

**EPD**®

2022-12-05 **Gustav Sandin** 

**EPD International AB** 

Proud Inventors of the PCR and EPD



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# Agenda

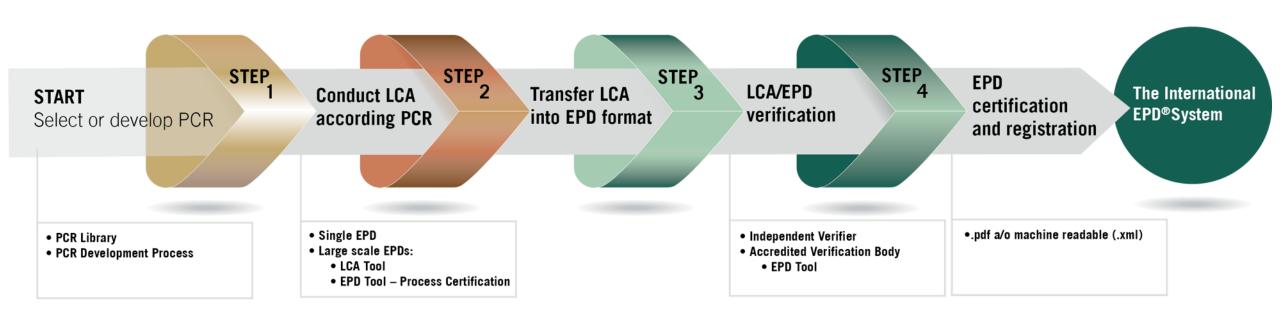
- 1. What is an Environmental Product Declaration (EPD)?
- 2. What is EPD International?
- 3. Food and beverage in the International EPD® System

# **Environmental Product Declaration (EPD)**

communicates *transparent, objective* and *comparable* information about the life-cycle environmental performance of one or several products

- Globally recognised communication format for type III (ISO 14025) environmental declarations
  - a **declaration** is neither a *label* nor a *claim* in ISO talk
  - In the EPD, you shall not benchmark performance: "product X is better than product Y"
- Voluntary
- Based on a Life Cycle Assessment (LCA)
- EPD, and underlying LCA, conducted according Product Category Rules (PCRs)
- EPD, and underlying LCA, are independently verified
- EPD registered with an EPD programme operator (e.g. *The International EPD System*)
- Mainly for business-to-business communication, but used in more and more contexts (more on later slide)

# **EPD** development process



# What is a PCR (Product Category Rules)?

- A document that provides rules, requirements, and guidelines for developing an EPD for a specific product category.
- A complement to the General Programme Instructions (GPI):
  - LCA calculation rules
  - EPD content
- We have about 130 valid PCRs in the International EPD System, whereof 25 are on food or beverage products, for example:
  - PCR 2022:07 Soft drinks
  - PCR 2021:05 Fish and fish products
  - PCR 2020:07 Arable and vegetable crops
  - PCR 2019:01 Fruits and nuts
  - PCR 2013:04 Grain mill products
- The PCRs are developed in an open, transparent and participatory process

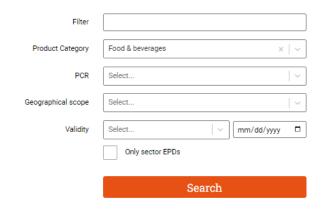






Product Category Rules for more than 100 categories are available and ready to be used. Find them here.

### Search the EPD Library



#### Showing the first 50 results



#### Barilla Pesti Rustici sauce







#### Product information

Barilla Pesti Rustici sauces are an original condiment with a rustic consistency that enhances the taste of your dishes. The vegetables, all Mediterranean, are roughly pounded to maintain an intense flavor and the bright colors of seasonal vegetables. A joy for bread and pasta. Pestati sauces are sold in package of 200 grams jar in three recipe: basil and zucchini, basil and olives, dried tomatoes and Mediterranean vegetables. The sauce may be heated up before the consumption.

