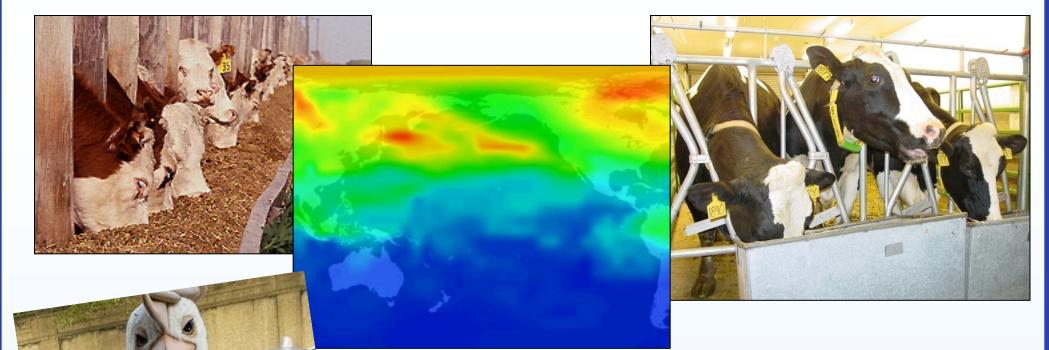


# Sorry, but giving up meat is not going to safe the planet



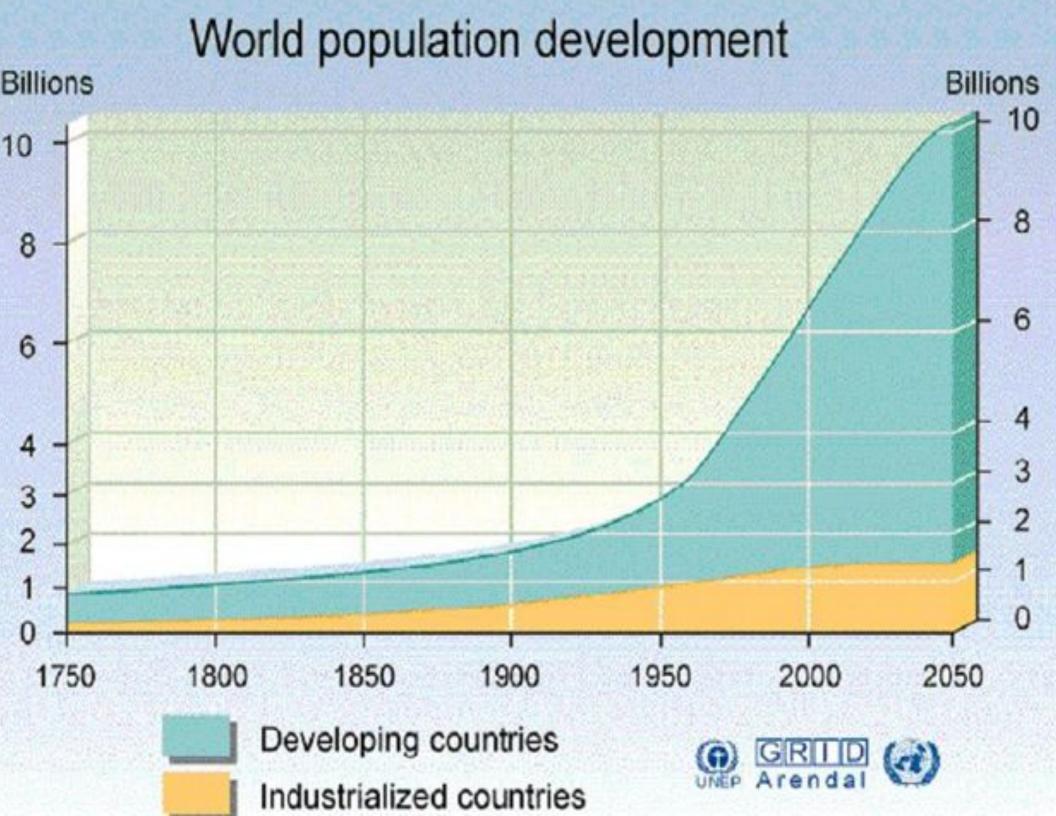
MEAT: #1 Cause of Global Warming **Frank Mitloehner, PhD** Professor & Air Quality CE Specialist Dept Animal Science University of California, Davis

