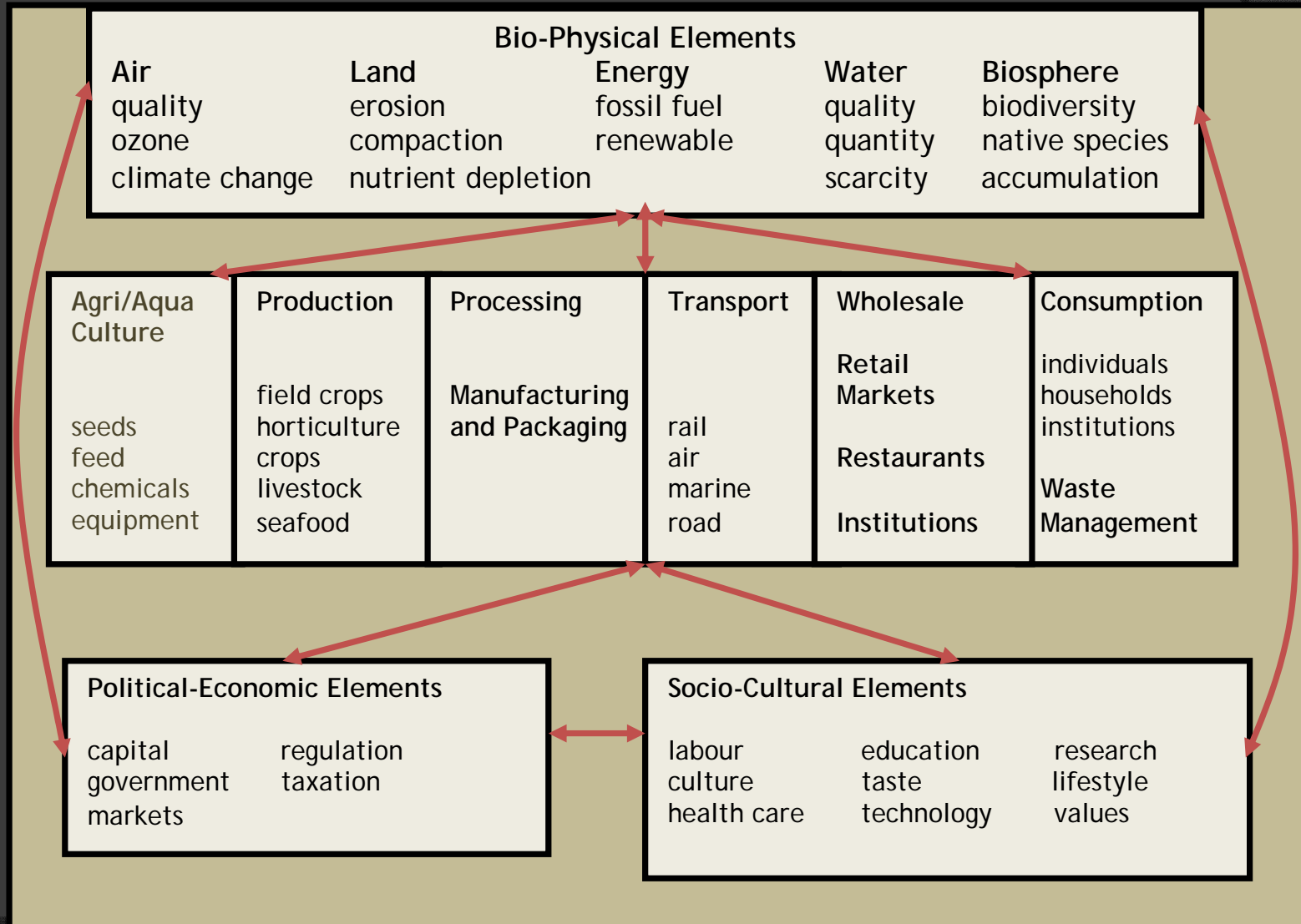


# FOODSHEDS, FOOTPRINTS AND FOODMILES

...a few tools to work with

Jennifer Forkes  
Dept. of Geography and Program in Planning

# food systems and the environment



