

# Environmental Impact of Food Production Documentation

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## 1. Business Understanding

### Objective

The goal of this project is to analyze and understand the **environmental impact of different food products** across the supply chain. The project seeks to:

- Compare **animal-based vs plant-based foods** in terms of emissions and resource use.
- Identify **which foods contribute most** to greenhouse gas (GHG) emissions, land use, water consumption, and eutrophication.
- Examine **supply chain stages** (Farm, Land Use Change, Animal Feed, Processing, Transport, Packaging, Retail) to identify the key drivers of environmental impact.
- Cluster food items by environmental footprint (high, medium, low impact).
- Provide a **scenario-based What-If analysis** (e.g., replacing X% of one food with another) to evaluate potential reductions in emissions.

### Business Value

- Inform policymakers and researchers on the foods with the highest environmental burden.
  - Provide insights for food companies, restaurants, and consumers seeking to reduce environmental footprints.
  - Serve as a decision-support tool in sustainability planning and dietary guidance.
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## 2. Data Understanding

### Dataset Overview

The dataset contains metrics on food production and its environmental impact. Each row represents a food product with the following metrics:

- **Supply Chain Emissions:** Land Use Change, Animal Feed, Farm, Processing, Transport, Packaging, Retail, Total Emissions.

- **Emissions Normalized by Nutrition:**

- Eutrophying emissions (per 1000 kcal, per kilogram, per 100g protein).
- GHG emissions (per 1000 kcal, per 100g protein).

- **Resource Use:**

- Freshwater withdrawals (per kcal, per 100g protein, per kg).
- Land use (per kcal, per 100g protein, per kg).
- Scarcity-weighted water use (per kcal, per 100g protein, per kg).

Food product	Land use change	Animal Feed	Farm	Processing	Transport	Packging	Retail	Total emissions	Eutrophying emissions per 1000kcal (gPO)
Wheat & Rye (Bread)	0.1	0	0.8	0.2	0.1	0.1	0.1	1.4	
Maize (Meal)	0.3	0	0.5	0.1	0.1	0.1	0	1.1	
Barley (Beer)	0	0	0.2	0.1	0	0.5	0.3	1.1	
Oatmeal	0	0	1.4	0	0.1	0.1	0	1.6	
Rice	0	0	3.6	0.1	0.1	0.1	0.1	4	
Potatoes	0	0	0.2	0	0.1	0	0	0.3	
Cassava	0.6	0	0.2	0	0.1	0	0	0.9	
Cane Sugar	1.2	0	0.5	0	0.8	0.1	0	2.6	
Beet Sugar	0	0	0.5	0.2	0.6	0.1	0	1.4	
Other Pulses	0	0	1.1	0	0.1	0.4	0	1.6	
Peas	0	0	0.7	0	0.1	0	0	0.8	
Nuts	-2.1	0	2.1	0	0.1	0.1	0	0.2	
Groundnuts	0.4	0	1.4	0.4	0.1	0.1	0	2.4	
Soymilk	0.2	0	0.1	0.2	0.1	0.1	0.3	1	
Tofu	1	0	0.5	0.8	0.2	0.2	0.3	3	
Soybean Oil	3.1	0	1.5	0.3	0.3	0.8	0	6	
Palm Oil	3.1	0	2.1	1.3	0.2	0.9	0	7.6	
Sunflower Oil	0.1	0	2.1	0.2	0.2	0.9	0	3.5	
Rapeseed Oil	0.2	0	2.3	0.2	0.2	0.8	0	3.7	

## Grouping Frameworks

Food Type	Source Type	Major Nutrient	Food Process
Cereals & Staples	Plant-based	Carb-rich	Processed
Cereals & Staples	Plant-based	Carb-rich	Unprocessed
Drinks	Plant-based	Mixed	Processed
Cereals & Staples	Plant-based	Carb-rich	Unprocessed
Cereals & Staples	Plant-based	Carb-rich	Unprocessed
Cereals & Staples	Plant-based	Carb-rich	Unprocessed
Cereals & Staples	Plant-based	Carb-rich	Unprocessed
Sugars	Plant-based	Carb-rich	Unprocessed
Sugars	Plant-based	Carb-rich	Unprocessed
Pulses & Legumes	Plant-based	Protein-rich	Unprocessed

### 1. By Food Type / Category

- Cereals & Staples, Sugars, Pulses, Nuts, Oils, Vegetables, Fruits, Drinks, Confectionery, Animal Products.

### 2. Animal-based vs Plant-based

- Animal-based: Meat, Dairy, Eggs, Fish, Shrimps.
- Plant-based: All others.