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#### Blog: https://ghgguru.faculty.ucdavis.edu

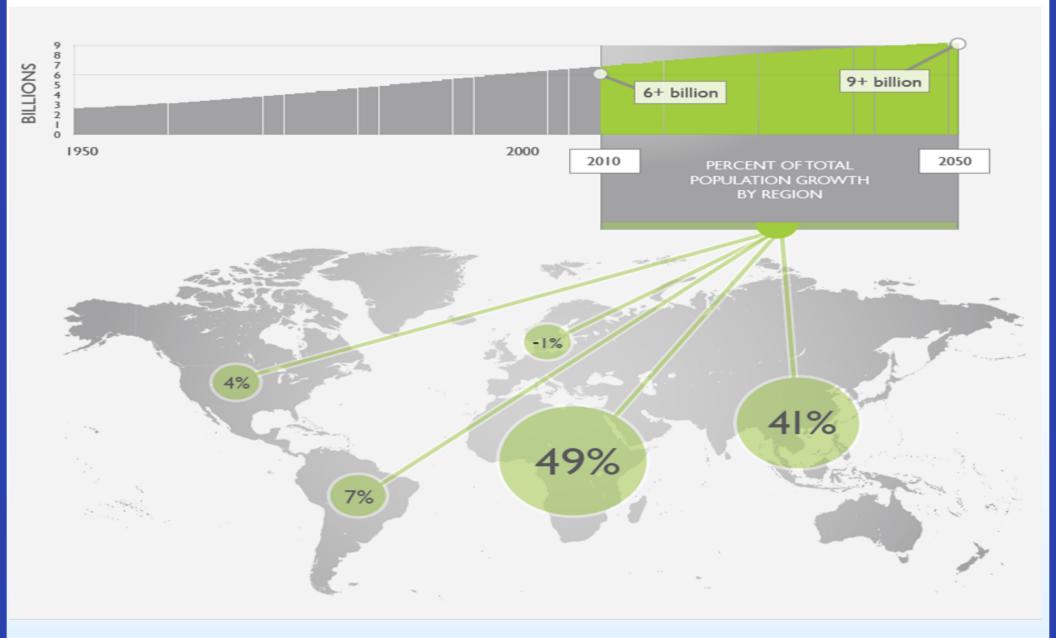
#### The 2050 Challenge



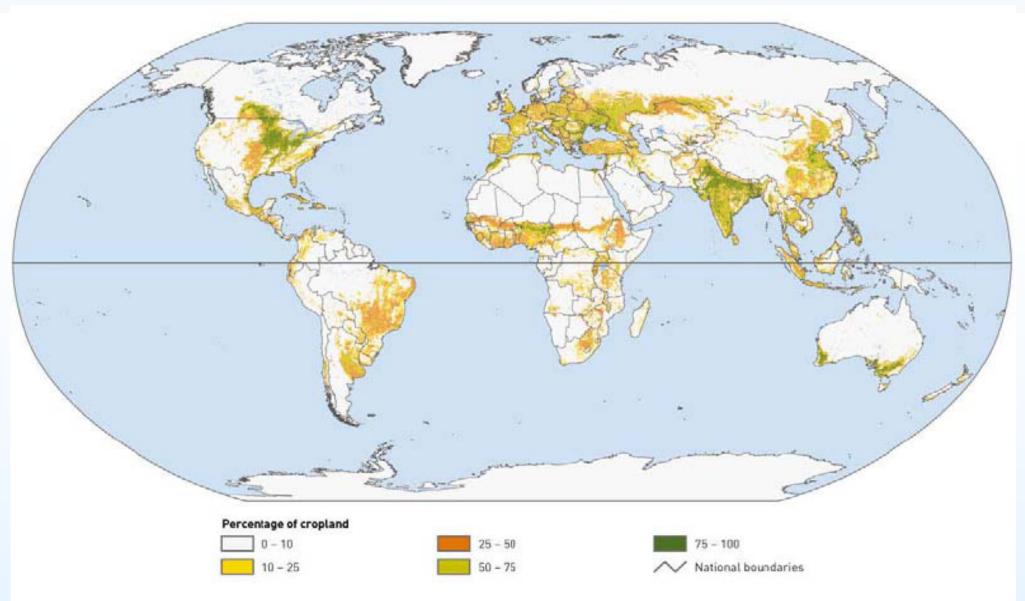
#### 4.5 Billion + population of USA in 10 years

There are more people living inside this circle than outside of it.

