

Preliminary Life Cycle Assessment (LCA) results for potato and chicory

“Local vs. overseas fruit&vegs.”

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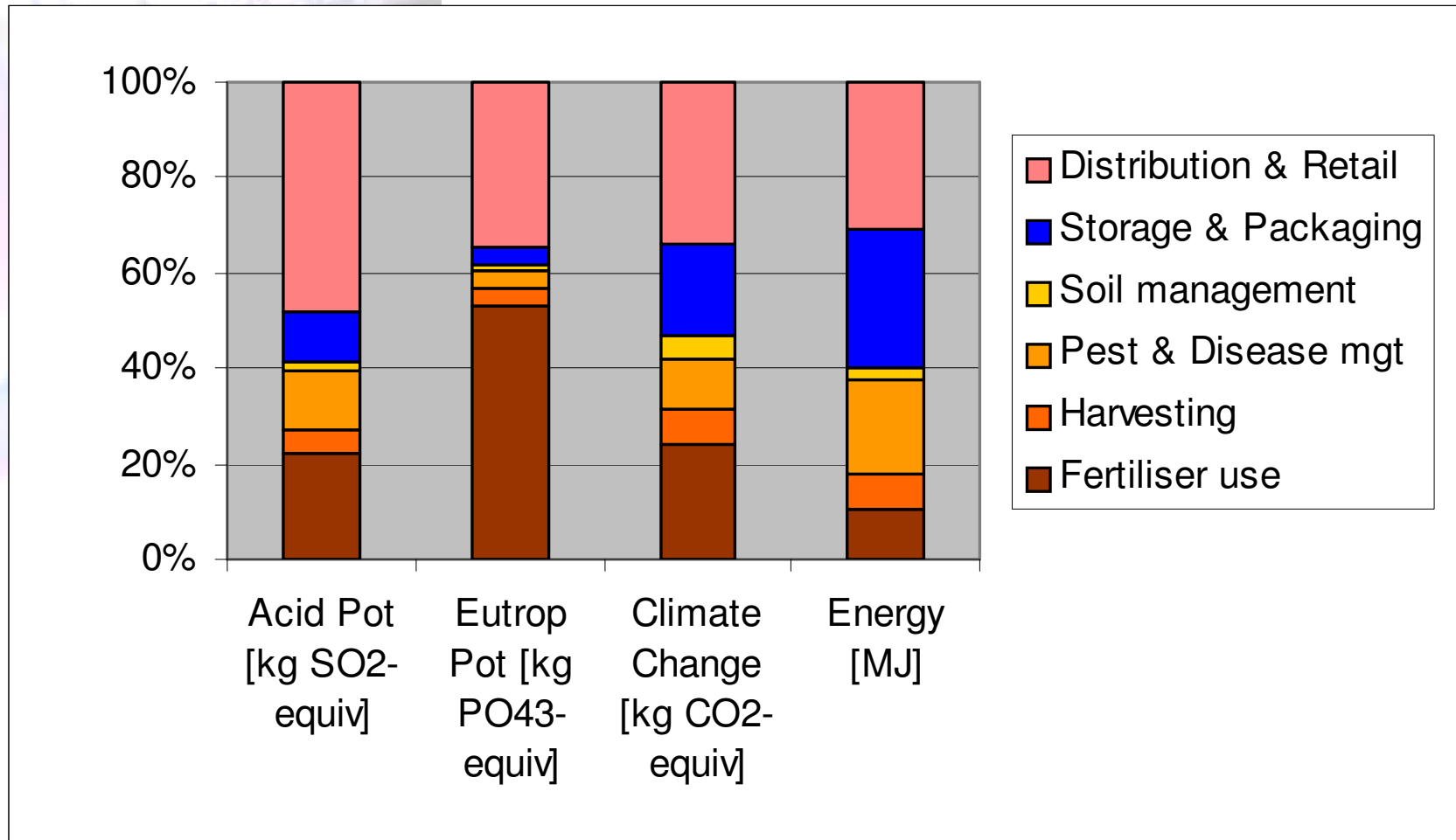


Disclaimer

The data presented here are preliminary results and **should not be cited**

Sample results for 1 kg potatoes, UK grown

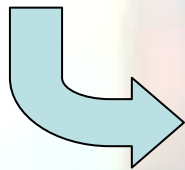
Preliminary results: UK potatoes



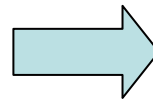
- Energy consumption plough to retail: **5.8 MJ/kg**

