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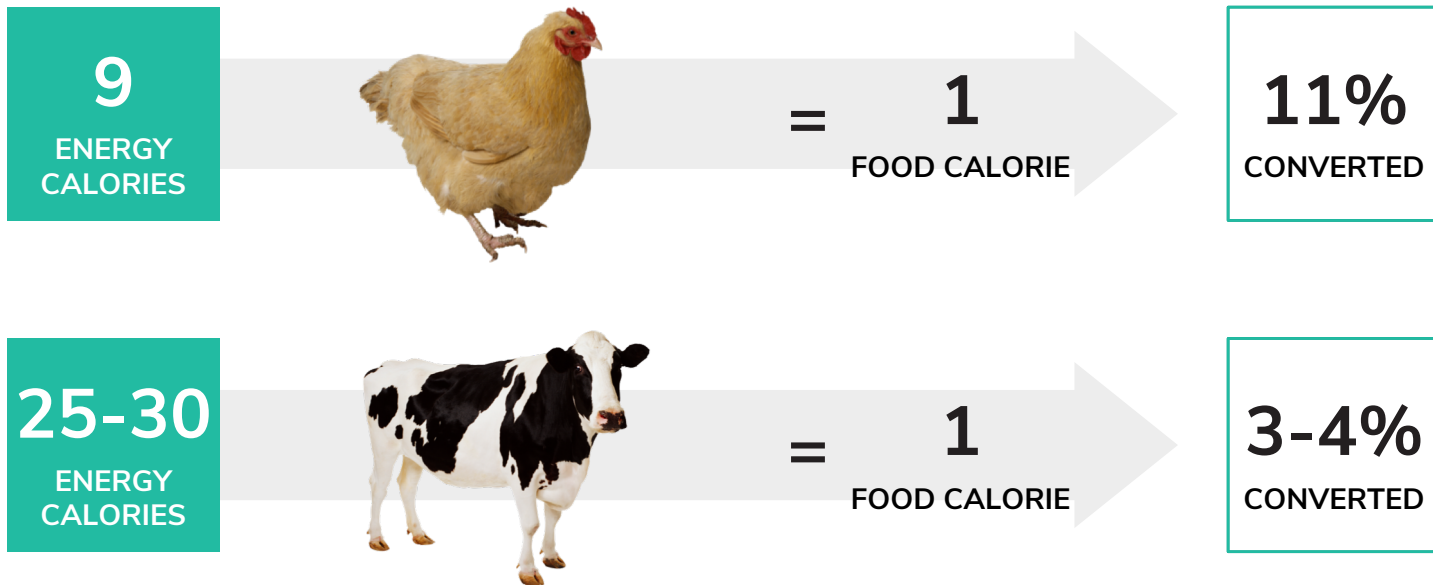
# Climate Mitigation Opportunities in Alternative Proteins

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# Animals are fundamentally inefficient protein producers



Implications: lower agricultural inputs across the board (fertilizer, water, etc.) and more judicious use of resources, plus less impact on environment (nutrient runoff, etc.)

