



Slow Food®

**Animal production,  
the key in a European sustainable  
circular bioeconomy**

**The Slow Food perspective**

ATF-EAAP Special session

Belfast, 29 August 2016



Slow Food is  
a global movement  
involving millions of people  
in over 160 countries,  
working to ensure  
everyone has access  
to good, clean and fair food



# Too much at steak

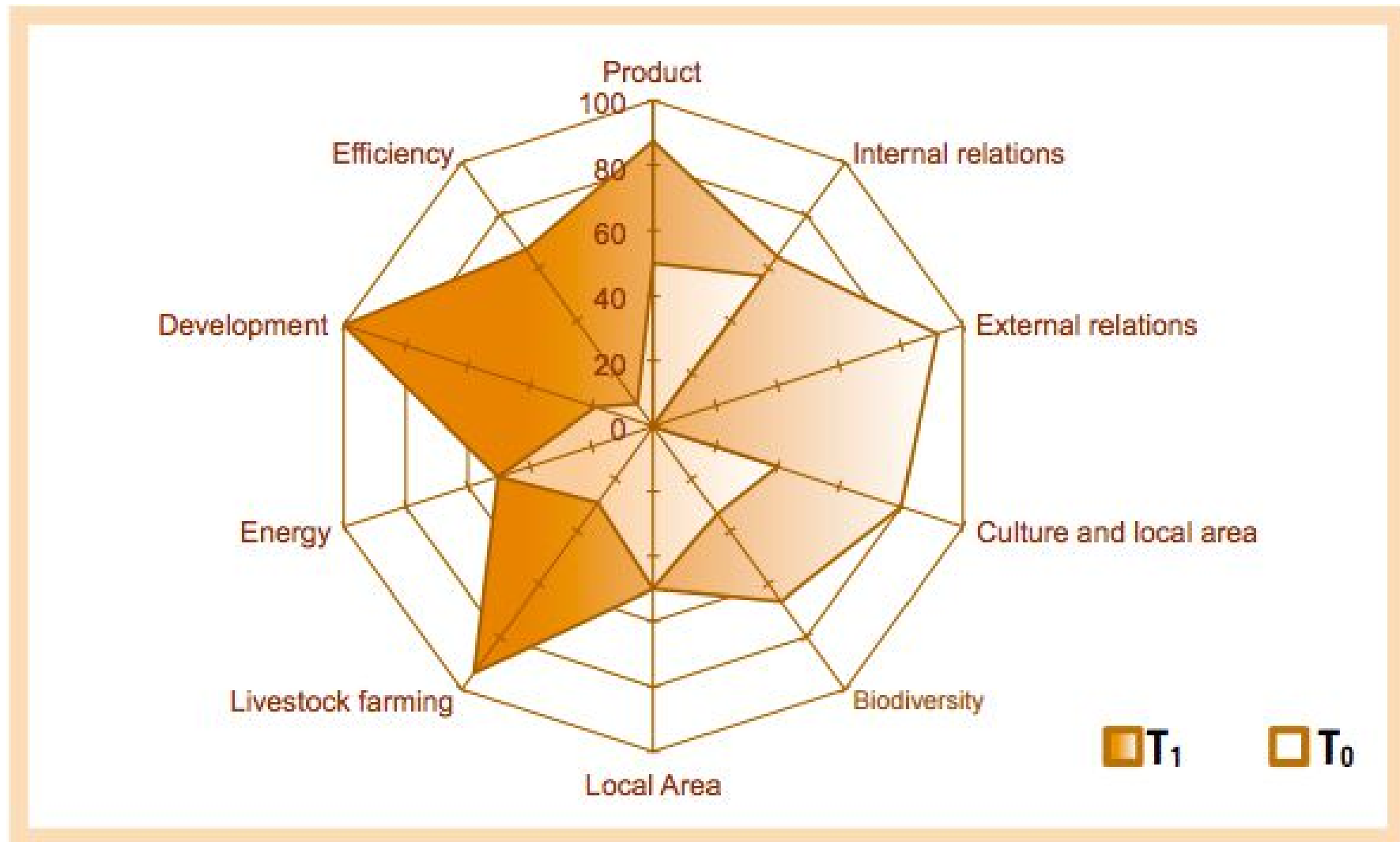
- **Environment**: 93.3 % of total ammonia emissions in the EU-28; biodiversity loss
- **Bees**: monocultures and pesticides
- **Human health**: World Cancer Research Fund International; AMR
- **Animal welfare**: European Convention for the Protection of Animals kept for Farming Purposes
- **Workers welfare**: report by Equality and Human Rights Commission (EHRC)
- **Right to food**: the international dimension



# Slow Food projects



# Slow Food Presidia in Europe: A Model of Sustainability



# Life Cycle Assessment (LCA) of food

An “LCA” approach to Slow Food Presidia products: from agro- environmental and socio-cultural aspects to economic sustainability and nutritional evaluations