For more information, please visit https://www.barilla.com/it-it/ricerca-prodotti/sauce/qamma/pesti

#### Detailed information

Registration number: S-P-01150

Status:

Registered

June 4, 2018 Registration date:

November 22, 2022 Version date:

June 29, 2025 Valid until:

Geographical scopes: Italy, Europe

#### Company information

Barilla G. e R. Fratelli Company Name:

Country:

Laura.Marchelli@barilla.com Contact: https://www.barillagroup.com/ Website:

#### Download documents

S-P-01150 EPD Pesti rustici sauce 2022 pdf

#### Included products in this EPD

Use this QR code to link directly to this page





### 1. BRAND AND PRODUCT

#### THE BRAND BARILLA

Barilla

The Barilla brand has its roots in a small bread and pasta store opened in Parma in 1877.

Today it is the number one pasta in Italy and around the world. Thanks to the best durum wheat and impressive modern technologies, Barilla supplies millions around the world with pasta that always cooks to a perfect al dente texture, as well as ready-to-eat pasta sauces.

Further information on Barilla website.

#### THE PLANT AND THE PROCESS

Pesto sauces are produced in an owned plant located in Rubbiano (Italy), where the preparation is very close to what people would do at home.

The process starts from basil preparation (washing and drying); basil is

The process starts from basil preparation (washing and drying); basil is then added to other ingredients and mixed.

Vegetables, all coming from Mediterranean areas, are roughly pounded to maintain an intense flavour and the bright colours of seasonal vegetables. Pesti Rustici sauce undergoes a heat treatment to pasteurize the product while preserving flavour and taste as much as possible over time. The pasteurization treatment, coupled with the integrity of the container, allows us to avoid using any preservatives.

The product is sold in package of 200 grams jar, in four recipes: basil and zucchinis, dried tomatos, Mediterranean vegetables, basil and olives. Sauce may be heated up before the consumption.

#### THE PRODUCT



NUTRITIONAL INFORMATION (per 100 g)									
		BASIL AND ZUCCHINIS	BASIL AND OLIVES	MEDITERRANEAN VEGETABLES	DRIED TOMATOES				
Energy	kJ kcal	802 194	874 212	752 182	727 176				
Fats of which saturated	grams	15.5 1.4	19 1.8	16 1.4	14.5				
Carbohydrates of which sugars	grams	9.9 3.4	6.1 4.9	6.9 5.5	7.9 6.8				
Fibres	grams	3.5	3.9	2.2	2.8				
Proteins	grams	1.9	2.1	1.5	2				
Salt	grams	1.65	1.95	1.65	1.55				





### 3. ENVIRONMENTAL PERFORMANCE CALCULATION



The environmental performance of the product was calculated using the LCA (life cycle analysis) methodology, including the entire production chain, beginning with growing the vegetables up until delivery of the finished product to the shelf.

The study was conducted following the specific product rules (PCR) published by the EPD system: "CPC code 23995 – Sauce". The generic data contributes to the calculation of environmental impacts is lower than 10%.

#### **DECLARED UNIT**

Data are referred to 1 kg of product plus the related packaging (the packaging is referred to the 200 g format, reported to 1 kg of product).

#### SYSTEM BOUNDARIES

The processes constituting the analysed system were organized in upstream, core and downstream processes, in compliance with the requisites of the EPD system.

#### GEOGRAPHICAL SCOPE

The geographical scope of this EPD corresponds to the distribution area of the product; concerning Pesti Rustici sauces, they are sold mainly in European Countries including Italy; however some volumes are distributed also outside Europe.







### 4. RAW MATERIALS PRODUCTION



#### BASIL and BASIL SEMI-FINISHED PRODUCT

Impacts related to the basil cultivation and basil semi-finished product have been calculated on the basis of primary data collected from farmers. Information are related to 2020 crop.

#### TOMATO

Impacts related to the tomatoes cultivation have been calculated on the basis of primary data collected by farmers

The semifinished products are produced by suppliers, and the processes are modelized using primary data. Reference year 2019-2021.

#### VEGETABLES

Zucchinis, pepper and onions data come from LCA database (Ecoinvent).



#### VEGETABLE OILS

Data for vegetable oil production come from secondary data (from Agrifootprint database and World Food LCA database).

