

Webinar Series

Live Online Training

Environmental Footprinting of Food Value Chains: why & how

First week of March 2021, mornings or afternoons

Location: online

- ❶ Have you heard of environmental footprinting or Life Cycle Assessment (LCA), but want to know more – or fresh up your mind – about its **purpose and methods**?
- ❶ Do you wish to future-proof your business by **engaging in life cycle thinking**?
- ❶ Has your company committed to sustainability, and are you looking **where to start** and how to **integrate it within your company**?
- ❶ Are you curious to know more about **footprinting for a specific food product category**?

Join our live webinar series!

Broaden your knowledge easily and fast with our interactive webinar series! Without travel time and adjusted to the current corona situation, you will learn about footprinting of food & feed products and how to best use it in your company. Afterwards at any time you can revisit the webinars and have access to all course materials online.

Focus of the webinar series

The first two sessions are meant as the core of the training – they are the same for everyone. In the third session, you dive deeper into one (or more) specific product category: the one most relevant to you.

- ❶ **Session 1: Landscape of Environmental Footprinting in the Agri-food Sector**
Monday, March 1st 2021 (10AM or 3PM CET)
In this section you will learn about the main principles of environmental footprinting and LCA. We will dive into questions like: what are the main drivers for sustainability and what is the role of life cycle environmental management? What are the current developments in EU context and policy-making, with regards to for instance the EU Green Deal, “Green Claims” and the EU Farm-to-Fork strategy? We will also demonstrate case studies of companies that embrace LCA in their sustainability strategy.
- ❶ **Session 2: Environmental Footprinting Methodology**
Tuesday, March 2nd 2021 (10AM or 3PM CET)
In this section, you will be introduced to the step-by-step methodology of LCA and to the differences between ISO compliant LCA studies and PEF studies. You will deepen your understanding through examples of crucial, sometimes controversial decisions that need to be taken when performing an LCA. We will also outline limitations that are often encountered when performing an LCA. Finally, you will explore methodological developments on topics such as carbon sequestration, plastic soup, and biodiversity. This session includes an assignment.
- ❶ **Session 3: Specialist Session**
March 3rd – 5th; 8th 2021 (3PM CET) – depending on module of choice
In the third session, you will specialize in one or more areas of your choice. Advanced methodological topics and latest developments appertaining to each specialist topic will be discussed. Various case studies and practical examples will deepen your understanding and broaden your knowledge.

We offer sessions on environmental footprinting on the following topics:

- A. Arable Crops – March 3rd.** This session includes crops both for food and feed applications. You will explore the mechanism of on-farm emissions and how these emissions induce different environmental impacts. For instance, we will look at land use change, carbon sequestration and biogenic carbon emissions. Besides open field cultivations, horticultural systems will be also addressed. Finally, you will learn about the limitations regarding environmental impacts, such as toxicity.
- B. Animal Production Systems – March 4th.** In this session you will join us diving into animal farming- and slaughterhouse systems for different species such as pig, beef, chicken, and fish. You will explore on-farm emissions, compound feed consumption and parameters that affect the environmental performance of animal farm systems.
- C. Retail Products – March 5th.** In this session, you will explore footprinting of food products at retail- and consumption level. You will learn about the relevance of farm-to-fork analysis, by investigating environmental hotspots along the whole value chain up until the consumer. Finally, you will learn more about relevant standards and tools, as well as current EU context.
- D. Innovative/Novel Food Products – March 8th.** This session focuses on the type of novel ingredients that have gained increasing attention and reputation, such as plant-based proteins, meat replacers and fermentation products. You will learn about their production systems, and we will explore lifestyle changes and dietary patterns arising in this novel market.

Would you like to know more details, or is there another topic you are specifically interested in? Please let us know.

The course and course materials will be in English. You will not need LCA software for the training.

Meet the trainers



Jasper Scholten
Senior consultant



Elena Koukouna
Consultant

What is included?

- 1 3 interactive online sessions of approx. 3 hours
- 1 Online access to all webinar recordings, presentations, hand-outs, Excel templates & assignments;
- 1 1 hour of individual follow-up coaching by one of our experts;
- 1 Certificate of participation.

Your investment

Depending on your choice of specialist session(s), your time investment is approximately one day in total. Every session takes around 3 hours. The individual follow-up session is one hour.

	Business & Academic	Non-profit*
Full training (incl. one specialist session of choice):	€ 995	€ 695
<i>Add a second specialist session:</i>	€ 300	€ 250
<i>Add a third/fourth specialist session:</i>	€ 175	€ 150

Prices are excluding VAT. Please note that this training will only be facilitated with a certain minimum of participants.

*Max. 10 spots available.

More information & Signing up

Do you have questions about this Webinar Series? Do you prefer in-company training? Or would you like to register? Please send an email to laura@blonkconsultants.nl