### 3. Nutrient-Dominant Groups

- Protein-rich, Carb-rich, Fat-rich, Mixed-nutrient.
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## 3. Data Preparation

### Cleaning & Transformation Steps

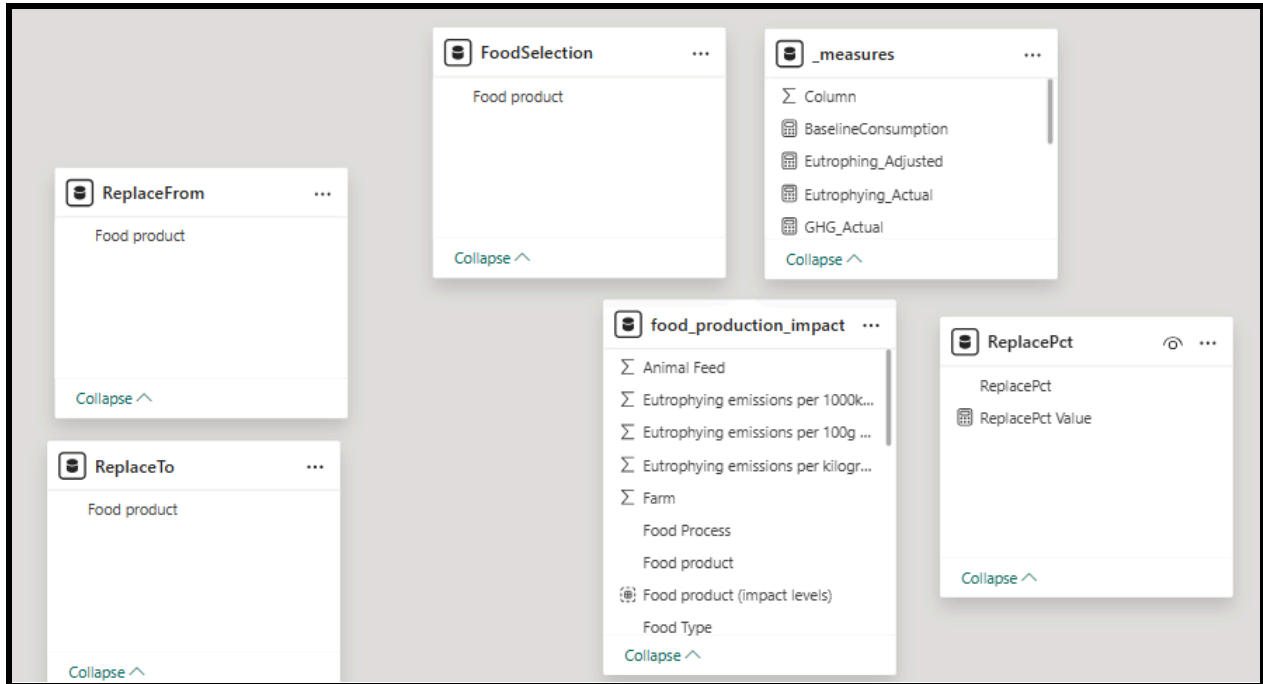
- **Protein-related Nulls:** Inputted 0 for foods with no protein when metrics were protein-normalized.
- **External Nutritional Values:** Sourced from *foodstruct.com* and *eatthismuch.com* (maize meal) to fill selected missing values.
- **Remaining Nulls:** Left as-is to avoid methodological inconsistencies.
- **Grouping:** Organized food items into meaningful categories for comparison.
- **Tools Used:**
  - Python (Jupyter Notebook) → Data cleaning and preprocessing.
  - Power BI → Visualization and What-If analysis setup.
- **Measures & Parameters:**
  - Created a dedicated measure table.
  - Designed parameters (e.g., %Replacement) for scenario analysis.

```
In [11]: #Cane Sugar, Beet Sugar, Soybean Oil, Palm Oil, Sunflower Oil, Rapeseed Oil, Olive Oil do not contain protein so I would input 0
dup_data.loc[dup_data["Food product"] == "Cane Sugar", "Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"] = 0
dup_data.loc[dup_data["Food product"] == "Beet Sugar", "Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"] = 0

dup_data.loc[dup_data["Food product"] == "Soybean Oil", "Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"] = 0
dup_data.loc[dup_data["Food product"] == "Palm Oil", "Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"] = 0
dup_data.loc[dup_data["Food product"] == "Sunflower Oil", "Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"] = 0
dup_data.loc[dup_data["Food product"] == "Rapeseed Oil", "Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"] = 0
dup_data.loc[dup_data["Food product"] == "Olive Oil", "Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"] = 0

In [12]: #confirming inputted values
dup_data.loc[dup_data["Eutrophying emissions per 100g protein (gPO4eq per 100 grams protein)"].isnull(), "Food product"]

Out[12]: 0      Wheat & Rye (Bread)
1         Maize (Meal)
2         Barley (Beer)
13          Soymilk
14           Tofu
24    Other Vegetables
29             Wine
30      Other Fruit
42      Shrimps (farmed)
Name: Food product, dtype: object
```