#### OTHER INGREDIENTS

Data related to the sugar come from Barilla suppliers; data related to other raw materials have been collected by LCA database (mainly Ecoinvent).





# 9. ENVIRONMENTAL RESULTS PESTO RUSTICO BASIL AND ZUCCHINI



POTENTIAL ENVIRONMENTAL IMPACTS data referred to 1 kg of product		UPSTREAM		CORE	DOWNSTREAM		
		Raw material production	Packaging and auxiliary materials production	Production	Distribution up to shelf	Primary packaging end of life	TOTAL
GLOBAL WARMING POTENTIAL - GWP (g CO <sub>2</sub> eq)	Fossil	7.51E+02	1.08E+03	3.42E+02	3.58E+02	8.49E-01	2.53E+03
	Biogenic	2.41E+01	5.73E+00	4.83E+00	7.37E-01	4.71E-01	3.59E+01
	Land use and land transformation	8.25E+01	1.68E+01	3.79E-03	3.48E-03	3.49E-04	9.93E+01
	Total	8.58E+02	1.10E+03	3.47E+02	3.59E+02	1.32E+00	2.67E+03
Acidification Potential - g SO <sub>2</sub> eq.		1.12E+01	6.29E+00	1.06E+00	1.64E+00	6.23E-03	2.02E+01
Eutrophication Potential - g PO <sub>4</sub> eq.		5.94E+00	1.00E+00	1.61E-01	1.97E-01	1.25E-03	7.30E+00
Photochemical Oxidant Formation Potential - g NMVOC eq.		3.61E+00	3.58E+00	1.18E+00	1.56E+00	6.53E-03	9.95E+00
Abiotic Depletion Potential - Elements g Sb eq.		1.85E-03	3.51E-02	8.14E-06	1.48E-05	7.13E-08	3.69E-02
Abiotic Depletion Potential - Fossil fuels - MJ, net calorific value		8.15E+00	1.46E+01	5.17E+00	4.87E+00	9.43E-03	3.28E+01
Water scarcity potential, m3 eq.		5.89E+00	9.40E-01	2.84E-01	-7.49E-04	2.21E-05	7.12E+00
		UPSTREAM		CORE	DOWNSTREAM		
111	VASTE PRODUCTION* a referred to1 kg of product	Raw material production	Packaging and auxiliary materials production	Production	Distribution up to shelf	Primary packaging end of life	TOTAL
Hazardous waste disposed		3.61E-04	2.79E-02	0.00E+00	0.00E+00	0.00E+00	2.8E-02
Non-Hazardous waste disposed		3.87E+00	2.56E+00	0.00E+00	0.00E+00	0.00E+00	6.4E+00
Radioactive waste disposed		3.94E-05	3.79E-05	4.25E-06	2.62E-06	1.07E-07	8.4E-05

The biogenic contribution to Global Warming Potential refers only to biogenic methane.

The contribution given by biogenic CO, is equal to zero, since the absorbed amount is equal to the emitted biogenic CO, within the reference 100 years period.

<sup>\*</sup> Only flows coming from processes under direct Barilla control were considered, if not associated to a treatment whose environmental impact is considered. Flows generated by secondary data were excluded (since already accounted for their environmental burden).





Environmental Product Declaration for asphalt

mixtures from Halmstad asphalt plant - Biskopsto

**Environmental Product** Declaration for Galvanizers Association of Australia: Hot Dip Galvanizing in Australia

Environmental Product Declaration













**Product Declaration** 

In accordance with ISO 14025 for: CALIK ECLR-OR 606 denim fabric

EPD

Certified Environmental Product

Nordic Nuclear Power Plants

UNCPC Code 17, Group 171 - Electrical energy

EPD® of Electricity from Vattenfall

### **CALIK DENIM**

NCC





FRISTADS







Environmental **Product Declaration** 

Pangrì

Classico e integrale

Dichiarazione Ambientale 1

**Environmental Product Declaration** 

**GRANULATED UREA** 

PT Pupuk Kalimantan Timur **PUPUK (3) KALTIM** 

**DAUN BUAH™** 

di Prodotto



Leva Chair







Environmental Product

Declaration

## **Ballingslov**<sup>®</sup>

EPD"





