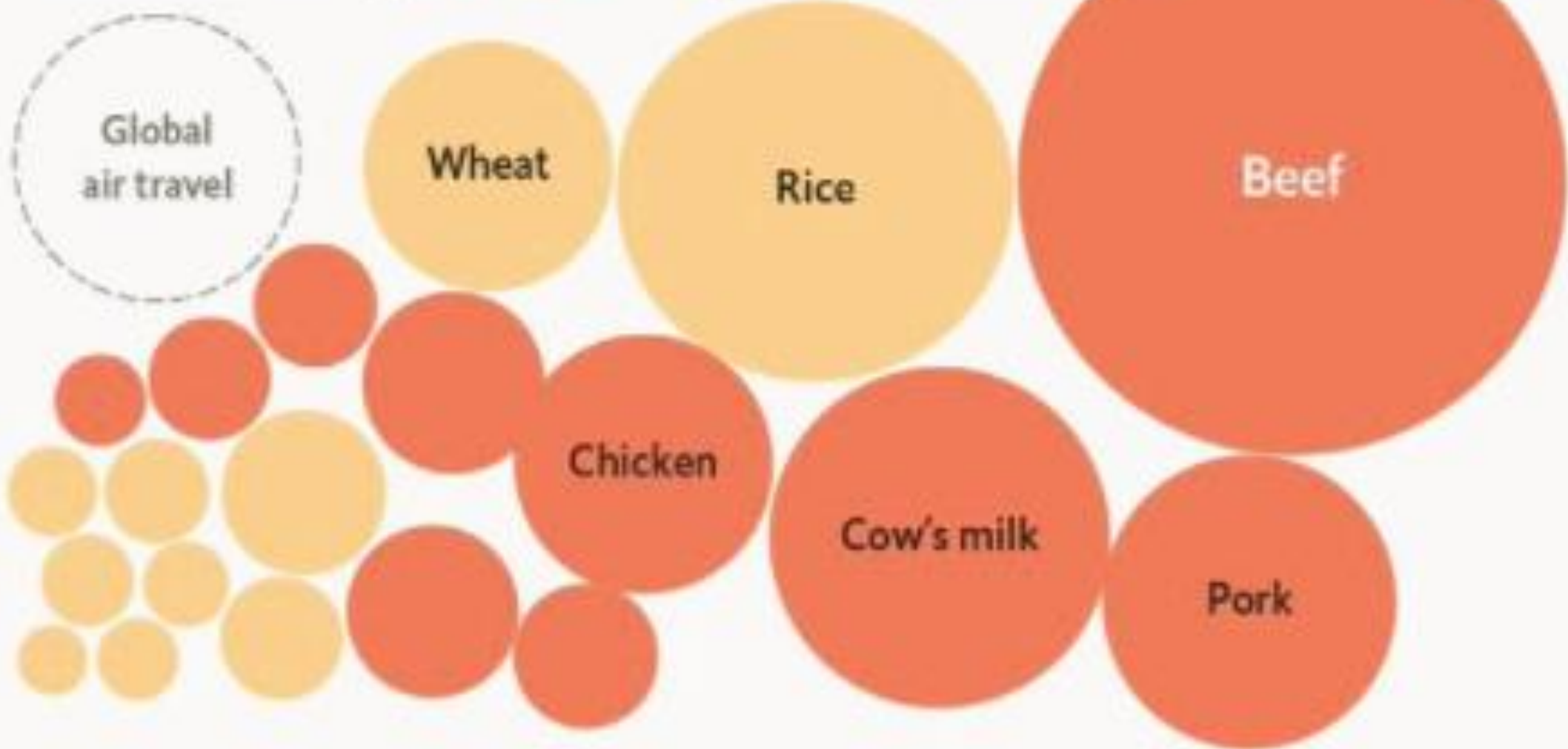




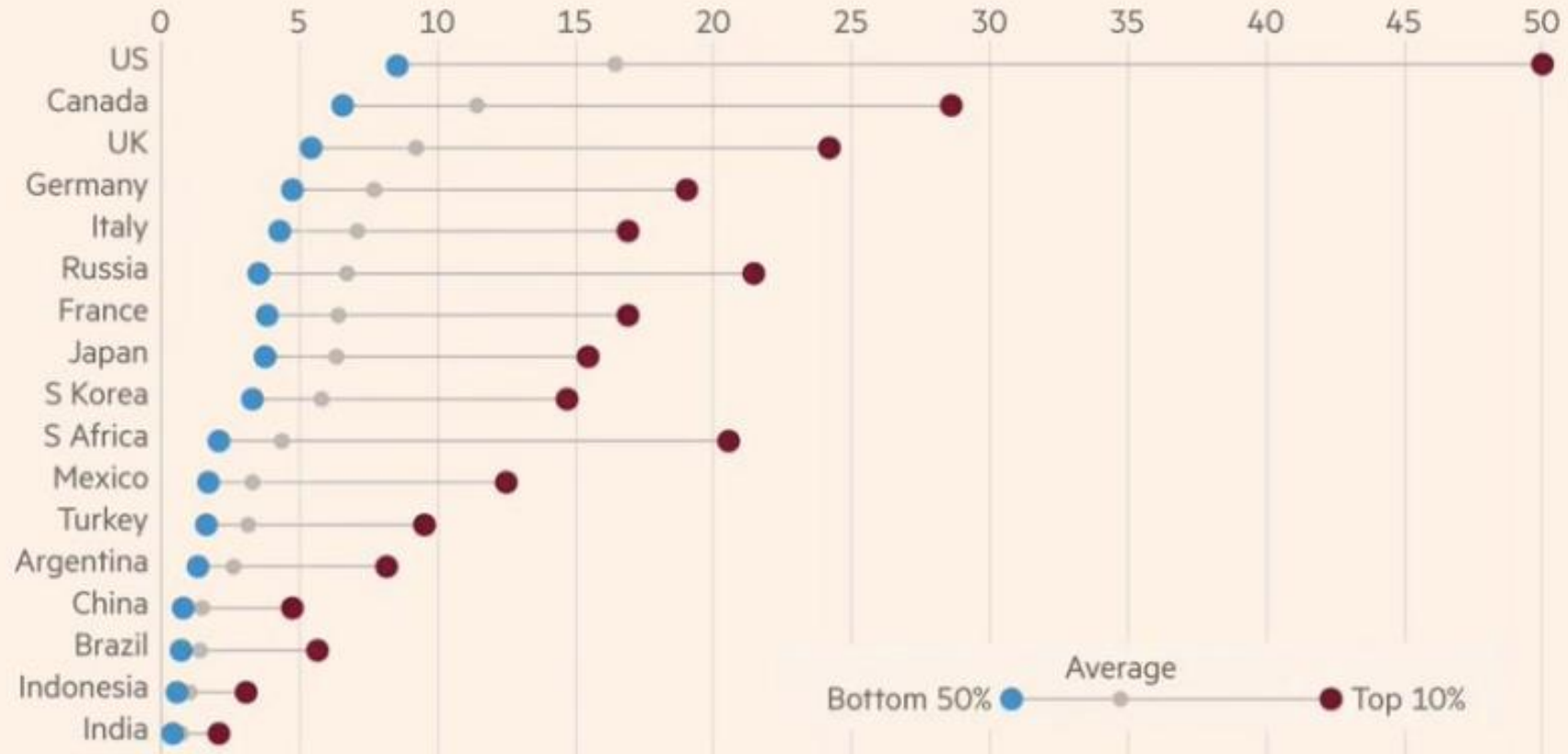
It is time to tackle
food

Emissions from biggest **animal-** and **plant-based** foods



Differences in emissions of rich and poor highlight inequalities

Household lifestyle consumption emissions (tonnes of CO₂ per capita)**



** In G20 countries for which data is available

Visual journalism: Steven Bernard/@sdbernard and Chelsea Bruce-Lockhart/@C_BruceLockhart

