

Establishing the Yeast Carbon-footprint

In a context of increasing awareness of the negative effects of global warming, consumers seek for more information on the environmental impact of the products they use.

At present, different methodologies for estimating this environmental impact are used within Europe. This can mislead the consumer by creating confusion.

COFALEC, through CIAA, is involved in the European Food Sustainable Consumption and Production Round Table, which is dedicated to establish scientifically reliable and uniform environmental assessment methodologies through out the European Union.

Because the process of yeast production is very specific and because yeast accounts for a very small part, less than 1%, in the production of bread, wines, etc, there is no reliable data currently available on yeast.

In order to contribute to build up knowledge on that environmental issue, COFALEC has decided to commission a detailed study to establish the carbon footprint of yeast, after receiving the guidelines of the food SCP round table.



The “Confédération des Fabricants de Levure de l’Union Européenne” represents the producers of yeast in the European Union. More details on <http://www.cofalec.com>



The Round Table is co-chaired by the European Commission and representatives of the European food chain. The objective is to establish, by 2011, scientifically reliable and uniform environmental assessment methodologies for food and drink products and to identify suitable means of voluntary communication to consumers. It will also promote and report on continuous improvement initiatives along the whole food chain.