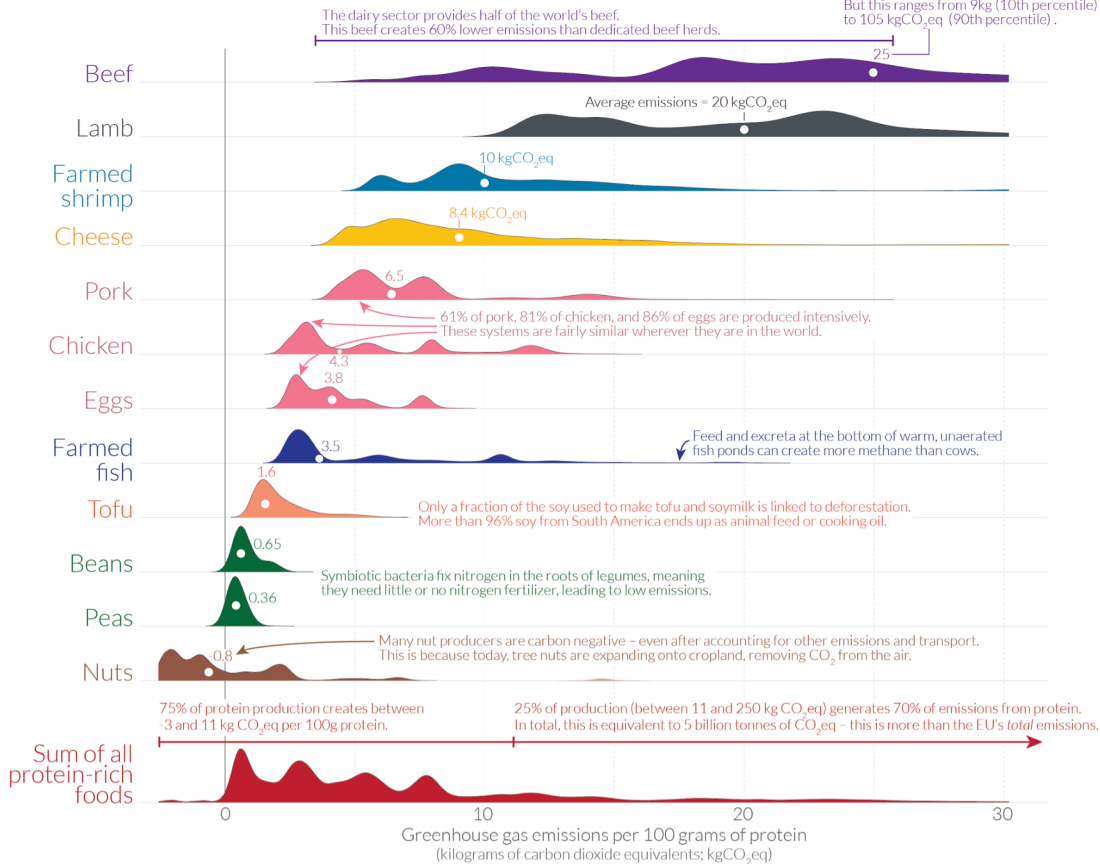
Cycling calories through animals is equivalent to >90% food waste in production.

# How does the carbon footprint of protein-rich foods compare?

Greenhouse gas emissions from protein-rich foods are shown per 100 grams of protein across a global sample of 38,700 commercially viable farms in 119 countries.

The height of the curve represents the amount of production globally with that specific footprint. The white dot marks the median greenhouse gas emissions for each food product.

Producing 100 grams of protein from beef emits 25 kilograms of CO<sub>2</sub>eq, on average. But this ranges from 9kg (10th percentile) to 105 kgCO<sub>2</sub>eq (90th percentile).



Note: Data refers to the greenhouse gas emissions of food products across a global sample of 38,700 commercially viable farms in 119 countries. Emissions are measured across the full supply-chain, from land use change through to the retailer and includes on-farm, processing, transport, packaging and retail emissions. Data source: Joseph Poore and Thomas Nemecek (2018). Reducing food's environmental impacts through producers and consumers. *Science*. OurWorldinData.org – Research and data to make progress against the world's largest problems. Licensed under CC-BY by the authors Joseph Poore & Hannah Ritchie.