Foster + Partners

Declaration

Type: benches

narkproduct.com

EPD International S-P-03305

"EPD











EPD

EPD°





Nouryon





EPD



THR ACE PACK

Pangri

Plastic

STADLER

SERENITY **SERENITY** SOFT DRY PANNOLONI A CINTURA VESTE

**ECONAMID**®

FL6 unfilled & reinforced





DOMO











# Why register an EPD?

#### **External drivers**

- Required by downstream companies
- Legal compliance
- Competitive edge in Green Public Procurement
- Compliance with certification schemes
- Etc.

#### **Internal drivers**

- Corporate sustainability goals
- Marketing
- Green product and process innovation
- Environmental Management Systems (EMS)
- Sustainable Supply Chain Management (SSCM)
- Etc.

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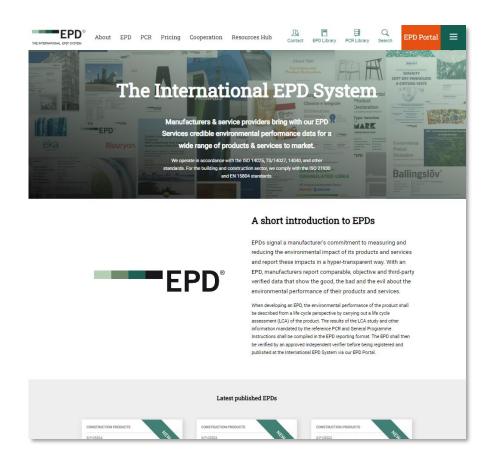
06/12/2022

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# EPD International is an EPD programme operator Our EPD programme is the International EPD System

- The first EPD programme in the world, founded in Sweden in 1997
- We are proud inventors of the EPD and the PCR
- Since 2014, a fully-owned subsidiary to the non-profit organization IVL Swedish Environmental Research Institute
- We offer registration and publication services for Environmental Product Declarations (EPD) according to ISO 14025 & EN 15804/ISO 21930 for construction products
- We want to make quality EPD services as credible, accessible and affordable as possible.
- Any organization, no matter its size, location and industry has the right to publish EPDs in a sensible, simple and affordable way

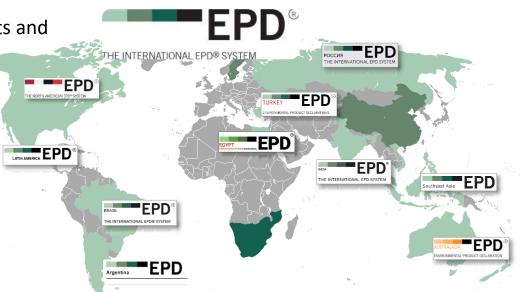




### Why EPD International?

 Global EPD Programme with licensees represented in all major markets and continents

- Pricing model allowing you to scale up EPD publication at fair cost
- PCRs considered best practice in the market, incl. largest PCR library
- PCRs for ALL product categories
- Global harmonization / standardization -> Aim: ONE PCR for all!
  - to minimize market trade barriers
  - to enable fair comparison of results in same product categories (globally)
- Offering digital solutions that will become absolute necessity to provide many high quality EPDs in a timely manner at competitive cost!





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## No. EPD registrations per sector (totals)



International EPD® System



## <u>History</u> of food and beverages in the International EPD® System

- Our third PCR ever was PCR 1999:02 Dairy transports
- In 2002 our first PCR on a food product was released: PCR 2002:04 Seasoning

Our oldest PCR of the sector that is still valid is PCR 2010:01 Uncooked pasta, not stuffed or

otherwise prepared





#### PRODUCT-SPECIFIC REQUIREMENTS (PSR)

for preparing an environmental product declaration (EPD) for

Seasoning

PSR 2002:4

The Swedish Environmental Management Council Version 1.0 2002-10-07

This PSR-document is in compliance with Requirements for Environmental Product declarations, MSR 1999:2, published by the Swedish Environmental Management Council 2000-03-27, as a part of the EPD\* system.