# the big question

How sustainable is the food system that feeds

Me...Toronto...GTA...Ontario

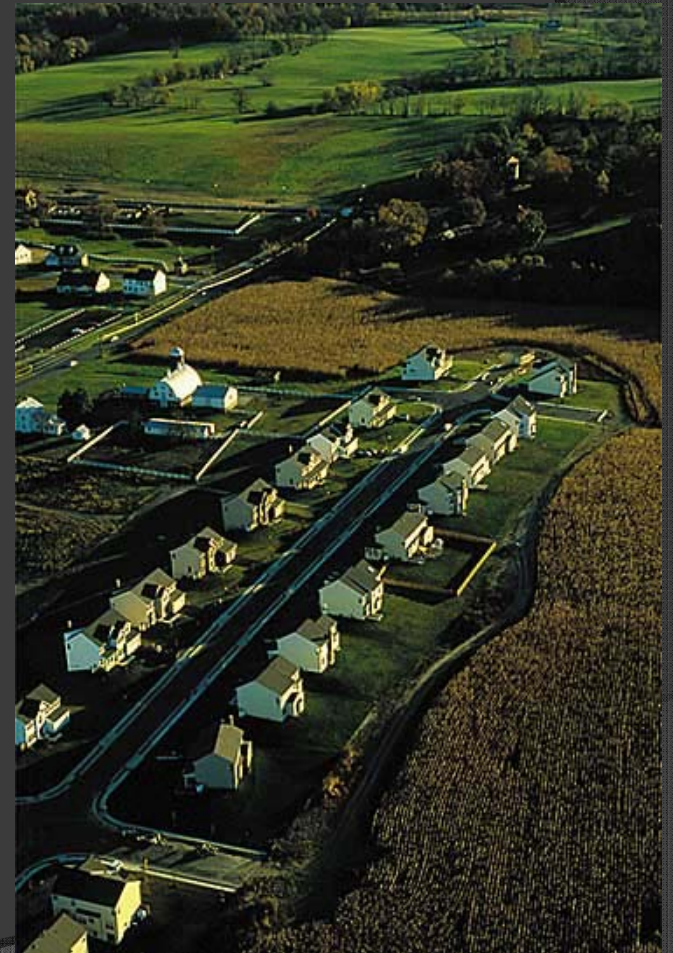
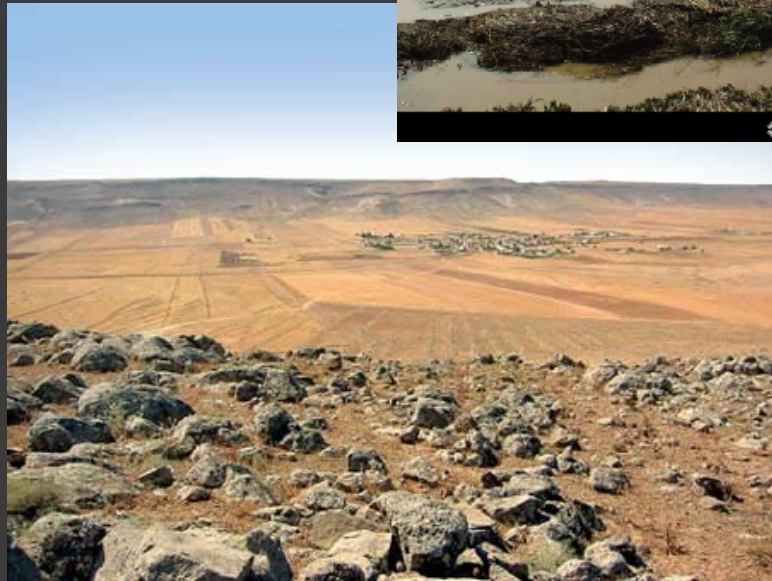
...Canada...the whole Earth?