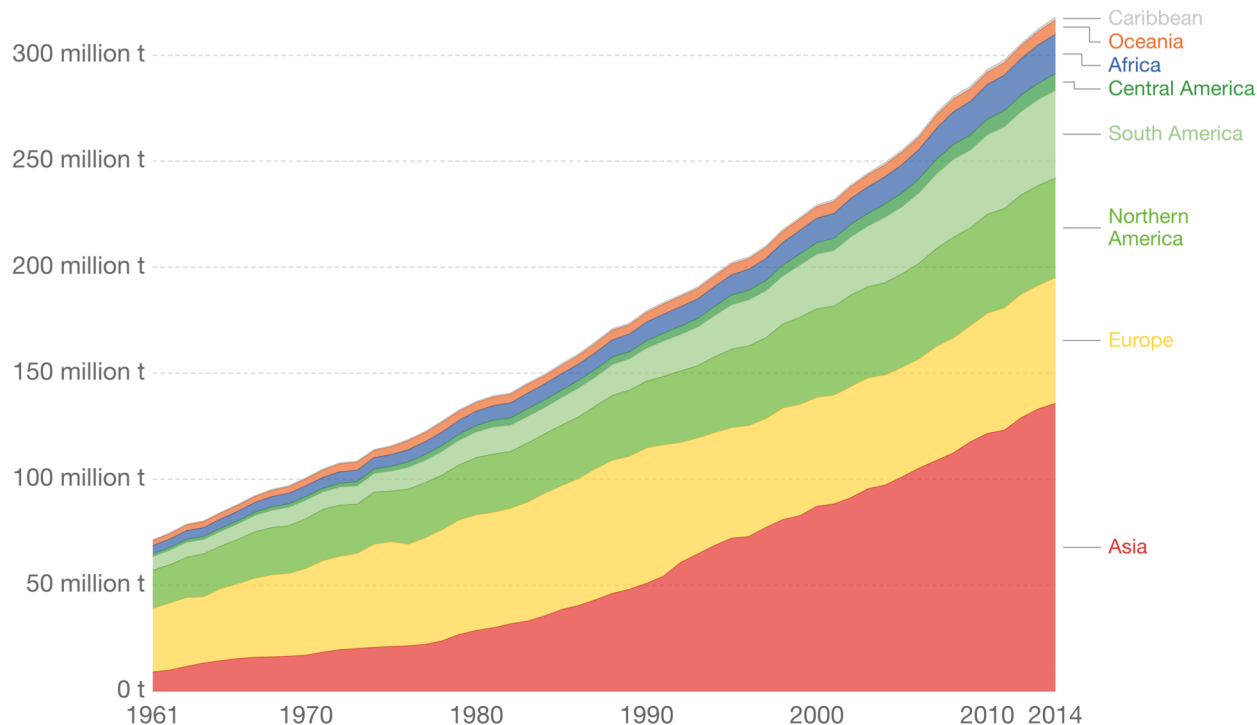
## The climate implications are profound

Even the *lowest-carbon* forms of animal protein cause higher GHG emissions than even the *most carbon-intensive* plant proteins.

Figure at right is *per 100g protein*.

Plant-based meat offers 30-90% reduction in GHG.

