

LIFE 16 ENV/IT/000225 - LIFE TTGG www.lifettgg.eu

LIFE TTGG project

Luca GIANELLI Politecnico di Milano



POLITECNICO MILANO 1863

13th October





SUMMARY

Introduction to LIFE TTGG 1. 2. 3. Products





Outcomes: benchmarks and software Recommendations to improve PEFCR for Dairy





Introduction to LIFE TTGG 1.











Partnership and budget

✓ BUDGET: 2148 987 € (UE contribution 1270 869 € - 59%)

✓ **DURATION**: 4 years + 12 months of extension (July 2017 – June 2022)

✓ **COORDINATOR**: Energy Department - Politecnico di Milano

RESEARCH INSTITUTES













Scope and goal

- SCOPE: develop a software to assess and reduce the environmental *impacts* in the supply chain of 2 european semi-hard PDO cheeses: Comté and Grana Padano
- METHOD: apply PEF method, PEFCR for Dairy Products and EF 2.0 database on 19 environmental impact categories, on a life cycle approach
- GOAL: optimize the environmental and economic performances of companies involved in the project and *increase the environmental awareness* of stakeholders and consumers















Overview of supply chain of Grana Padano PDO

A *representative sample* of companies (in each stage of production) has been selected

- to analyse the supply chain of Grana Padano PDO, according to geographical,
- technological and productive features.

Primary data have been collected related to years 2016 and 2017.

68 farms





- ✓ Po Valley
- ✓ Mountain







19 dairies



Intermediate-little dairies (<115 000 wheels)

18 packagers



- ✓ 134 packagings
- ✓ 5 solutions of packaging







2.











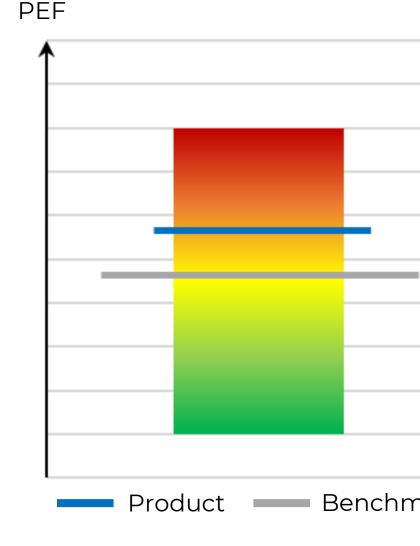
Validation of Grana Padano PDO datasets

- ✓ Representative datasets of Grana Padano PDO have been certified with "ILCD entry level" requirements by an external independent auditor:
- 3 datasets for farm [Po Valley; mountain; average]
- **3 datasets for dairy** [large; intermediate-little; average]
- **1 dataset for packaging** [average of 5 solutions of packaging]

1 average dataset of supply chain

✓ Datasets have been used to estimate the **benchmarks of** environmental impacts for the comparisons in the software of companies' products with the average reference product









Purpose and advantages of software

stage of supply chain: farm, dairy and packaging)

✓ ADVANTAGES:

- production (e.g. MJ of heat per kg of cheese produced in dairy)
- *impacts* in a company
- Carry out PEF studies at *lower costs*, in *short time* and *without having any technical* competence
- Generate PEF compliant downloadable reports, useful for communication B2B and B2C



✓ PURPOSE: assess and reduce the environmental impacts of semi-hard PDO cheeses (in each

Compare product's consumptions to average consumptions (KPIs) in the same stage of

Compare PEF with benchmark and suggest tailored actions to reduce environmental

Support the decisions-making process of Consortium to achieve environmental sustainability







