

**Toulouse Biotechnology Institute** Bio & Chemical Engineering



## Residual biomass can be converted to edible ingredients, but with limited environmental benefits

U. Javourez<sup>1</sup>, M. Pizzol<sup>2</sup>, L. Tiruta-Barna<sup>1</sup>, L. Hamelin<sup>1</sup>



Context: "Waste-to-nutrition" pathways

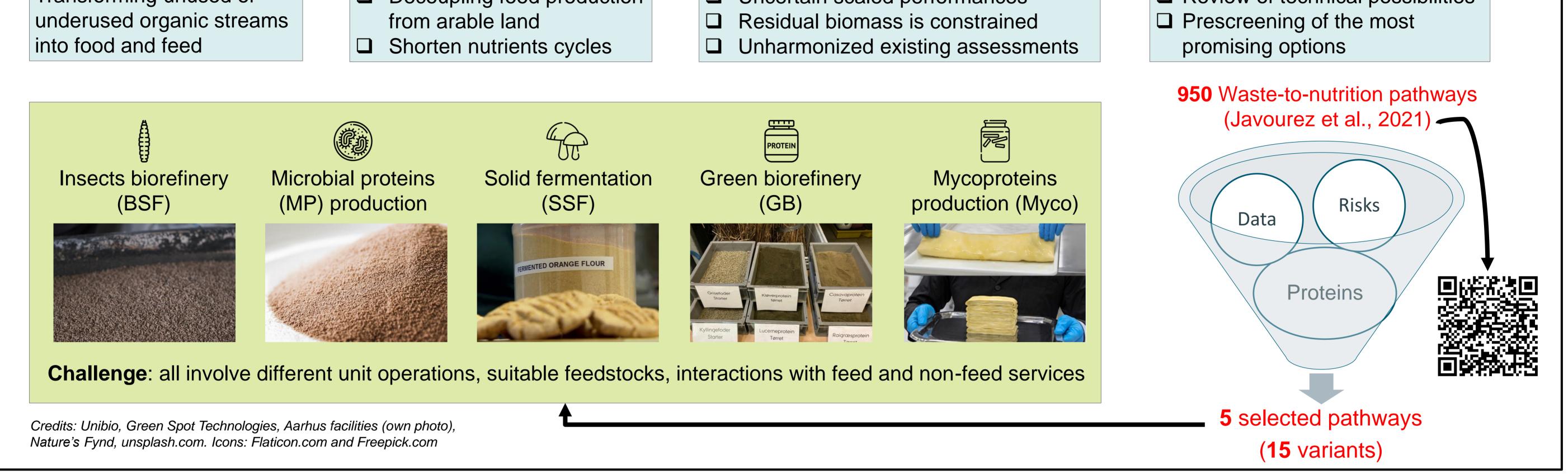
## What ? Transforming unused or

Why? Decoupling food production

## **Problem ?**

Uncertain scaled performances

Where to start? Review of technical possibilities





Method: Life Cycle Assessment (LCA) & Global Sensitivity Assessment (GSA)

