

## 9th International Conference on Information Technology and Quantitative Management

# A variation of the Diet Problem: Linear Programming used to minimize the carbon footprint of meals provided by a Brazilian company to its employees

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## Abstract

The classic Diet Problem aims to minimize the cost of meals while ensuring that they provide the necessary amounts of micro and macro nutrients. This paper presents a variation of the Diet Problem in which the goal is to minimize the carbon footprint of a meal – lunch – provided by a Brazilian company to its employees. The problem of the carbon footprint has been highlighted in recent decades due to its negative effect on the environment, since its accumulation in the atmosphere is largely responsible for the anthropogenic effects of climate change. Thus, efforts aimed at reducing carbon consumption/emission have a very significant cumulative effect towards the maintenance of earth temperature. Three scenarios are proposed for solving the problem, which is done using Linear Programming through the Microsoft Excel Solver software. When comparing the best of the 3 scenarios with the current scenario, it is clear that the application of mathematical modeling to optimize this LPP is extremely advantageous, since it presents a reduction of the carbon footprint by 2.45 times and is much more efficient in meeting nutritional needs. The methodology proposed in this paper can be applied for the most diverse problems of the public, private or military sectors.

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Peer-review under responsibility of the scientific committee of the 9th International Conference on Information Technology and Quantitative Management

**Keywords:** Diet Problem; Linear Programming; carbon footprint; Solver

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## 1. Introduction

The classic problem of diet was proposed by [1], describing the selection of foods for the composition of a diet considered healthy at the time with "low", "moderate" and "high" costs, in order to meet different socioeconomic groups [2]. However, only in later decades, with the advent of computers with superior processing capacity, mathematical methods began to be developed with the aim of minimizing the costs of selection made. As presented

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in [3], the application and results of a food selection algorithm for all meals in institutions that have adopted the optimization system. The author reports a reduction of 10% to 15% in the cost of food in a set of hospitals while meeting the nutritional needs required by the institutions.

With the diffusion of mathematical optimization methods and the popularization of personal computers, several variations of the diet problem were presented, as well as new models for solving these. Many of them are optimized through Linear Programming, but the diversity of problems is great, such as minimizing daily calories for a weight loss diet [4, 5], diet cost optimization for different age groups [6], or minimizing costs with feeding plans to reduce the risk of cancer [7].

However, as observed in [8], a diet that meets basic nutritional needs is not necessarily sustainable in terms of greenhouse gas emissions. Sustainability and carbon footprint are concepts that have been increasingly addressed and are present in various aspects of contemporary life, since the need to reduce the level of carbon in the Earth's atmosphere is immediate and constantly emphasized by scientists [9, 10]. Carbon dioxide is the most important gas when it comes to Earth's heat absorption, and it is needed to make the planet suitable for life. However, excessive amounts of it causes the increase of Earth's temperature beyond a sustainable level, triggering sea level rise, heat waves, greater precipitation and melting ice sheets.

Since the global carbon footprint associated with food – from growing crops through food transportation – is one of the largest in modern era, any means of reducing carbon emissions in the food chain has a great impact toward sustainability. The present work aims to apply a Linear Programming model, through the Solver software of Microsoft Excel, to minimize the carbon footprint associated with a meal – lunch – provided by a Brazilian company to its employees. The model's restriction is to meet the needs of micro and macro nutrients recommended for the Brazilian population.

## 2. Materials and Methods

Foods of vegetable origin tend to provide low levels of protein and carbohydrates, and higher levels of vitamins at the cost of a relatively low carbon footprint. On the other hand, foods of animal origin tend to be the opposite, containing high levels of protein and fats, but associated with high greenhouse gas emissions. The choice of foods that best make up a diet will always have the counterpart of a possible high carbon footprint; problem that can be solved relatively easily when you have only a few foods available, but the number of combinations grows exponentially with each option we add to the set. Thus, the only way to solve a problem of this complexity in reasonable time is using mathematical optimization models, such as Linear Programming. Mathematical models for decision making in complex problems have been used in several recent problems, such as [11–36].