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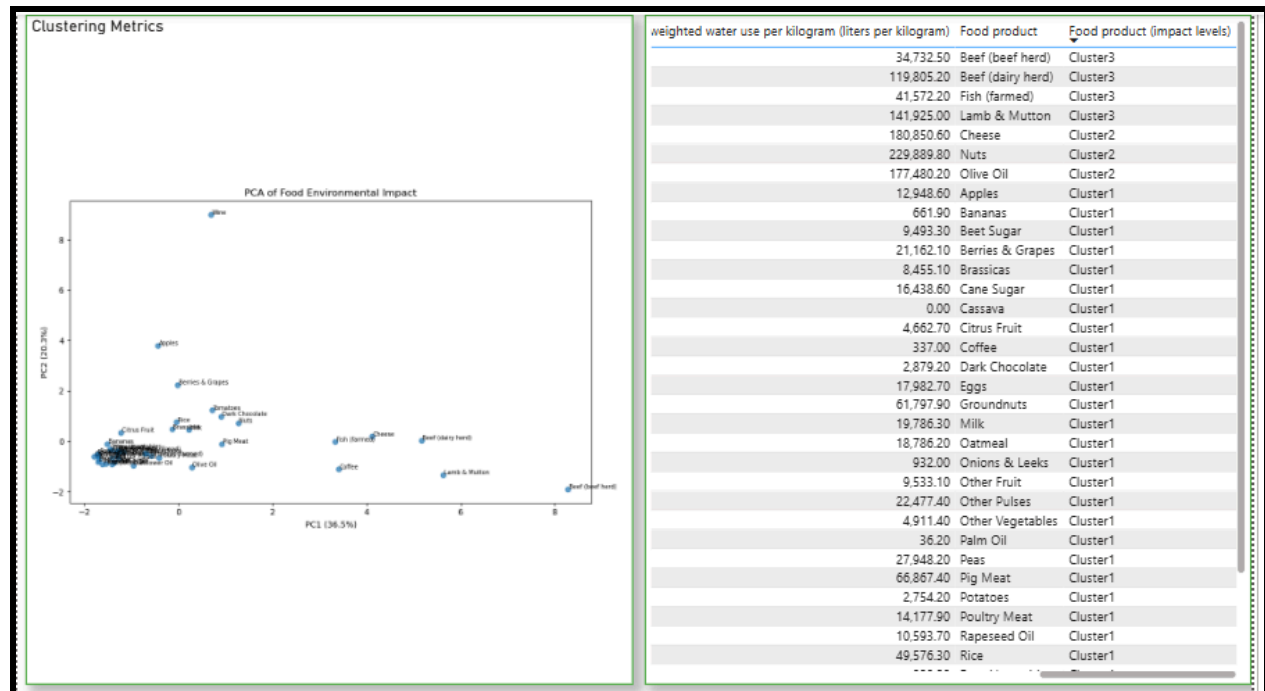
## 4. Modeling

### Analysis Approaches

- **Comparative Analysis:** Animal vs Plant-based foods, processed vs unprocessed.
- **Supply Chain Stage Analysis:** Identified which stages drive most environmental impact.
- **Clustering:** Grouped foods into high, medium, and low environmental impact.
- **Scenario Modeling:** What-If analysis to simulate replacements of food consumption.