# agro-ecological approach

- 5 key “ingredients” in agriculture



# loss of crop and pasture land





# overpumping of groundwater

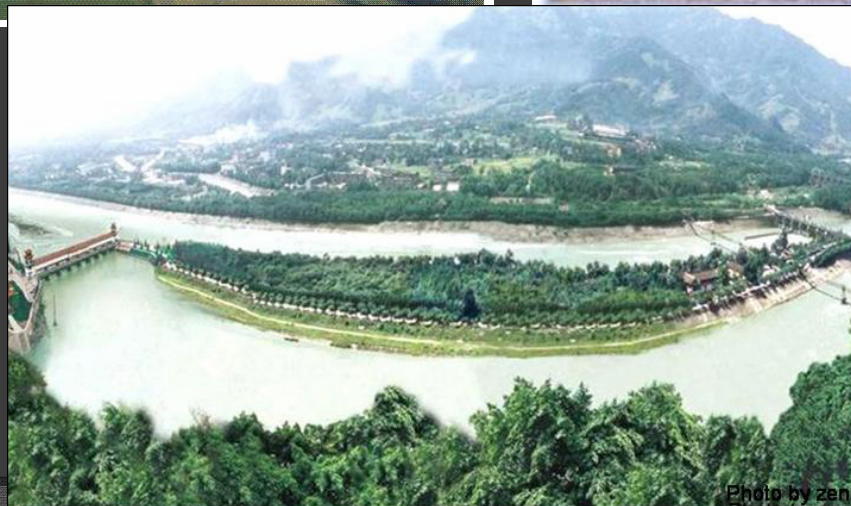


Photo by zen

declining soil fertility  
disrupted nutrient cycles  
eutrophication

fossil fuel consumption  
greenhouse gas emissions

drought  
heat waves  
sea level rise

# Foodshed: metaphor and analytical tool

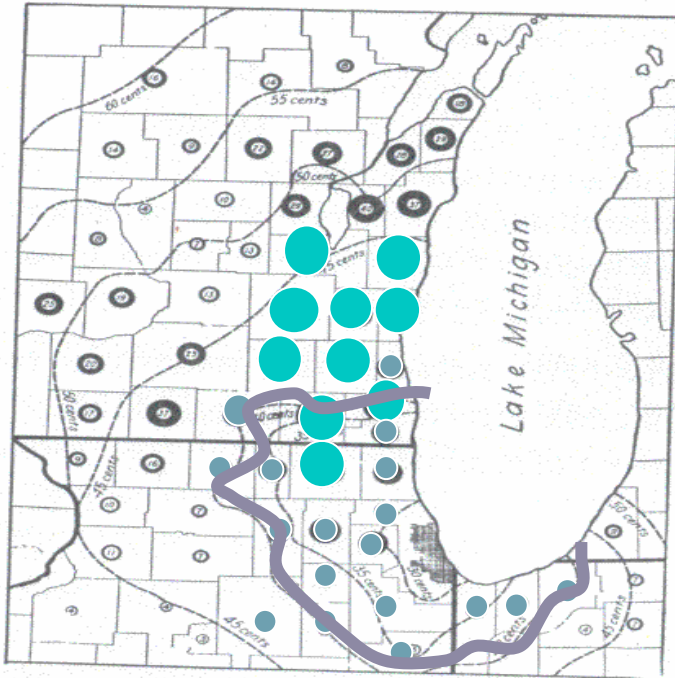


FIG. 6. — THE CHICAGO MILKSHED

Showing in thousands of gallons the milk produced per square mile within each freight-rate zone. Most of the fluid milk coming to the Chicago market originates within the forty-cent line, but in the next zone production almost doubles the inner district production. Courtesy of H. A. Ross.

- 10 gallons/acre
- 25 gallons/acre

“The drainage basin from which a river outlined by heights of land, making a continuous watershed...