### 2.1. Food and carbon emissions

#### 2.1.1. Food and nutritional information

According to information found in [37], foods are classified into groups according to their origins (animal or vegetable) and nutritional similarities, so it is recommended that meals be made composed of foods belonging to various groups, in order to consume the largest variety of micro and macro nutrients. Table 1 shows the grouping used in this work.

A balanced diet should contain several nutrients, so as to keep all systems of the human body functioning closer to optimal. Each food provides a certain amount of nutrients, which should also be consumed in different amounts from each other. The research in [38] shows that nutritional needs may vary according to the region in which they live and the activities that are practiced, and also present a nutritional table with desirable nutritional values for the average Brazilian population. Table 1 also contains the number of shares of each food group that should be present in the meal analyzed.

Associated with the information provided in [4] - table 2 - on the percentage of daily nutrients that each meal should represent, in this work will be used the nutritional values presented in Table 3 as values to be obtained by the optimization model.

Table 1. Food groups and their recommended daily rations

| Food Group | Description             | Servings per meal |
|------------|-------------------------|-------------------|
| 1          | Fruits                  | 2                 |
| 2          | Vegetables              | 2                 |
| 3          | Cereals and seeds       | 2                 |
| 4          | Fish and Meat           | 2                 |
| 5          | Milk and dairy products | 1                 |
| 6          | Eggs and derivatives    | 1                 |
| 7          | Industrialized products | 1                 |
| 8          | Legumes                 | 1                 |
| 9          | Nuts                    | 1                 |

Table 2. Percentage of micro and macro nutrient intake per meal

| Breakfast | Morning snack | Lunch | Afternoon snack | Dinner | Evening snack |
|-----------|---------------|-------|-----------------|--------|---------------|
| 20%       | 5%            | 35%   | 5%              | 30%    | 5%            |

Table 3. Amount of micro and macro nutrients recommended for lunch

| Nutrient                    | Cal. | Carb. | Prot. | Vit. A | Vit.B1 | Vit. B2 | Vit. B3 | Vit. C | Lipid | Calcium | Iron | Fibres | Magn. | Sodium | Potassium |
|-----------------------------|------|-------|-------|--------|--------|---------|---------|--------|-------|---------|------|--------|-------|--------|-----------|
| Unit of measure             | kcal | g     | g     | mg     | mg     | mg      | mg      | mg     | g     | mg      | mg   | g      | mg    | mg     | mg        |
| Recommended daily amount    | 2000 | 390   | 140   | 2000   | 3000   | 3500    | 50      | 450    | 83    | 1650    | 26   | 15     | 770   | 2000   | 4700      |
| Recommended amount at lunch | 700  | 137   | 49    | 700    | 1050   | 1225    | 18      | 158    | 29    | 578     | 9    | 5      | 270   | 700    | 1645      |

### 2.1.2. Carbon footprint

The term carbon footprint refers to the amount of greenhouse gases (converted into units of carbon dioxide – CO<sub>2</sub> – according to the amount of effects on the atmosphere) generated along the production chain of each product or service, and this amount varies depending on the stage at which such product or service is in the chain, that is, the closer to the production stage, the lower the carbon footprint; the closer to the final consumer or the disposal of the product, the greater the footprint [39]. In this work will be used values related to the carbon footprint of food while located at the point of sale in order to standardize the data collection.

As stated in [9], the generation of greenhouse gases by agricultural activities represents 19% of the total generated annually and different types, or groups, of foods have carbon footprints that can be found on opposite extremes of a carbon emission spectrum, varying from 60 kgCO<sub>2</sub>e for 1 kg of beef to 0.4 kgCO<sub>2</sub>e for 1 kg of apples. Also, as stated in [40], food can account for up to 30% of a household's greenhouse gases emissions.