# Yet despite decades of growing awareness, global meat demand shows no sign of slowing



Source: Our World in Data; FAO statistics



# Alternative proteins present a tractable, viable solution

## PLANT-BASED



Photo courtesy of Beyond Meat

## FERMENTATION



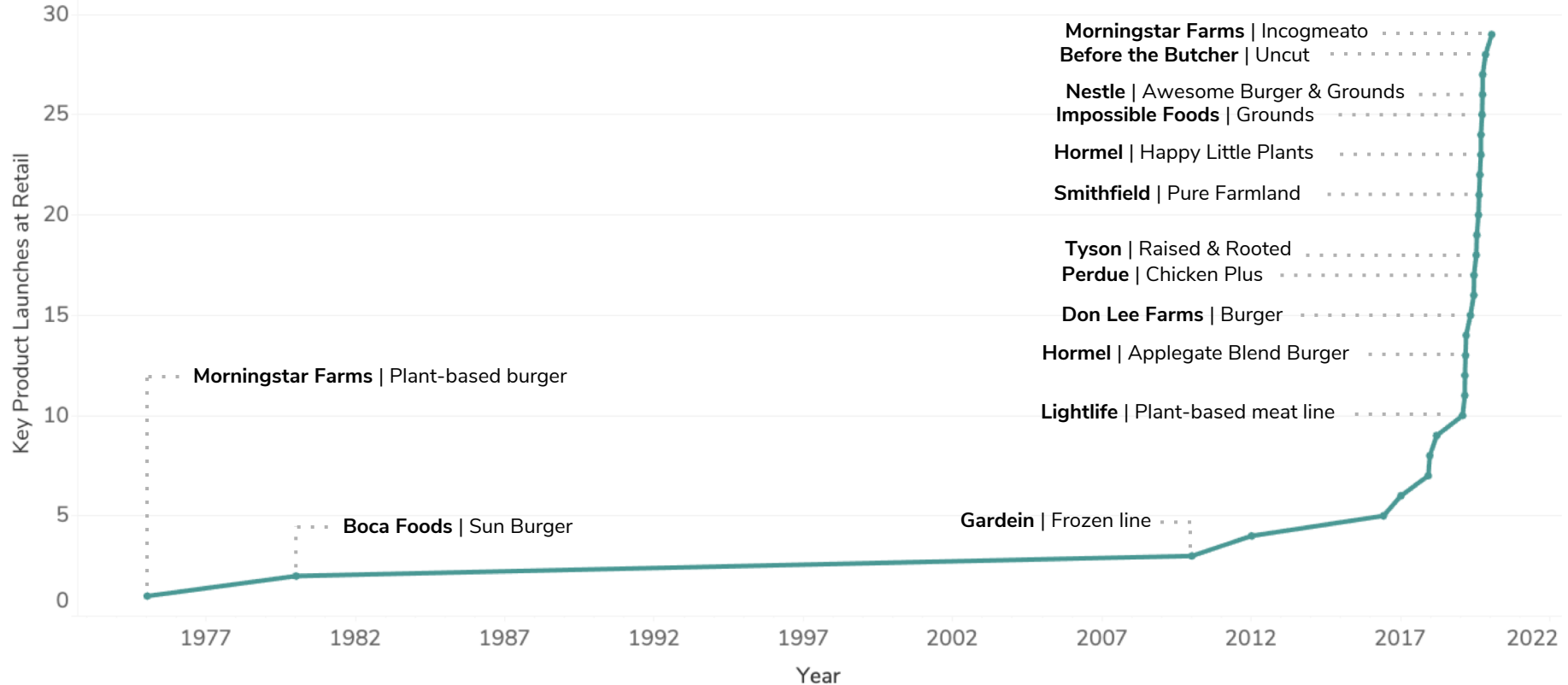
Photo courtesy of Ecovative Design: Atlast Food Co.

## CULTIVATED



Photo courtesy of Memphis Meats

# Alternative proteins have hit an inflection point



# This is a global phenomenon

**China is leading the meatless revolution with its vegetarian 'mock meat'**

**Meat-loving Brazil joins the search for plant-based alternatives**

**Europe's Vegan Meat Sales Increased 451% in 4 Years**

**Fake meat boom gets real in Korea as major players fight for a stake**

**One Woman's Quest To Help Africa Leapfrog To Plant-Based Foods**

**Plant power: More urban Thais and Indonesians consuming non-meat sources of protein**

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How can we accelerate this trend?  
What are the bottlenecks?

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What are the bottlenecks?

***Alternative proteins are handicapped  
not by consumer demand but by R&D  
resources and manufacturing capacity***

# Key market challenges that federal efforts can address

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## 1) **Supply chain constraints**

Alternative proteins will require novel crop development, innovation in ingredient fractionation and processing methods, and new predictive tools for adaptability and robustness to shifting availability of — and demands for — various biomass fractions within food and agriculture and within the broader bioeconomy.