## 2050 Challenge – Population Growth by Region



## **Global cropland**

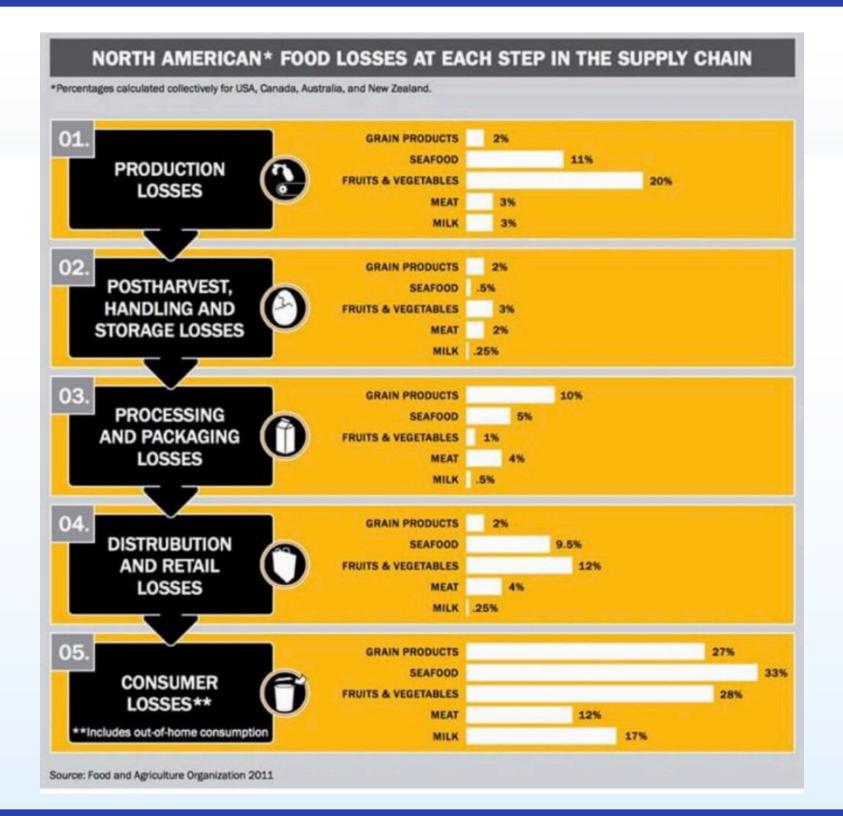


Source: FAO, 2006f.

#### **Turning Challenges into Solutions**



National Geograpic



#### A)

Water, Pea Protein Isolate\*, Expeller-Pressed Canola Oil, Refined Coconut Oil , Rice Protein, Natural Flavors, Cocoa Butter, Mung Bean Protein, Methylcellulose , Potato Starch, Apple Extract, Salt, Potassium Chloride, Vinegar, Lemon Juice Concentrate, Sunflower Lecithin, Pomegranate Fruit Powder, Beet Juice Extract Pea, Sweet Potato, Pea Protein, Pea Starch, Lentils, Flaxseed Meal, Sunflower Oil Preserved with Mixed Tocopherols, Calcium Carbonate, Vegetable Flavoring, <u>Salt</u>, Vitamins (Choline Chloride, Vitamin E Supplement, Vitamin A Supplement, Vitamin D3 Supplement, Calcium Pantothenate, Thiamine Mononitrate, Pyridoxine Hydrochloride, Riboflavin Supplement, Niacin, Folic Acid, Biotin, Vitamin B12 Supplement), Minerals