Recently, [41] compared the food guideline of 7 countries from different continents and identified a considerable discrepancy in associated carbon footprint. According to the authors, for a daily 2000-kcal diet, a US citizen would have a 3.83kgCO<sub>2</sub>e footprint, whereas an Indian citizen would have a mere 0.86kgCO<sub>2</sub>e footprint.

It is clear that any contribution to the reduction of the carbon footprint in this sector will have a significant impact on the total emissions of the planet. Data on the carbon footprint of each food used in this study were taken from the <https://apps.carboncloud.com/> website, which provides them in kg CO<sub>2</sub>e/kg – kilogram of carbon dioxide and equivalent per kilogram of food. In problem modeling this unit of measure is converted to kilogram of equivalent-carbon dioxide per serving – kg CO<sub>2</sub>e/serving.

### 2.2. Operational Research and Linear Programming

The research in [2] states that Operational Research (OR) is a branch of Mathematics that makes use of the creation of optimization or heuristic models aiming to support and assist decision making [42]. Still according to the author, one of the main models used within the OR is Linear Programming (LP), which consists of the development of linear equations that represent the system to be optimized, including an objective function and the restrictions to be respected.

Linear Programming Problems (LPP) can be represented in general, following the form of the equation system (1) [43]:

$$\begin{aligned}
 & \text{Max } Z = c_1x_1 + c_2x_2 + \dots + c_nx_n \\
 & \text{s.t.} \\
 & a_{11}x_1 + a_{12}x_2 + \dots + a_{1n}x_n \leq b_1 \\
 & a_{21}x_1 + a_{22}x_2 + \dots + a_{2n}x_n \leq b_2 \\
 & \dots \\
 & a_{m1}x_1 + a_{m2}x_2 + \dots + a_{mn}x_n \leq b_m \\
 & \text{and} \\
 & x_1 \geq 0, x_2 \geq 0, \dots, x_n \geq 0
 \end{aligned} \tag{1}$$

The authors of [2] and [43] state that the Diet Problem is a classic LPP and therefore LP is used in this work to solve the problem presented. Even the Diet Problem commonly aiming at minimizing the costs associated with a meal or food choice, the application of LP in the solution of the problem under analysis, in which the objective-function is to minimize the carbon footprint, does not alter the characteristics of the problem.

In recent decades, the publication of studies in which LPP involves the minimization of carbon emissions has become more frequent. A review of the literature containing 12 studies with this objective is shown in [44]; a model was developed in [39] to minimize carbon emissions associated with livestock feeding; the authors of [10] modeled a problem similar to the present study, but with the Italian population in mind; and, in [45], under the influence of environmental policies in the United Kingdom, which aim to reduce carbon emissions by up to 80% by 2050, the authors have developed a LP model with this objective.

### 3. Case study

This work aims to solve the problem identified by a Brazilian company that provides lunch to its employees. Knowing the need to reduce the carbon footprint and how much food production and consumption contributes to the total emissions of the planet, the company, with approximately 500 employees, that is, approximately 500 meals daily, wants to minimize its carbon footprint related to these meals, but at the same time meet the employees' nutritional needs.

As previously reported, the problem is restricted only to the employees' lunch, so the meal should supply at least 35% of the recommended micro and macro nutrients per day (except the number of calories, lipids and sodium, which should be equal to or less than the recommended amount). Other initial restrictions of the problem are: the number of servings of each food group should be equal to that recommended in table 1 (except food group 7 – Industrialized Products, the amount of which must be less than or equal to one serving), and the maximum amount of servings of each food should be equal to 20, forcing Solver to choose a larger variety of foods.

#### 3.1. Mathematical modeling

For the modeling of the proposed problem will be used a list with 57 foods that will have a variable  $x$  associated with each of them ( $x_1, x_2, \dots, x_{57}$ ). This variable represents the number of servings of food to be included in the meal. The nutrients to be supplied are the same as those presented in table 3, plus the carbon footprint of each food. The objective function is to minimize the total amount of carbon associated with the meal. The problem was developed in Microsoft Excel and solved with Solver, MS Excel own native tool, which has the ability to solve Linear Programming and Nonlinear Programming problems. The general formatting of the problem in was made in Excel software, while the modeling was done in 3 different scenarios, presented below, and compared with the current scenario.