Information about the EPD\* system and registered EPD's: www.environdec.com
Comments on the PSR-document, please E-mail to: info@environdec.com



## PRODUCT-SPECIFIC REQUIREMENTS

Dairy transports

PSR 1999:2

The Swedish Environmental Management Council Version 1.1 2000-01-25

Information about the EPD system and registered EPD's: www.environdec.com
Comments on the PSR document, please E-mail to: epd@miljostyrning.se



## Food and beverages in the International EPD® System today

- 211 valid EPDs
- About 25 valid PCRs for food and beverage products
  - + other PCRs relevant to agrifood sector, such as:
    - PCR 2019:13 Packaging
    - PCR 2022:01 Tableware and kitchenware
- Three more PCRs under development:
  - Functional food ingredients
  - Soft drinks (published any day now)
  - Food and beverage products (main PCR)

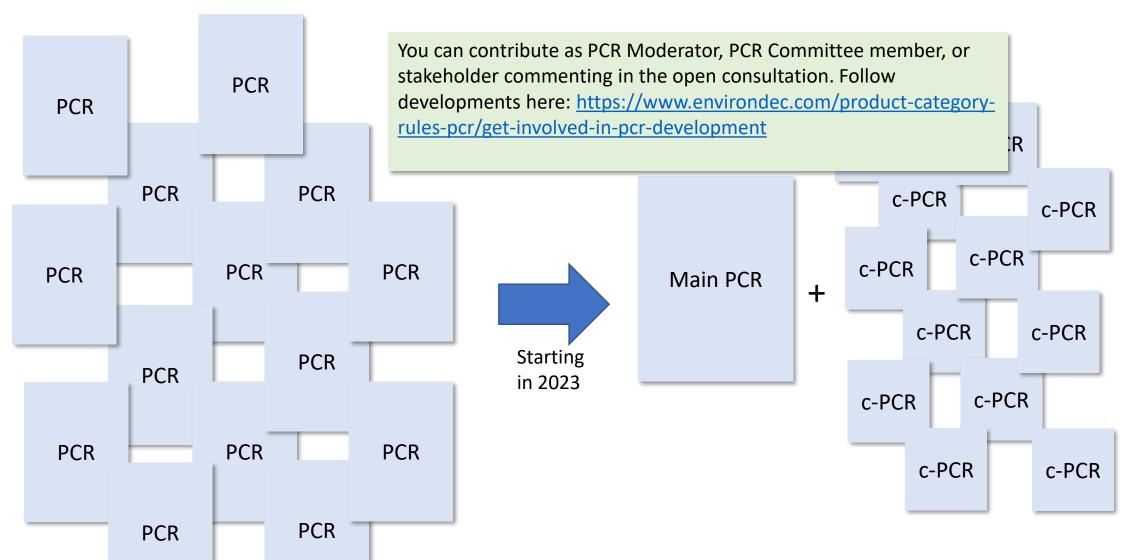


### Food and beverages in the International EPD® System in the future

- We see an increased interest in transparent, third-party verified environmental information EPDs from customers and legislators, in all sectors
- We are moving from many stand-alone PCRs to one main PCR for food and beverage products
  - Sets the **overall sector-wide rules** for all EPDs of food and beverage products (including upstream products)
  - Greater harmonization within the sector
  - Easier for EPD owners and EPD developers to handle and keep track of rules in one document
  - To be complemented by complementary PCRs (c-PCRs) for more specific product categories
  - c-PCRs to include complementing rules for example on how to define the functional unit and potential deviations from the main PCR
  - Existing stand-alone PCRs to be made into c-PCRs upon their next update
- Moderator for the main PCR is Bárbara Civit, UTN FRM CONICET, Argentina
- PCR Committee includes UTN FRM CONICET, IndaCO2, Studio LCE, Contactica, TU Dublin, Greenticket, Livsmedelsakademin, MAPPING LCA, Agrifood LCA Laboratory, University of Milan
- Open consultation to start soon then anyone can comment on the draft of this main PCR!



### Moving from stand-alone PCRs to one main PCR + c-PCRs in the food and beverage sector





# Thank you for listening



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