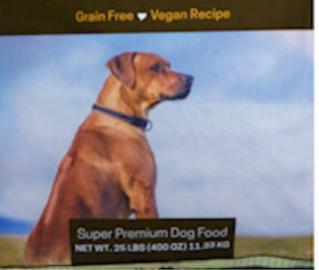
B)

Water, Soy Protein Concentrate, Coconut Oil, Sunflower Oil, Natural Flavors, 2% or less of: Potato Protein, Methylcellulose, Yeast Extract, Cultured Dextrose, Food Starch Modified, Soy Leghemoglobin, Salt, Soy Protein Isolate , Mixed Tocopherols (Vitamin E), Zinc Gluconate, Thiamine Hydrochloride (Vitamin B1), Sodium Ascorbate (Vitamin C), Niacin, Pyridoxine Hydrochloride (Vitamin B6), Riboflavin (Vitamin B2), Vitamin B12

C)









# Can we eat our way out of climate change?

- Omnivore to vegan (per yr) = 0.8 tons CO2e
- One trans-atlantic flight (per passenger) = 1.6 tons CO2e
- Meatless Monday (US) = 0.3% GHG reduction
- Vegan US = 2.6%

### STAYING VEG lessons from former vegetarians/vegans

#### U.S. POPULATION 17 AND OVER

10% former vegetarians/vegans

88% never vegetarian/vegan 2% current vegetarians/vegans

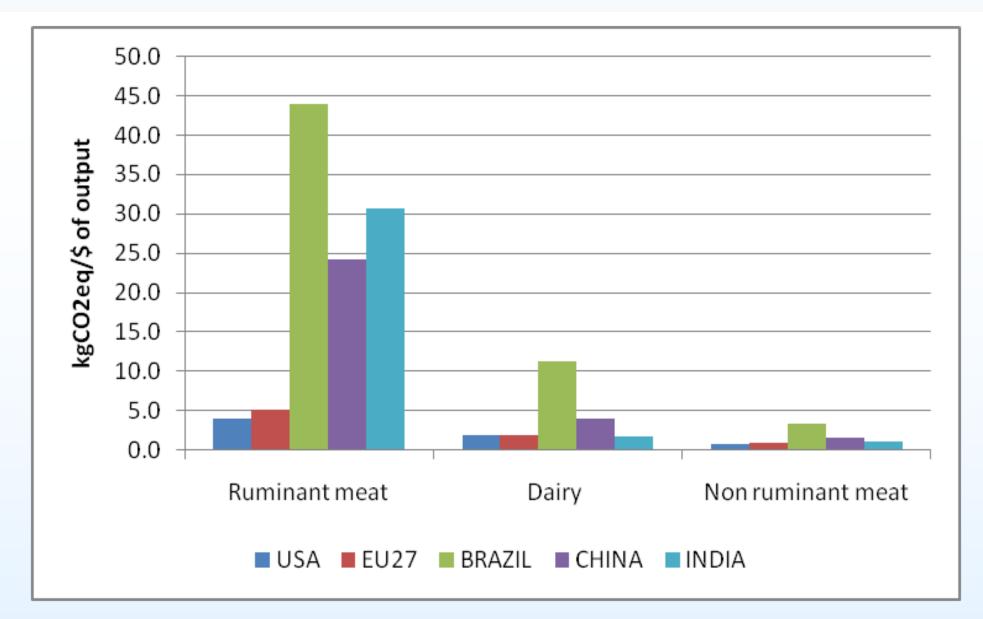
There are more than 24 million former vegetarians/vegans and fewer than 5 million current vegetarians/vegans.

# 84% OF VEGETARIANS/VEGANS ABANDON THEIR DIET.

these figures are devised by extrapolating survey findings to the U.S. population as a whole.]