##### 3.1.1. Scenario 1 – Food group constraints

In this scenario, nutrients constraints - table 3 - and the number of servings per food group - table 1 - were included. The modeling done in Solver is presented below.

1. Min  $Z = x_1 \cdot 0.023 + x_2 \cdot 0.0252 + x_3 \cdot 0.0456 + \dots + x_{56} \cdot 0.0115 + x_{57} \cdot 0.0216$  where  $x_i$  is the quantity of serving of food  $i$  ( $i=1 \dots 57$ ) and the constants are the amount of CO<sub>2</sub>e footprint associated with the respective food  
Subject to:
2.  $x_1 + x_9 + x_{30} + x_{33} + x_{35} + x_{36} + x_{37} + x_{38} + x_{55} = 2$  (total servings of Food group 1 must be equal to 2)
3.  $x_2 + x_3 + x_{10} + x_{11} + x_{15} + x_{19} + x_{22} + x_{23} + x_{24} + x_{40} + x_{48} + x_{52} + x_{53} + x_{56} + x_{57} = 2$  (total servings of Food group 2 must be equal to 2)

4.  $x_4+x_5+x_7+x_{12}+x_{13}+x_{14}+x_{20}+x_{21}+x_{27}+x_{34}+x_{39}+x_{44}+x_{45}+x_{49}=2$  (total servings of Food group 3 must be equal to 2)
5.  $x_6+x_{16}+x_{17}+x_{18}+x_{46}+x_{47}=2$  (total servings of Food group 4 must be equal to 2)
6.  $x_{29}+x_{31}+x_{32}+x_{50}+x_{51}=1$  (total servings of Food group 5 must be equal to 1)
7.  $x_{41}+x_{42}+x_{43}=1$  (total servings of Food group 6 must be equal to 1)
8.  $x_{27}+x_{54} \leq 1$  (total servings of Food group 7 must be less than or equal to 1)
9.  $x_{25}+x_{26}=1$  (total servings of Food group 8 must be equal to 1)
10.  $x_8=1$  (total servings of Food group 9 must be equal to 1)
11.  $x_i \geq 0$  ( $i=1 \dots 57$ ) (non-negativity constraint)
12.  $x_i \leq 20$  ( $i=1 \dots 57$ ) (no more than 20 servings of food  $i$  is allowed per meal)  
and 14 equations that represent the nutrient constraints, that follow the form below:
13.  $\sum_{i=1}^{57} \sum_{j=1}^{14} x_{ij} y_j \geq \text{or} \leq k_j$

Where  $y_j$  is the amount of nutrient  $j$  in a serving of food  $i$  and  $k_j$  is total quantity constraint of nutrient  $j$  in the meal served. When solving the problem Solver fills the cells in column B for each food with the recommended quantity of servings and reaches a value of 0.967 kg CO<sub>2</sub>e/meal, however, in the problem in question it was not possible to find a solution that respects all the number of servings for each food group, nor the recommended amount of some nutrients. Solver returns the warning informing the impossibility of optimal solution.

The constraints not met by Solver were as follows:

- Number of food group 4 - Fish and Meat, which should be 2, but the model returns 0.078
- Number of feed group 6 - Eggs and derivatives, which should be 1, but the model returns 0
- Number of feed group sections 9 – Nuts, which should be 1, but the model returns 0
- Minimum amounts of Protein and Vitamins B3

### 3.1.2. Scenario 2 - Modeling for unconstrained food groups

Since the model in the previous scenario did not return a solution that met all the constraints imposed, and since the constraints associated with the number of recommended servings for each food group are only intended to ensure that all nutrients are consumed in their recommended amounts, these constraints were removed in scenario 2. On the other hand, the constraints associated with the minimum amount of nutrients to be ingested will be maintained, without negatively affecting this aspect of the diet. Thus, the equations will be similar to the ones presented in section 3.1.1., excluding constraints 2 through 9. The objective function found was 1.99 kg CO<sub>2</sub>e/meal, however, once again Solver did not find a viable solution to the problem, since one of the constraints was not met. Namely: Minimum amount of Protein.