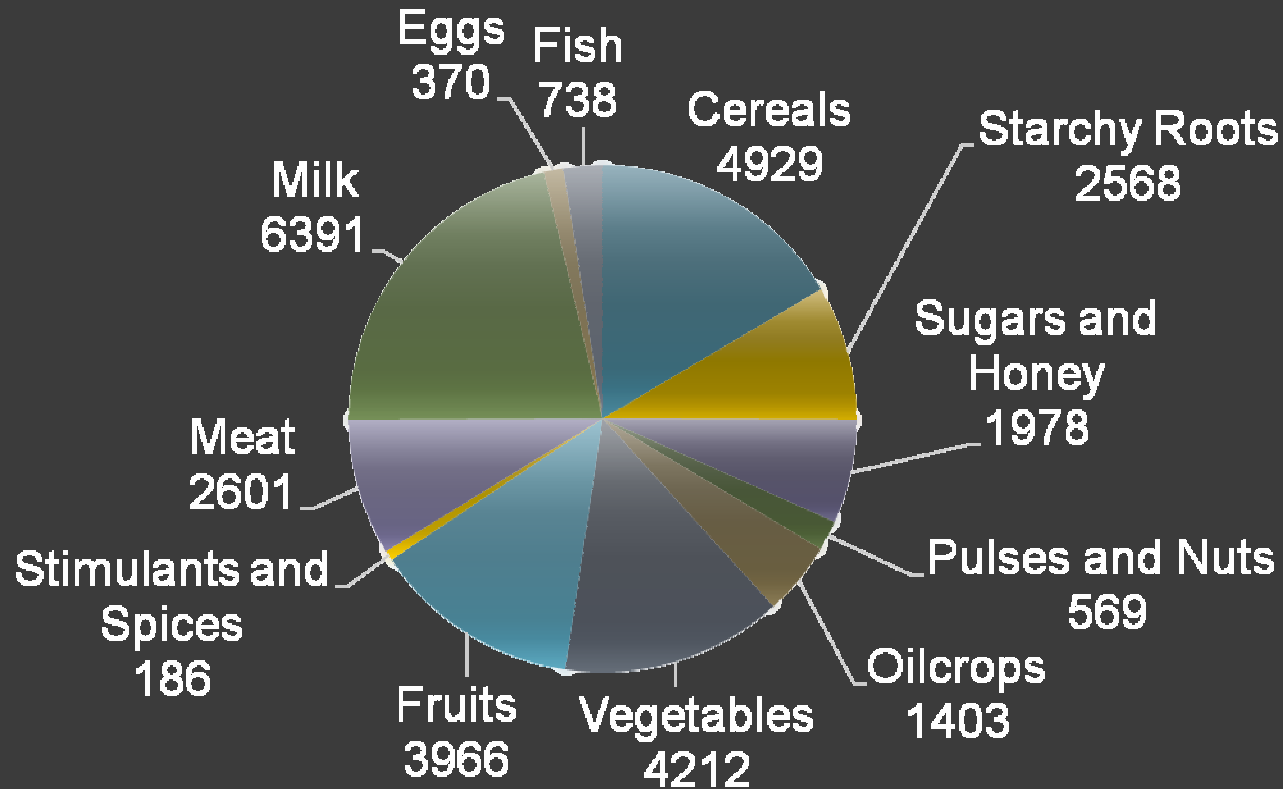
By analogy, the flow of foodstuffs to consuming markets as determined by foodsheds.

The barriers are more often economic than physical. The dams and dikes are railroad freight rates, protective tariffs, and inspection standards.”

W.P Hedden, 1929:17



# Food available for consumption '000 tonnes, ave 2001-2005



FAO, 2007

production + imports – exports – other uses – wastes = food available for consumption