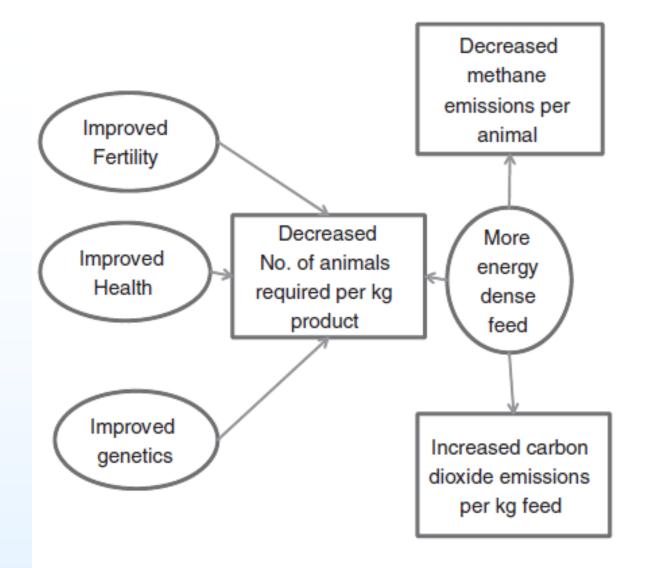
### **Climate change and GHG**

#### **Emission Intensities** (direct emissions from livestock)



GTAP 2001 data base

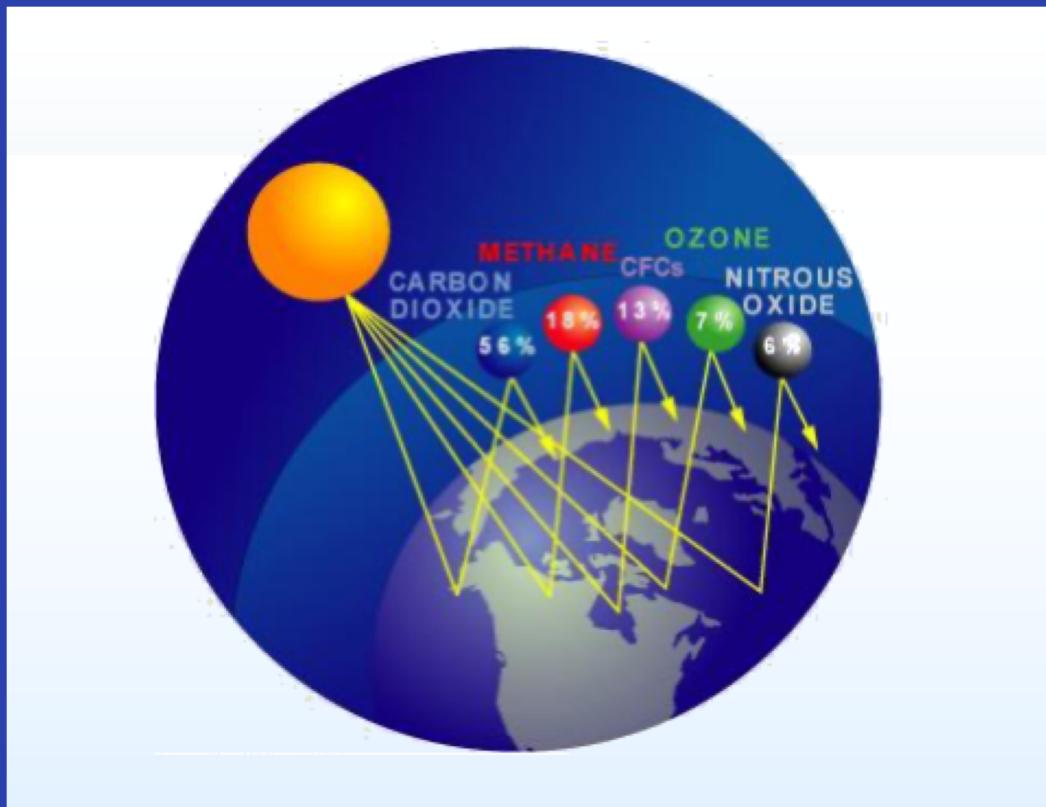
## Mitigation: interventions to improve productivity



Nitrous oxide emissions depend on nos. of animals, feed, manure management, soil & weather

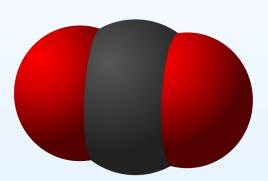
Carbon dioxide emissions from land use change associated with livestock depend on energy density of feed, carbon content of soil, management practices, weather