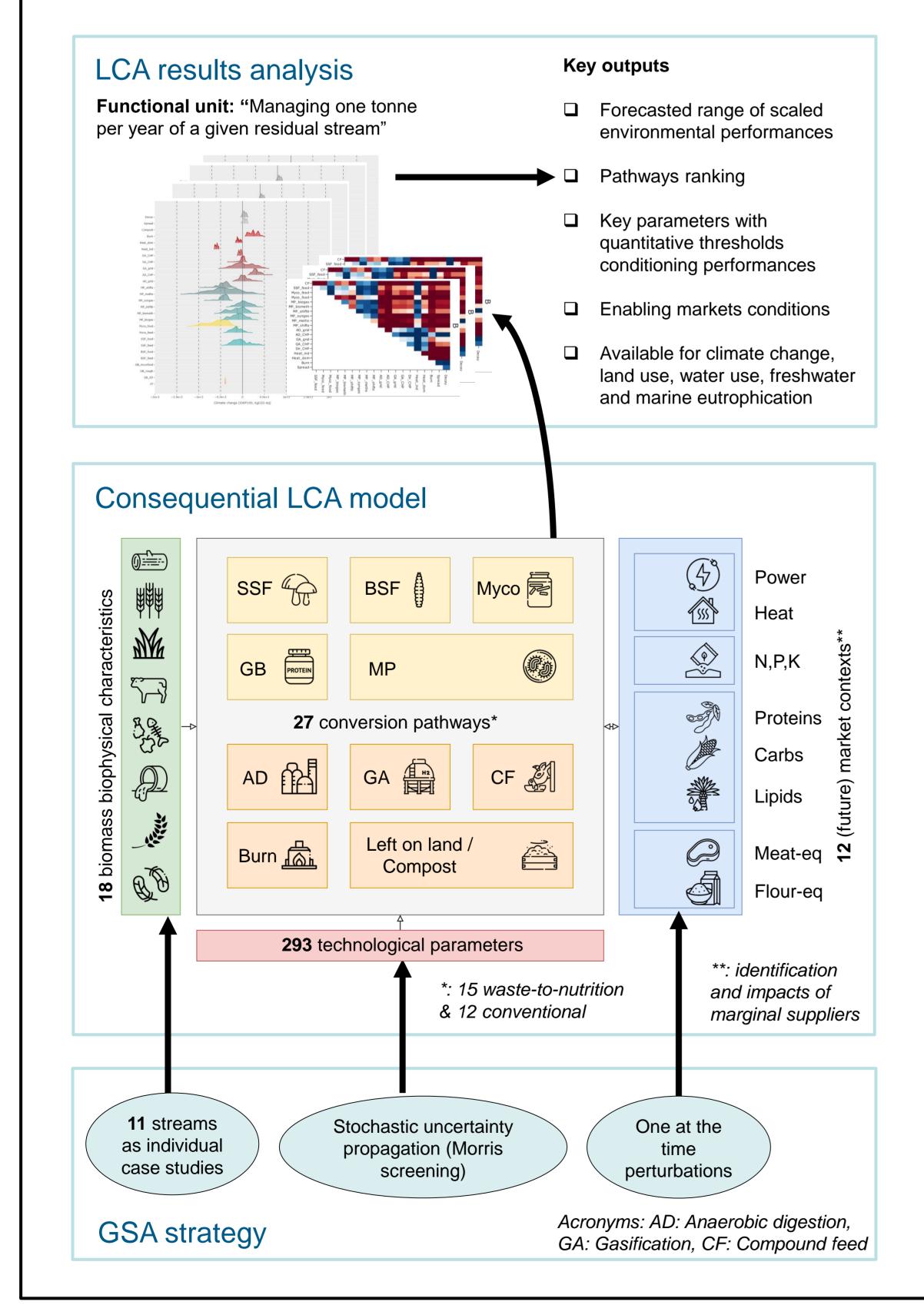


Detailed analysis in a PhD thesis available upon request (Javourez, 2023)

**Objective**: Unravel under which conditions implementing the selected pathways generate net environmental benefits

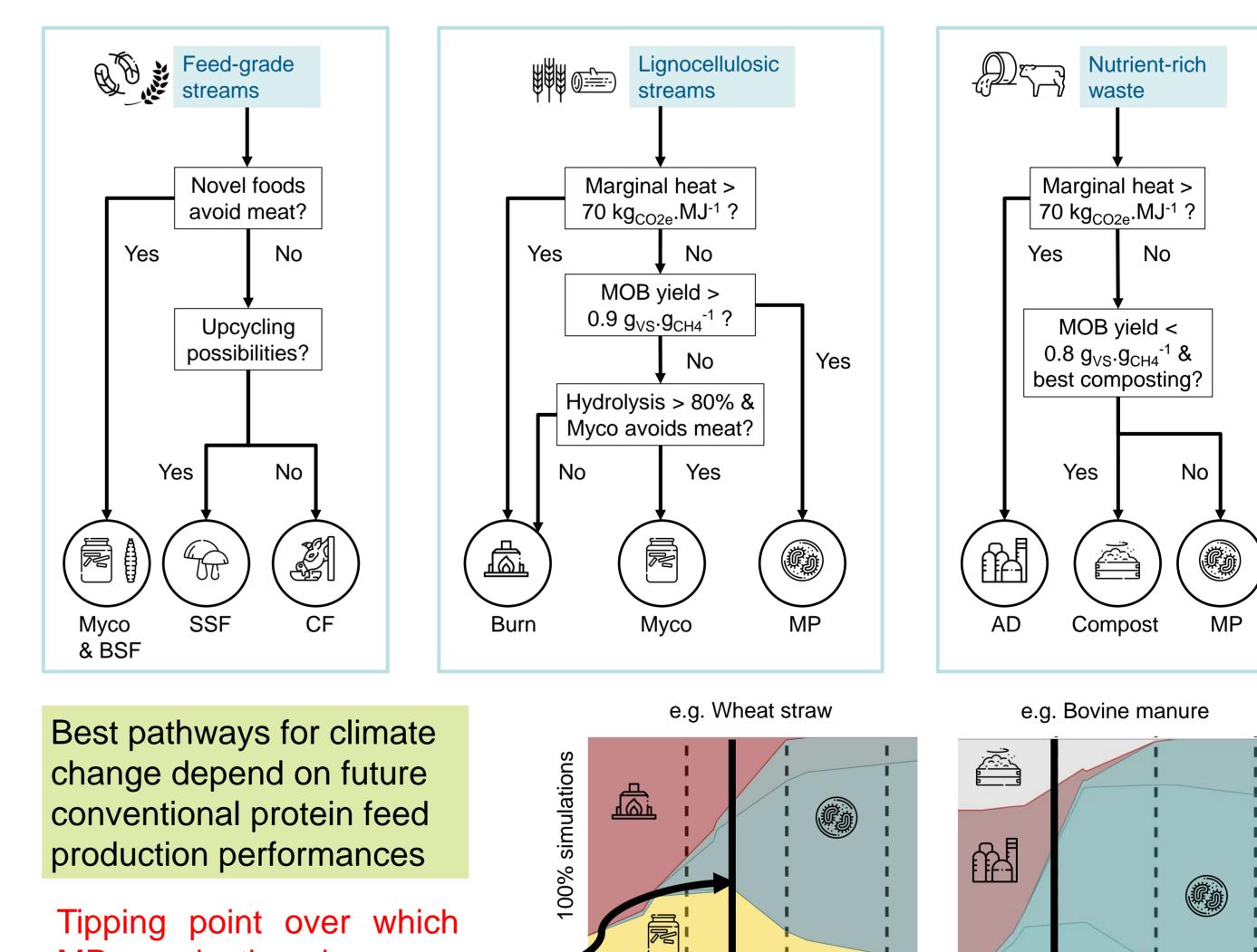
To ensure environmental benefits:

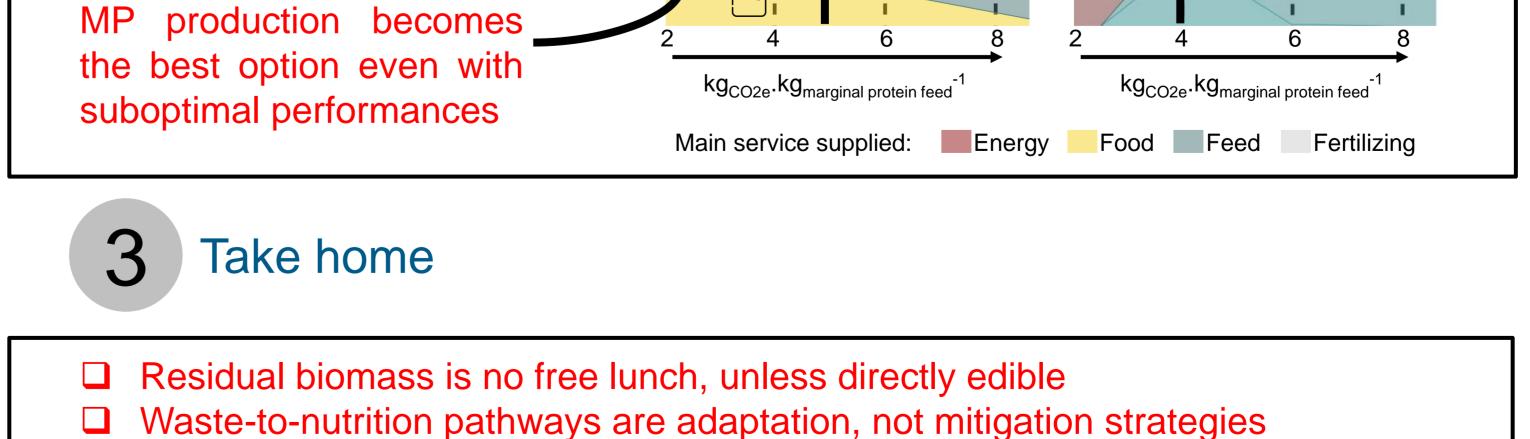
Availability of renewable power and heat supplies are prerequisite



Meat substitution by insects and mycoproteins is a prerequisite

## Best environmentally performing pathways as a function of input stream's type





**U** Substituting conventional food ingredients matters more than process eco-design

 <sup>1</sup>: TBI, Université de Toulouse, CNRS, INRAE, INSA, Toulouse, France
<sup>2</sup>: Department of Planning, Aalborg University, Rendsburggade 14, Aalborg, Denmark javourez@insa-toulouse.fr