# Detailed Trade Flows (FAO)



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

helping to build a world without hunger



العربية 中文 English Français Español Русский

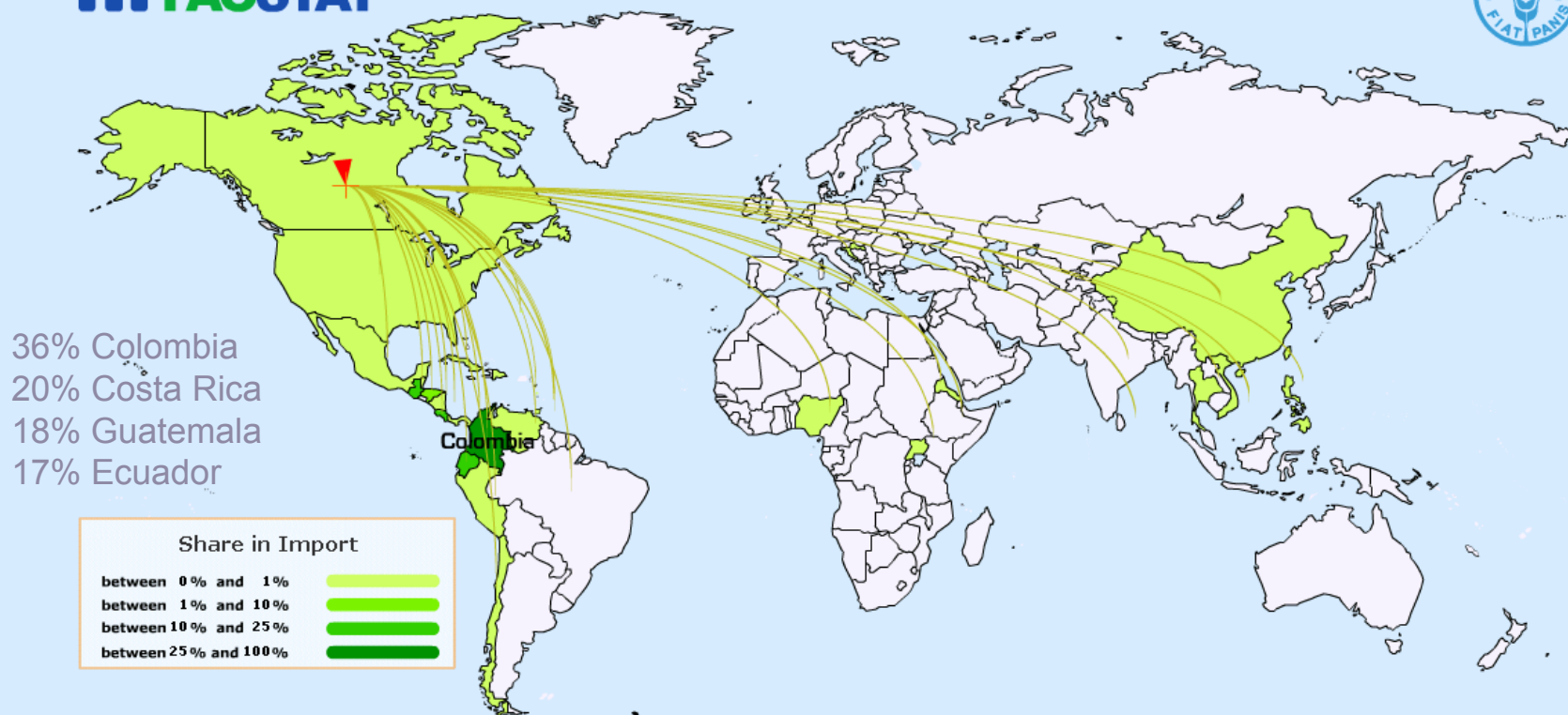
Home Production Trade Consumption SUA/FBS Food Security Prices Resources All Core data Metadata Archives Support/FAQ