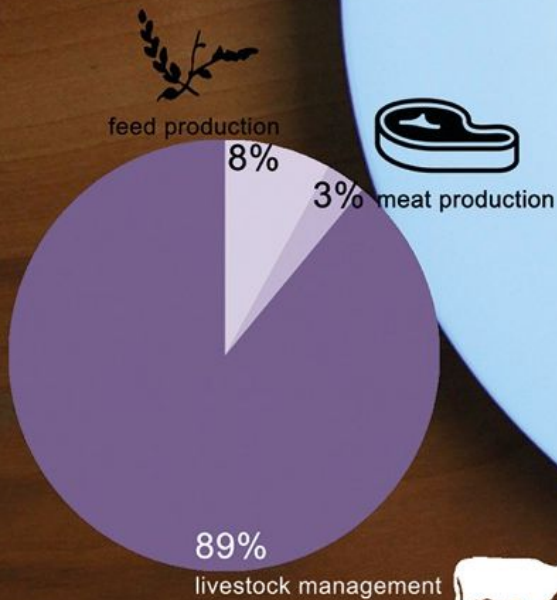
*9th International Conference LCA of Food San Francisco, USA 8-10 October 2014*





## Piemontese cow meat

How much CO<sub>2</sub>eq has been emitted due to lifecycle processes of a 200g hamburger?



3.44kg

CO<sub>2</sub>eq

**-26%**

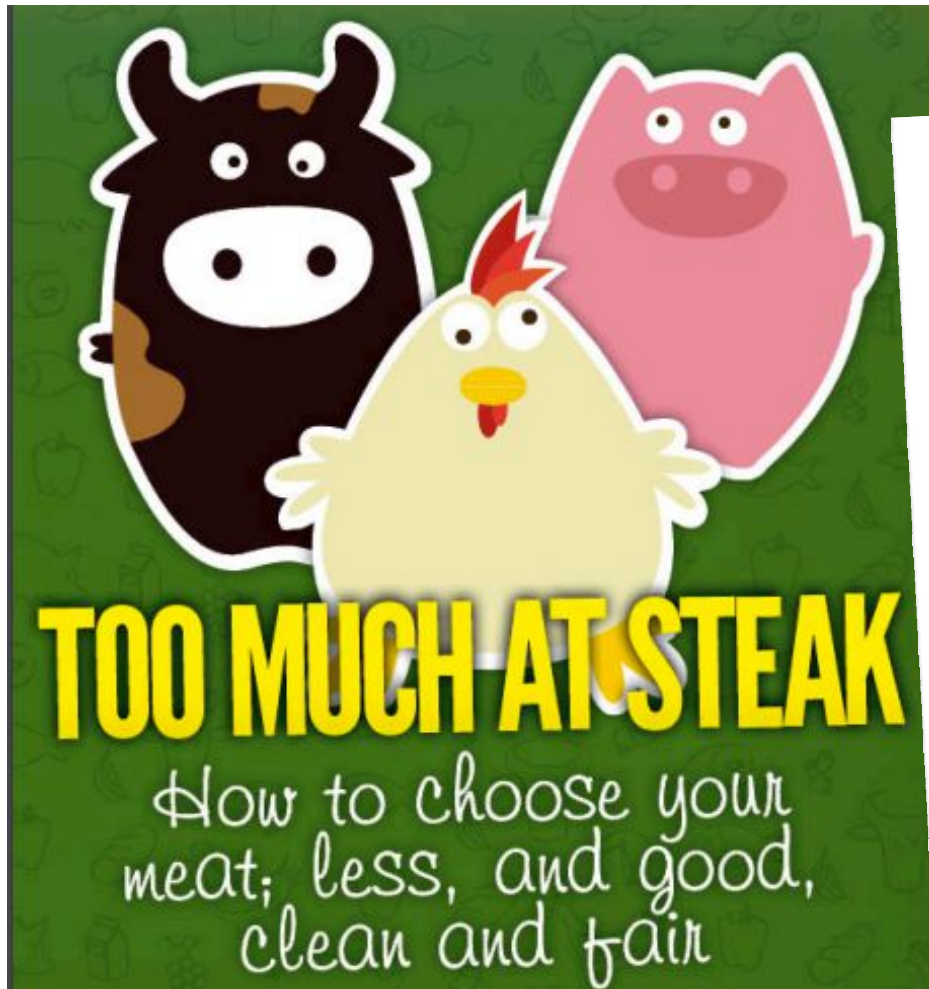
1.2 kg CO<sub>2</sub>eq  
equivalent to  
the emission by  
3.3km car path

*avoided emission  
compared to  
conventional productions\**

**4.64 kgCO<sub>2</sub>eq**

*(avg from scientific literature\*)*

# Slow Meat: Eat less meat, of better quality



## What You Can Do

### Tips for a more conscious consumption

**Every time you shop, remember that your individual choices can influence the positive change of the global food production system. When it comes to meat, you can really leave your mark.**

1. **Consume less meat but of better quality.** If you avoid meat from intensive farms and choose meat produced according to high welfare standards, you will already have done a lot. Increase your consumption of pulses and vegetables too.
2. **Choose different species and breeds.** Europeans consume mainly pig and poultry; the US chooses beef and the East poultry... If consumer demand concentrates on the same species, only intensive methods of production will do. Making varied choices helps take the pressure off certain types of animals.
3. **Choose different cuts** and learn to make less conventional purchases. A cow is not only made up of steaks and chickens aren't all breasts! The concentration of demand on the same cuts leads to high levels of food waste, and all this wasted meat means... a staggering increase in the demand for new animals to be raised. Rediscovering traditional recipes will help you understand that every cut has its own specific recipe capable of using them at their best.
4. **Distrust significantly low prices,** because they are often an indication of low-quality feed, exploitation, hidden costs that impact the environment or terrible work conditions in farms





Thank you

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