Source: Oxfam

© FT

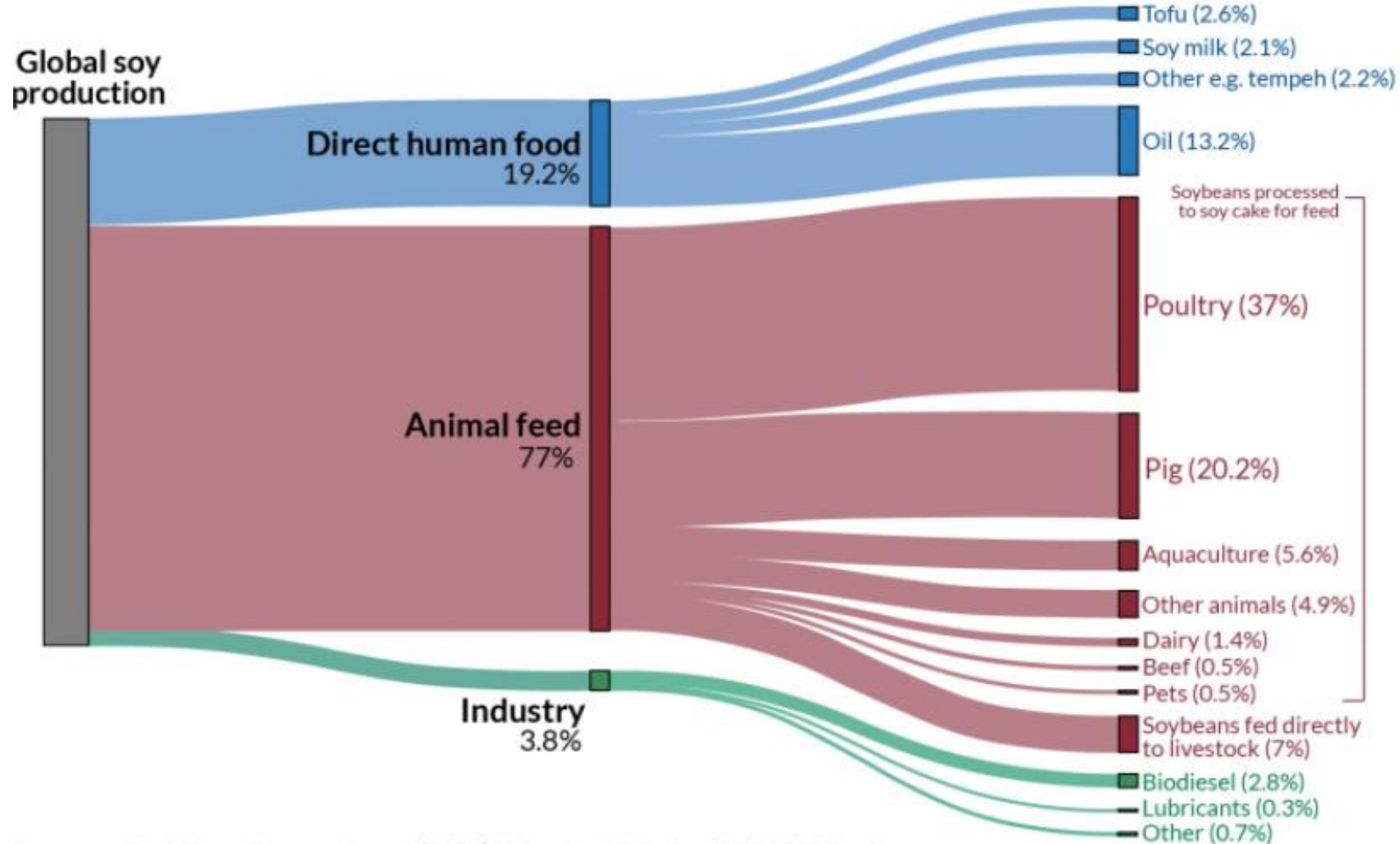


It uses vast amounts of land



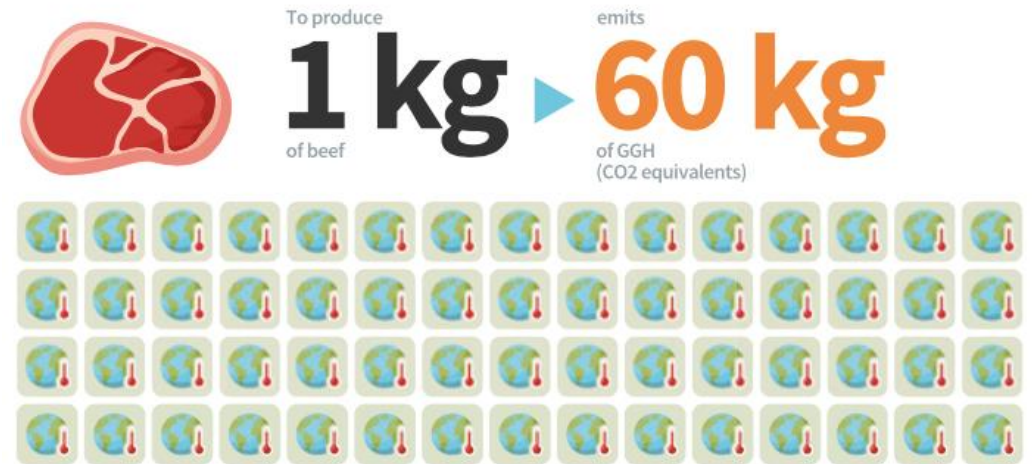
The World's Soy: is it used for Food, Fuel, or Animal Feed?

Shown is the allocation of global soy production to its end uses by weight. This is based on data from 2017 to 2019.



What we eat matters

- Mostly of plant foods
- Rich in fruits, vegetables and wholegrains
- Plant proteins: beans, lentils, nuts and seeds



There are huge differences in the greenhouse gas emissions of different foods⁴

How it is
produced
matters too



60%



30%



Farm animals account for almost 60% of all antibiotics used in 29 European countries²⁹, and around 30% of all antibiotics used in the UK.

Why act local?

- Diets are a local issue
- Best chance of success
- Co-benefits for health and local economy



For every £1 invested in procuring local food, local communities receive £3 in economic benefits

Serving Better: every meal counts in a climate and nature emergency

**A guide for local authorities on sustainable
and healthy food procurement.**



Photo credit:
School Food Matters

What to aim for?



Why aim
for a 25%
reduction
by 2025?

An achievable step for local
areas to reduce their footprint