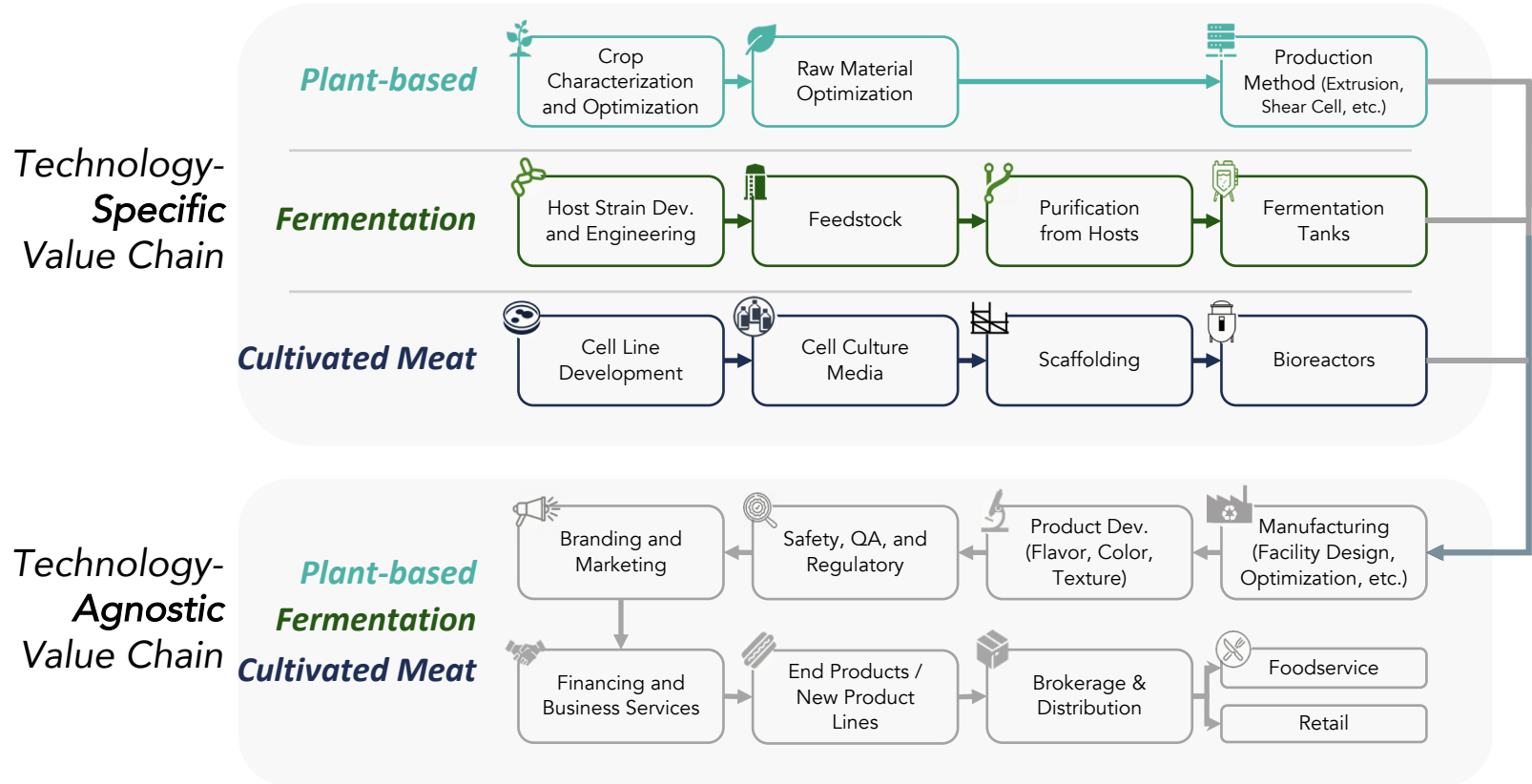
## 2) **Production capacity limitations**

Production capacity is one of the most significant constraints facing the alternative protein industry. Producers lack the right types and quantities of ingredients and other inputs, and production equipment is highly specialized and requires uncommon operational expertise.

## 3) **Information gaps**

Because the alternative protein sector is still nascent, gaps in fundamental research areas and poor market information lead to redundant efforts and high barriers to entry.

# Opportunities to improve upon sustainability and scalability along the entire value chain



# Interdisciplinary research centers and manufacturing innovation institutes are mission-critical



An interagency initiative to prioritize alternative protein-relevant research across many technical domains and to launch a manufacturing innovation institute could dramatically accelerate this sector.