### Clustering Results

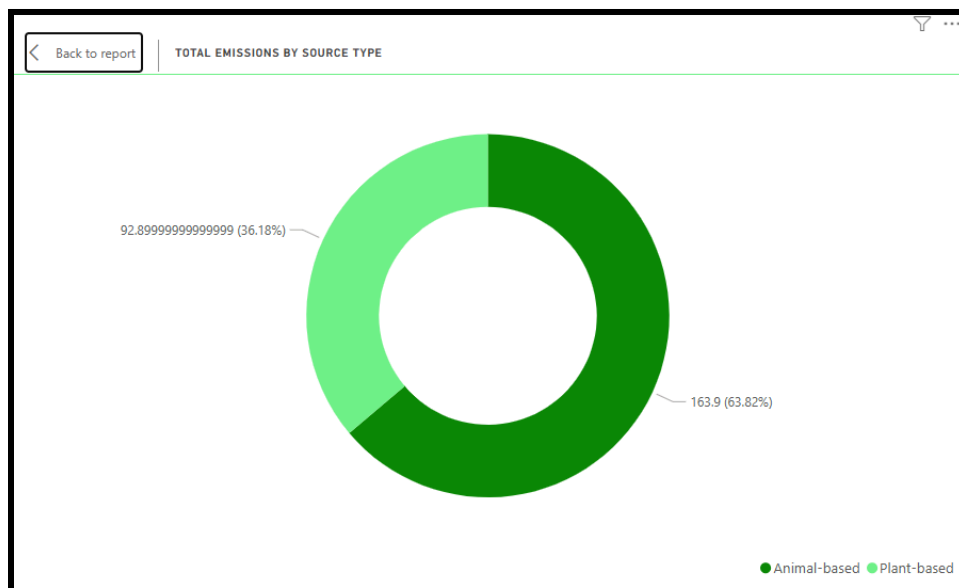
- **High Impact:** Beef, Farmed Fish, Lamb & Mutton.
- **Medium Impact:** Cheese, Nuts, Olive Oil.
- **Low Impact:** All other foods.



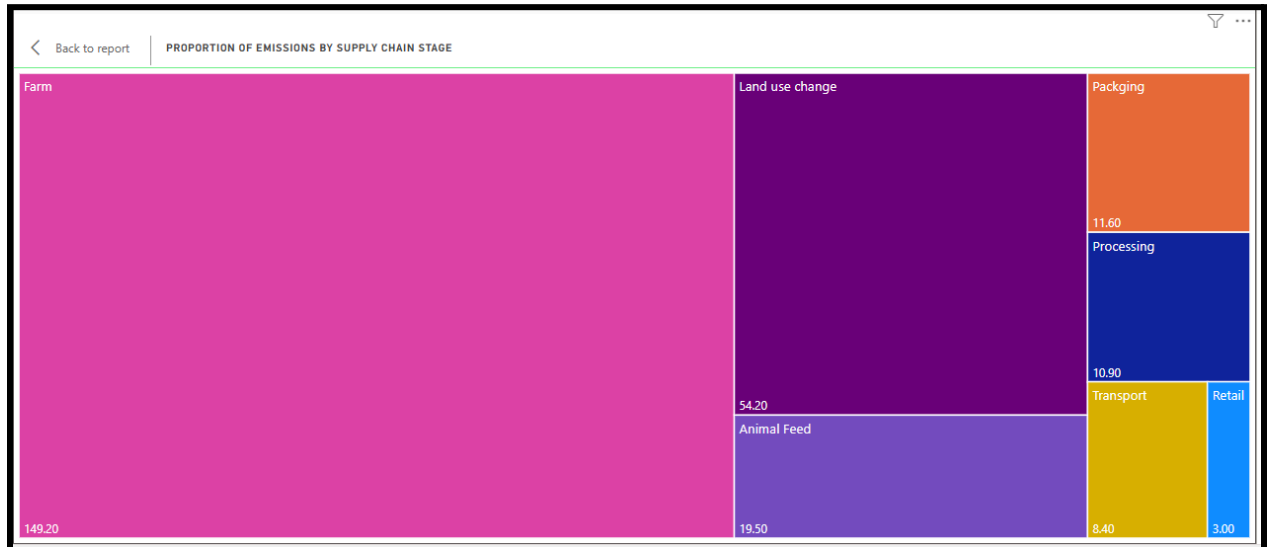
## 5. Evaluation

### Key Insights

- **Animal-based foods:** Higher emissions compared to plant-based.



- **Beef (beef herd):** Highest single contributor to environmental impact.
- **Unprocessed foods:** Surprisingly, they generate more emissions than processed foods.
- **Agriculture (farm, land use, feed):** Primary driver of environmental impact.



- **Food-specific insights:**
  - Oils and Drinks → High packaging emissions.
  - Sugars → Highest transport emissions.
  - Coffee → Highest packaging emissions.
  - Nuts, Olive Oil, Wine, Citrus Fruits → Regenerative land effects.

## 6. Deployment

### Tools & Outputs

- **Power BI Dashboard:** Interactive visuals for emissions, clustering, and What-If analysis.
- **What-If Analysis:** Slider parameter enabling scenario testing (e.g., replacing Beef with Pulses).



## Recommendations

- Replace high impact foods with low impact foods of the similar nutritional value.
- Increase production of land replenishing food products.
- Encourage diets that minimize or eliminate meat, especially beef.

## Next Steps

- Expand sourcing of missing nutritional data with verified consistent methodology.
- Extend What-If analysis to multiple replacements simultaneously.
- Explore **time-based trends** (e.g., impact changes over years).