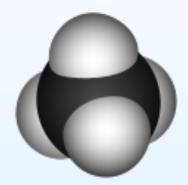
Gill et al. (2010)

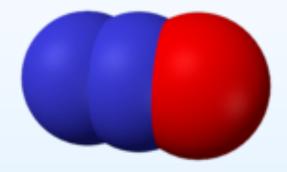


## GHG & GWP

- Global Warming Potential (GWP<sub>100</sub>) of Main GHG
- Carbon Dioxide, CO<sub>2</sub>
- Methane, CH<sub>4</sub>
- Nitrous Oxide, N<sub>2</sub>O







1

28

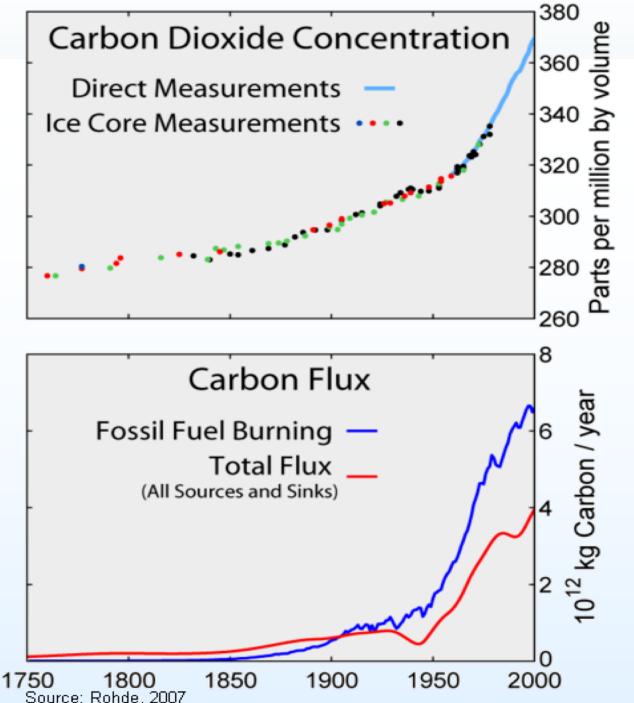
298

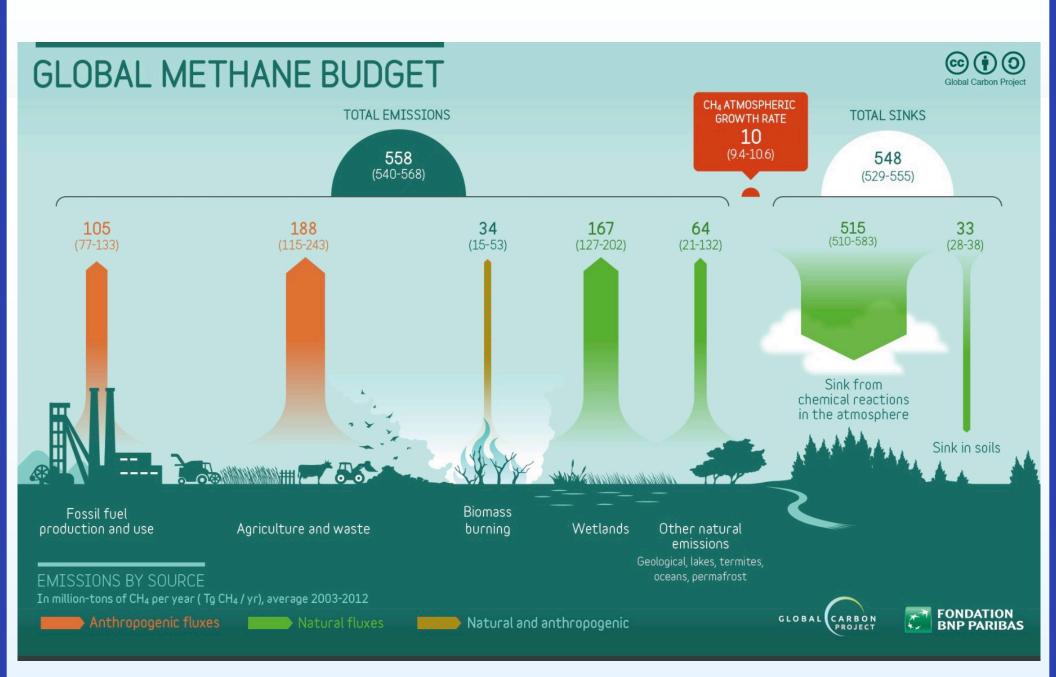
CO2 – Carbon Dioxide

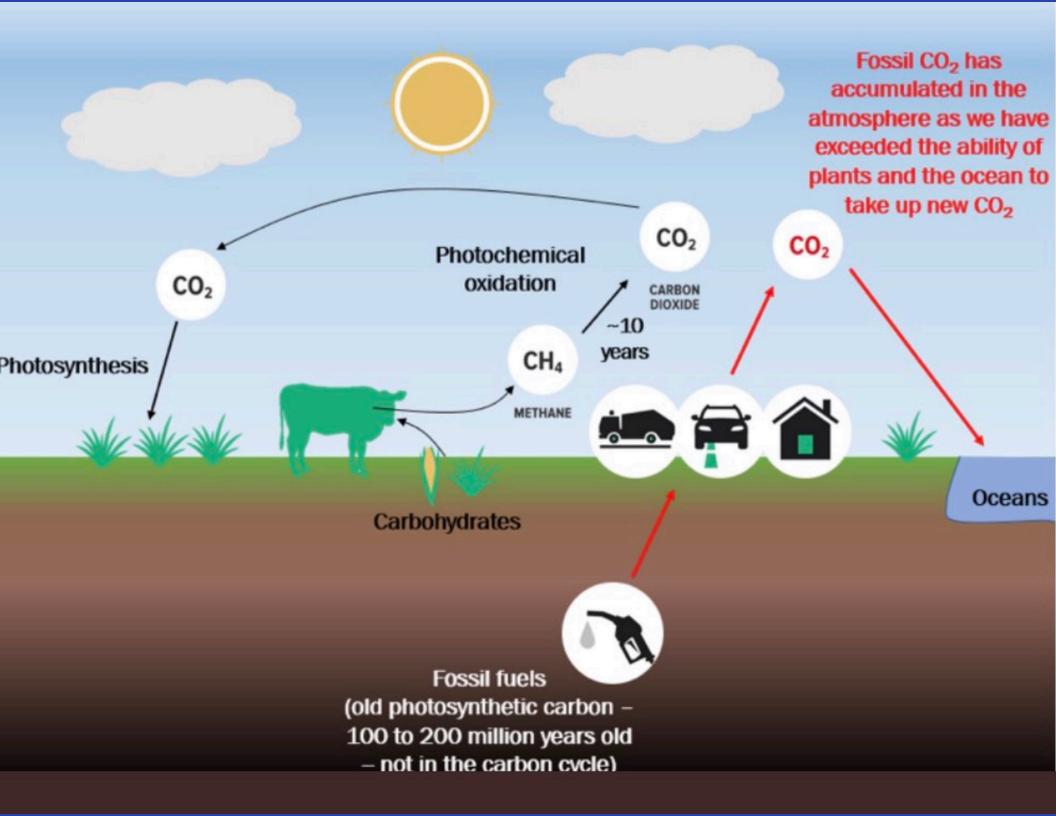
CH4 – Methane

N2O - Nitrous Oxide

### **Carbon Dioxide and Carbon Flux**







# Why methane should be treated differently compared to long-lived greenhouse gases



THE CONVERSATION



GUEST POSTS

7 June 2018 🕑 10:08

Guest post: A new way to assess 'global warming potential' of short-lived pollutants

CB DR MICHELLE CAIN

У (in) 🖂

GUEST POSTS Guest post: A new way to assess 'global warming potential' of short-lived pollutants

<

Dr Michelle Cain in a science and policy research associate on the Oxford Martin School's

#### **National-Level U.S. GHG Inventory**