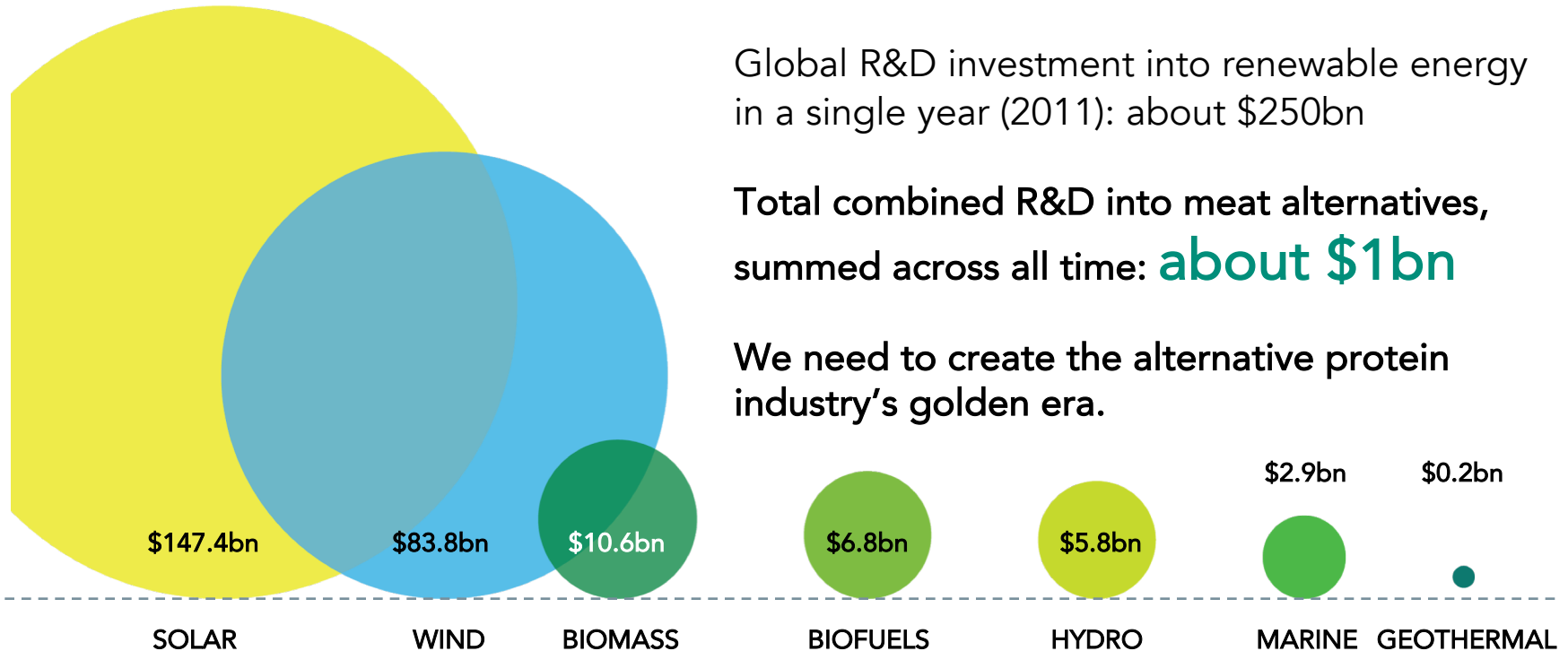


# Alternative protein development will benefit from increased investment (both public and private)

Global R&D investment into renewable energy in a single year (2011): about \$250bn

Total combined R&D into meat alternatives, summed across all time: **about \$1bn**

We need to create the alternative protein industry's golden era.



# GFI's role in supporting the innovation ecosystem

**GFI is a 501(c)(3) nonprofit working to create a sustainable, healthy, and just food system through three key areas of work:**



## **Science and Technology**

Bridging gaps in scientific research, funding, and talent across the alternative protein sector.



## **Corporate Engagement**

Helping the food industry and investor communities put delicious, affordable alternative proteins on every menu and in every food retailer.



## **Policy**

Advancing government investment in sustainable proteins as well as fair regulation and legislation.



GFI officially earned GuideStar's 2019 and 2020 Platinum Seal of Transparency—obtained by less than 1% of nonprofits—reflecting our commitment to maximum impact, efficiency, and inclusion.

Our international affiliates work as a force multiplier, bringing the expertise of our departments to the rest of the world.



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**100+ staff in 6 countries**



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