### 3.1.3. Scenario 2 - Modeling of unconstrained food groups and relaxation of the maximum amount of calories constraint

Although the result presented in the previous scenario was closer to meeting all the constraints imposed, the restriction referring to the maximum recommended number of calories for the meal under analysis has already dyed its limit and makes it impossible to choose different foods or in different quantities, meaning not all other constraints can be respected. To achieve the recommended amount for all other nutrients, the calorie constraint had its value changed to the minimum necessary in order to meet all other constraints. In this scenario, the number of calories should be less than or equal to 742 kcal, compared to the recommended 700 kcal. It is believed that, by representing only 2.1% of the total daily calories, the surplus of 42 kcal can be easily compensated in the other meals of the day, which represent 70% of the daily intake of nutrients. As an answer to the modeling of this scenario, Solver found the optimal solution of 1,779 kg CO<sub>2</sub>e/meal and met all constraints.

### 3.1.4. Example of a meal currently served

By way of comparison with the scenarios proposed above, this section presents the values for a usual meal offered by the company. The carbon footprint is equal to 4.34 kg CO<sub>2</sub>e/meal and several nutritional constraints are not met. Namely:

1. Maximum amount of calories
2. Minimum amount of vitamin A, vitamin B2 and calcium

### 3.2. Results Analysis

In this section the results of all scenarios are grouped together along with the comparison with the values of the current real scenario in order to quantify the gains and benefits of the optimization model. For comparison purposes, table 4 contains the number of servings of each food in the current scenario and scenarios 3.

Table 4. Foods chosen in each scenario and their carbon footprint

| Food                      | Current | Scenario 3 |
|---------------------------|---------|------------|
| Pineapple                 | 1.00    | 5.71       |
| Pumpkin                   | 0.00    | 11.76      |
| Lettuce                   | 1.00    | 0.00       |
| Wholegrain Rice           | 1.50    | 0.00       |
| Tuna                      | 0.00    | 0.38       |
| Banana                    | 1.00    | 0.00       |
| White potato              | 1.00    | 0.00       |
| Lean beef                 | 1.00    | 0.00       |
| Steamed cabbage           | 0.00    | 9.20       |
| Black bean                | 1.50    | 0.00       |
| Orange                    | 1.00    | 0.00       |
| Pasta                     | 0.50    | 0.00       |
| Boiled chicken egg        | 1.00    | 0.00       |
| Portuguese bun            | 1.00    | 0.00       |
| Grilled fish              | 0.00    | 1.35       |
| Ripe tomato               | 1.00    | 0.43       |
| kg CO <sub>2</sub> e/meal | 4,34    | 1,77       |

Table 5 shows the amounts of nutrients provided in each scenario and a measure of how far from the recommended measure each scenario is. This measure is the absolute percentage deviation for each nutrient individually, and the mean absolute percentage deviation for each scenario in general.

For nutrients that do not meet daily recommendations, the absolute percentage deviation is the absolute difference between the recommended value and the quantity provided by the meal, divided by the recommended amount. The mean absolute percentage deviation is the sum of the absolute percentage deviations divided by the amount of nutrients that did not reach the recommended amount.

Table 5. Total nutrients in each scenario and their deviations from the recommended values