Users of software



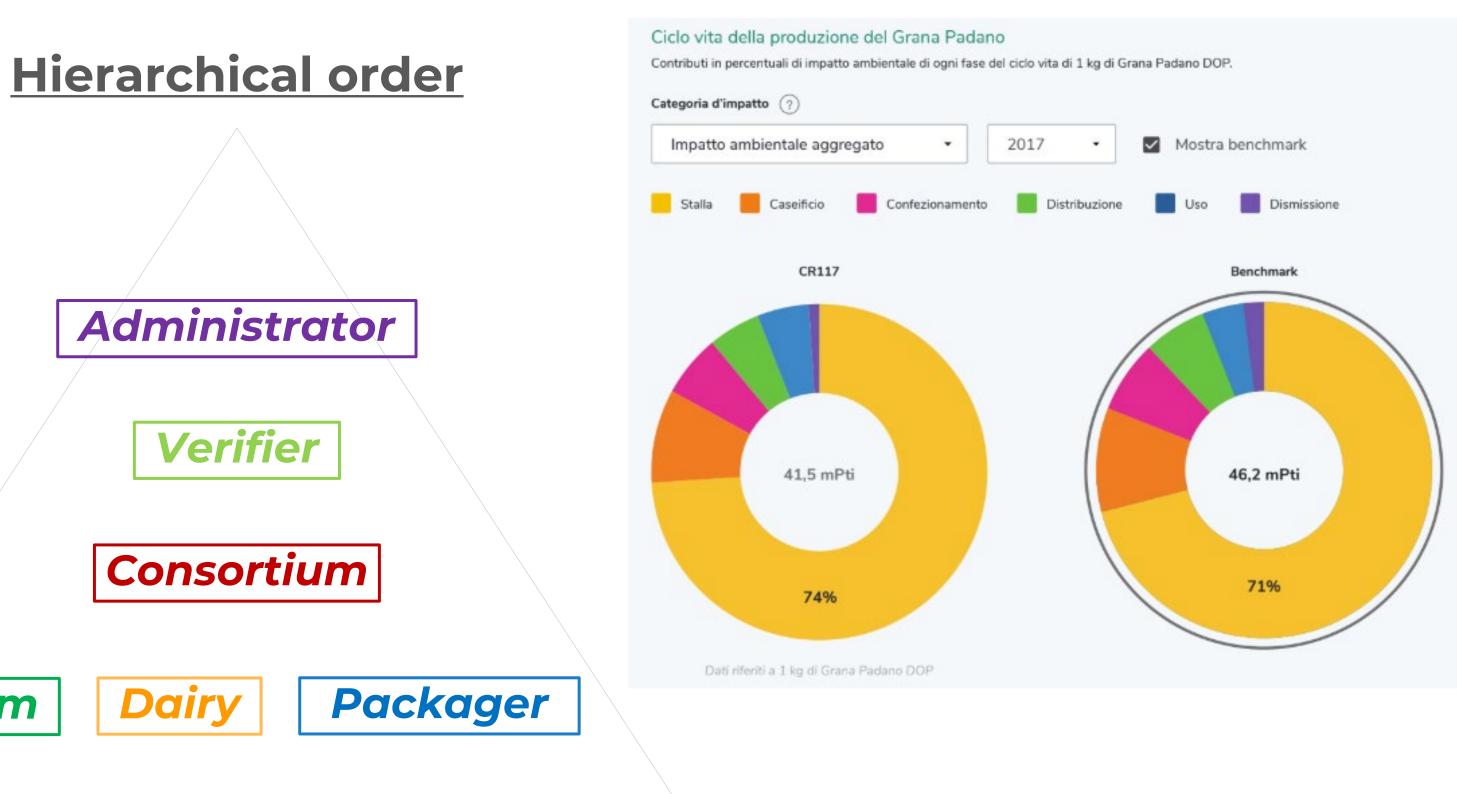
Valutazione di impatto ambientale

Grattugiato 1 kg in busta atm, 2017

 Informazioni 	A. Consumi di materie prime Lorem ipsum dolor sit amet, consetetur sadipscing elitr, sed diam nonumy eirmod	Г	
 Domande strutturali 	tempor invidunt ut labore et dolore magna aliquyam erat, sed diam voluptuaundefined		Adm
Questionario			
A. Materie prime	A1. Elettricità dalla rete (kWh / anno)		
B. Prodotto	Intero sito produttivo Solo unità di confezionamento		
C. Packaging			
D. Rifiuti	255.459,88 kWh kWh		
E. Distribuzione			
Controllo e invio	A2. C'é un magazzino refrigerato che usi per altri formaggi (formaggi non Grana Padano)?		
	● sr		
	O No		
Scarica l'avanzamento in PDE Puoi scaricare quanto compilato fino ad ora in formato PDF, contenente anche domande rimaste ancora da completare.	A2.1. Inserisci il consumo della cella refrigerata di stoccaggio per i formaggi non Grana Padano (kWh / anno)		
	Consumo		
	2.345,67 kWh		
		Farm	
	A3. Elettricità dall'impianto fotovoltaico (kWh / anno)		
	Intero sito produttivo Solo unità di confezionamento		
	kWh 0 kWh		

✓ User-friendly software: graphical interfaces tested with end users (November 2019 – Soresina)







3. Recommendations to improve PEFCR for Dairy Products









Recommendations to improve PEFCR for Dairy Products

Approach for water in <u>farm</u>

- derived from secondary data)
- Padano PDO (EF factor IT: 44.9 vs 1.5 for Grana Padano PDO area)

✓ Lack of technical rules to subdivide consumptions in <u>dairy</u>

- cheeses...) and many possible roles (dairy, ripener and/or packager) at the same time
- whey concentration



• Uncertain estimation of water consumption (no guidelines for drinking water and irrigation water

Italian water characterization factor is not representative of milk production area of Grana

Difficulty to handle multi-products transformation (e.g. milk, butter, ricotta, mozzarella, semi-hard

• Technological complexity: CHP (combined heat and power plant) and reverse osmosis systems for



Recommendations to improve PEFCR for Dairy Products

Low availability of representative EF datasets

- are silage-based feed system) and many feeds are proxies from non-IT countries
- responsible for 90% of environmental impacts of supply chain
- and suitable for Grana Padano PDO is PE/EVOH/PE multilayer)



EF datasets for feeds in farm are limited: silage production is missing (Grana Padano PDO farms)

EF dataset "Cow's milk, on-farm, mixed system, per kg FPCM (IT)" is not representative for an Italian farm [based on typical UK farm model with 92% of grassland, extensive livestock farming, pasture-based manure management, without technical agricultural inputs (seeds, chemical fertilizers, pesticides), without irrigation and at low milk yield]. This dataset is not exploitable since the farm stage is

• EF datasets for primary packaging materials in packaging stage are limited (the only available)







Future steps of LIFE TTGG project

✓Make the software works operatively and validate it as PEF compliant

Conduct tests with end users on a functioning prototype and launch the final version of the software for Grana Padano and Comté Consortia

✓The working group of LIFE TTGG is oriented to apply as external reviewer in the draft of 2nd version of PEFCR for Dairy Products







Thank you Iuca.gianelli@polimi.it <u>www.lifettgg.eu</u>