Chicory: a two-stage crop

Cropping: roots



Storage: -1 °C

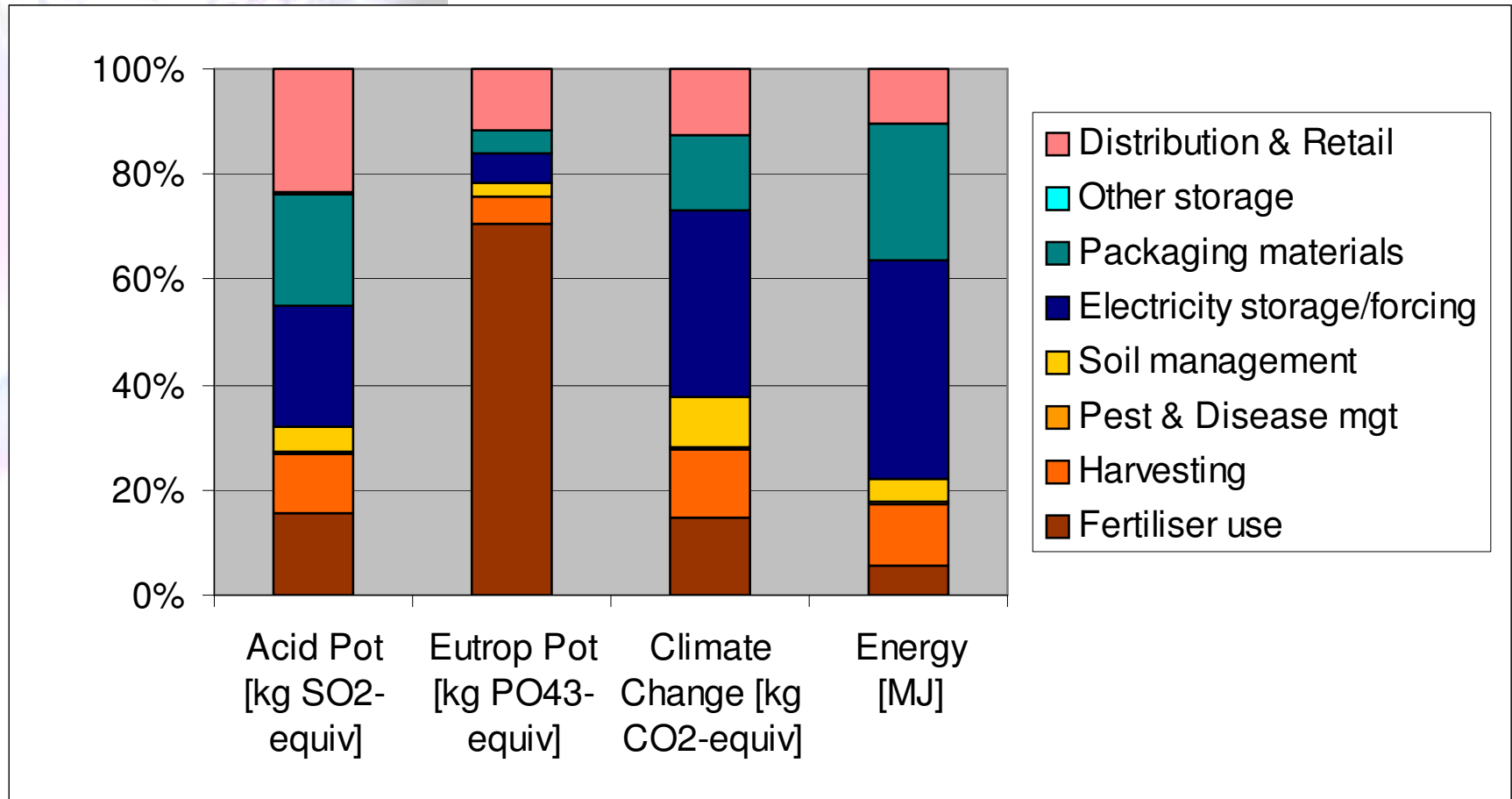


Forcing: 3 weeks

Preliminary results: UK chicory

Sample results for 1 kg chicory, UK grown

Preliminary results: UK chicory



- Energy consumption plough to retail: **17.5 MJ/kg**



The Project

- Main research question:

What are the advantages and disadvantages of consuming locally produced fruit and vegetables as opposed to fruit and vegetables produced overseas (Spain; Kenya)?

- Start date: 1st December, 2004
- Duration: 3 years
- Coordinated by the University of Wales, Bangor

More info: <http://www.relu.ac.uk>

Local vs. overseas fruit & vegs.: research questions

- WP1: Integrative assessment
 - Is it best to produce fruit&vegs in the UK or to import them?
- WP2: Environment ([cradle to storage LCA](#) + GHG measures)
 - Which system has the lowest impact? (UK, Kenya, Spain)
 - Source of impacts? (on-farm processes, transports, processing and storage?)
 - Relevance of C sequestered by agriculture (re. total C) + measures of GHG fluxes
- WP3: Health and consumers
 - Weight of health benefits in purchase decision?
- WP4: Sociology
 - Existence of a local food culture?
- WP5: Storage / Nutrition
 - Impacts of storing fruit&vegs on nutritional value?
- WP6: Impact on land use
 - Env. and economic impact of growing more fruit&vegs in the UK?