| Nutrient  | Recommendation | Current  |              | Scenario 1 |              | Scenario 2 |              | Scenario 3 |             |
|-----------|----------------|----------|--------------|------------|--------------|------------|--------------|------------|-------------|
|           |                | Quantity | Deviation    | Quantity   | Deviation    | Quantity   | Deviation    | Quantity   | Deviation   |
| Kcal      | 700            | 1827.3   | 161.0%       | 700.0      |              | 700.0      |              | 742.0      | 6.0%        |
| Carb.     | 137            | 325.8    |              | 137.0      |              | 137.0      |              | 137.0      |             |
| Protein   | 49             | 90.3     |              | 28.2       | 42.5%        | 36.4       | 26.0%        | 49.0       |             |
| Vit. A    | 700            | 429.7    | 38.6%        | 1281.5     |              | 5066.6     |              | 4044.2     |             |
| Vit. B1   | 1050           | 1761.9   |              | 1335.8     |              | 1174.6     |              | 1351.1     |             |
| Vit. B2   | 1225           | 1027.7   | 16.1%        | 2220.8     |              | 2272.5     |              | 2274.9     |             |
| Vit. B3   | 18             | 23.3     |              | 11.3       | 37.1%        | 18.0       |              | 18.0       |             |
| Vit. C    | 158            | 161.2    |              | 520.1      |              | 636.4      |              | 600.3      |             |
| Lipids    | 29             | 19.6     |              | 6.0        |              | 8.2        |              | 5.8        |             |
| Calcium   | 578            | 387.4    | 33.0%        | 837.3      |              | 1592.3     |              | 1410.8     |             |
| Iron      | 9              | 14.5     |              | 23.8       |              | 17.0       |              | 16.9       |             |
| Fibres    | 5              | 8.9      |              | 9.5        |              | 5.5        |              | 5.0        |             |
| Magnesium | 270            | 274.7    |              | 270.0      |              | 270.0      |              | 270.0      |             |
| Sodium    | 700            | 699.8    |              | 265.5      |              | 73.8       |              | 280.8      |             |
| Potassium | 1645           | 2368.9   |              | 4180.5     |              | 4704.3     |              | 4158.9     |             |
| MAPD      |                |          | <b>62.2%</b> |            | <b>39.8%</b> |            | <b>26.0%</b> |            | <b>6.0%</b> |

From the analyzed scenarios, Scenario 3 presents the lowest mean deviation compared to the recommended nutritional values for the meal. This was also the second-best result in relation to the total carbon footprint, second only to Scenario 1 – but this presents the worst average deviation among the modeled scenarios.

Scenario 3 modeling returned a total carbon footprint of only 1.77 kg CO<sub>2</sub>e and an average deviation from the recommended amount of nutrients of only 6% for the extra 42 calories so that all other nutrients had their constraints met. On the other hand, a standard meal has a carbon footprint of 4.34 kg CO<sub>2</sub>e – 2.45 times more than that obtained in Scenario 3 – and an average deviation of 62.2% – the worst result of all scenarios.

Considering the average of 500 meals provided daily, the company would have a daily carbon footprint of 885 kg CO<sub>2</sub>e compared with the current 2170 kg CO<sub>2</sub>e. This difference of 1285 kg CO<sub>2</sub>e, according to the online tool created by the United States Environmental Protection Agency - on <https://www.epa.gov/energy/greenhouse-gas-equivalencies-calculator> - is equivalent to the consumption of approximately 510 litres of gasoline.

#### 4. Conclusion

The application of Linear Programming models for system optimization is an already consolidated practice and used in various situations and industries with different objectives. In recent decades, with a strong focus on carbon emissions reduction, it would be inevitable that such models would also be used in scenarios with this need.

The present work, which analyzed a variation of the Diet Problem – a classic application of Linear Programming – whose objective was to minimize the carbon footprint of a meal – lunch – provided by a Brazilian company to its employees, while meeting the daily nutritional recommendations.

Although the modeling of the most favorable scenario exceeded the number of calories – however, by only 42 kcal – all constraints related to the other nutrients were met, in addition to generating a combination of food servings with a carbon footprint of only 1.77 kg CO<sub>2</sub>e, value 2.45 times lower than a standard meal currently provided. Thus, one can consider the mathematical modeling developed for this LPP a success.

As exposed previously, the flexibility of Linear Programming models makes them suitable to be applied to different scenarios and businesses, thus the strategy presented in this study can be replicated by different companies and be expected to generate similar results when accounting for individual restrictions and constraints.

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