We need to get started now

In line with other
recommendations

Public sector caterers are already taking action



56%

of respondents said they were reducing or removing meat-based dishes from the menu cycle

1/3

A third of respondents are offering meat substitutes



48%

of those who were polled had introduced a 'meat-free' day

52%

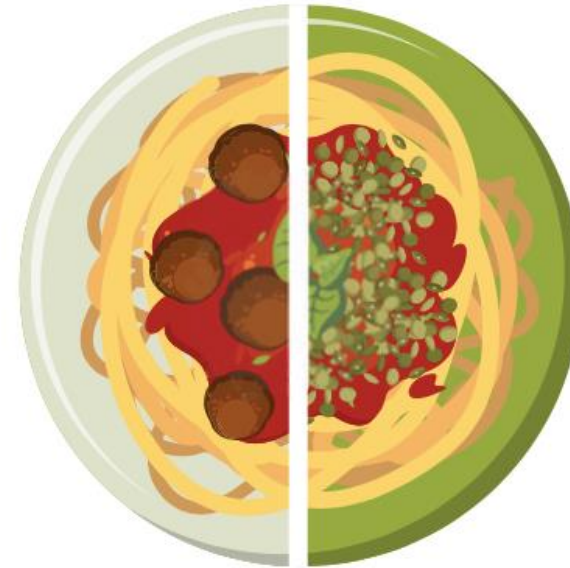
said they had redesigned menus to give meat-free dishes more prominence



What is better meat and dairy?



Making a difference through simple meal swaps



Swapping* a primary school spaghetti bolognese made with beef...

for a **plant-based** version using lentils ...

66%
less carbon emissions



a similar amount of protein

=

x2
as much fibre

20%
less cost

*Calculations from Pro/eg's School Food Plates**

- More veg in all mains
- Veggie or plant-based meal always on the menu
- Introduce meat free days
- Reduce meat portions
- Serve more plant-based proteins



**Reducing the volume of
meat served**

- Red Tractor, as a minimum.
- Move towards sourcing to a 'better' standard.



**Promoting sustainable
production**

Some tips:

- Engage with caterers and suppliers
- Reach out for support
- Involve all stakeholders in the journey
- Be positive



Photo credit:
WWF-UK