about core trade data TradeSTAT forestry trade food aid (WFP) shipments

About Detailed trade data Detailed trade flows Detailed trade matrix



## Detailed World Agricultural Trade Flows



Canada

Bananas

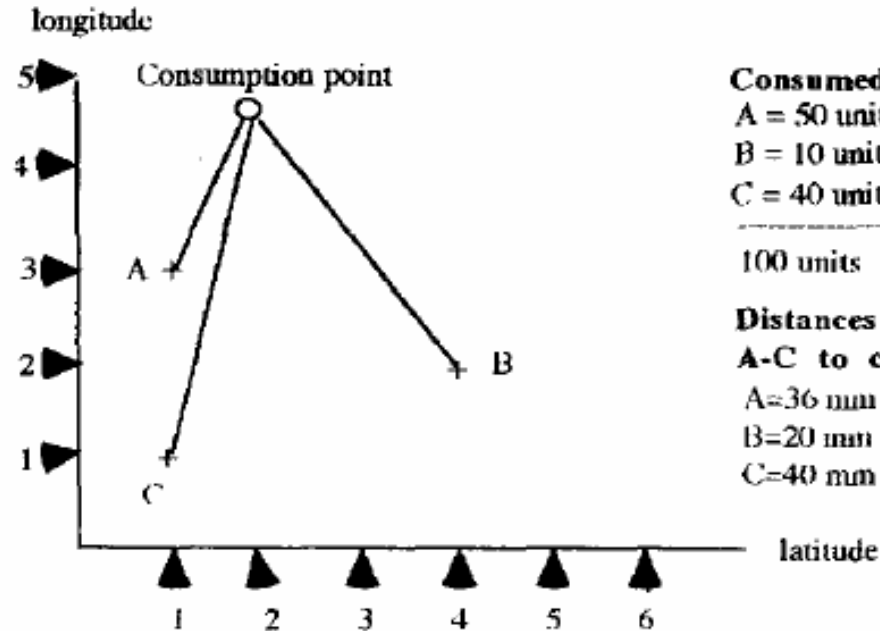
Import

2005

# Weighted Average Source Distance

- Most common method of calculating

$$\text{WASD} = \frac{\sum_{k=1}^n m_k * d_k}{\sum_{k=1}^n m_k}$$



## Consumed amounts

A = 50 units

B = 10 units

C = 40 units

-----  
100 units

## Distances from location

A-C to consumption point

A=36 mm

B=20 mm

C=40 mm

$$\text{WASD} = (50 * 36 + 10 * 20 + 40 * 40) / 100$$

$$\text{WASD} = 32 \text{ mm}$$

# questions about foodmiles

- ⦿ Challenges - how specific is necessary?
  - Start and end points  
(Colombia → Canada; Bogotá → Ottawa?)
  - “as the crow flies” vs. actual shipping and land routes
- ⦿ Consistency for illustration
- ⦿ Accurate data (?) needed for evaluation
- ⦿ What does it *mean*?



# where does it come from? how far is that?

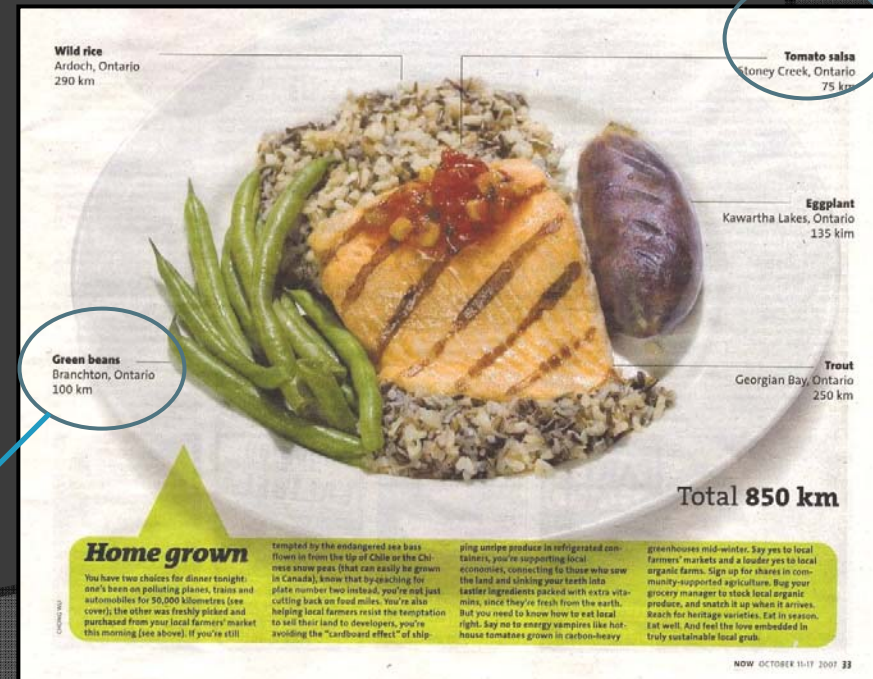


Mango salsa  
Brazil  
9,000 km

Tomato salsa  
Stoney Creek, Ontario  
75 km

Snow Peas  
China  
11,500 km

Green Beans  
Branchton, Ontario  
100 km



Green beans  
Branchton, Ontario  
100 km

Tomato salsa  
Stoney Creek, Ontario  
75 km

# how big is the foodshed?

## Foodprint

$$\text{Foodprint (hectares)} = \frac{\text{Food Item (kg)}}{\text{Yield (kg/hectare)}}$$

### Application #1 – compare dietary choices

#### Vegan Diet vs Omnivore Diet ?

- On average 10g of vegetable protein are needed to produce 1 g of animal protein
- Meat protein requires 6-17 X more land than protein based on soybeans

## Application #2 – calculate actual land use for consumption patterns

- For any food item:

$$\text{Foodprint (ha)} = \frac{\text{Domestic (t)}}{\text{Yield (t/ha)}} + \sum_{h=1}^n \frac{\text{Import (t)}_h}{\text{Yield (t/ha)}_h}$$

h= trade partner country

- Similar to Ecological Footprint
- Supply is a mix of import and domestic
- Yields vary from location to location
- Actual land used based on real yields in trade partner countries

## Application #3 – evaluate trade patterns

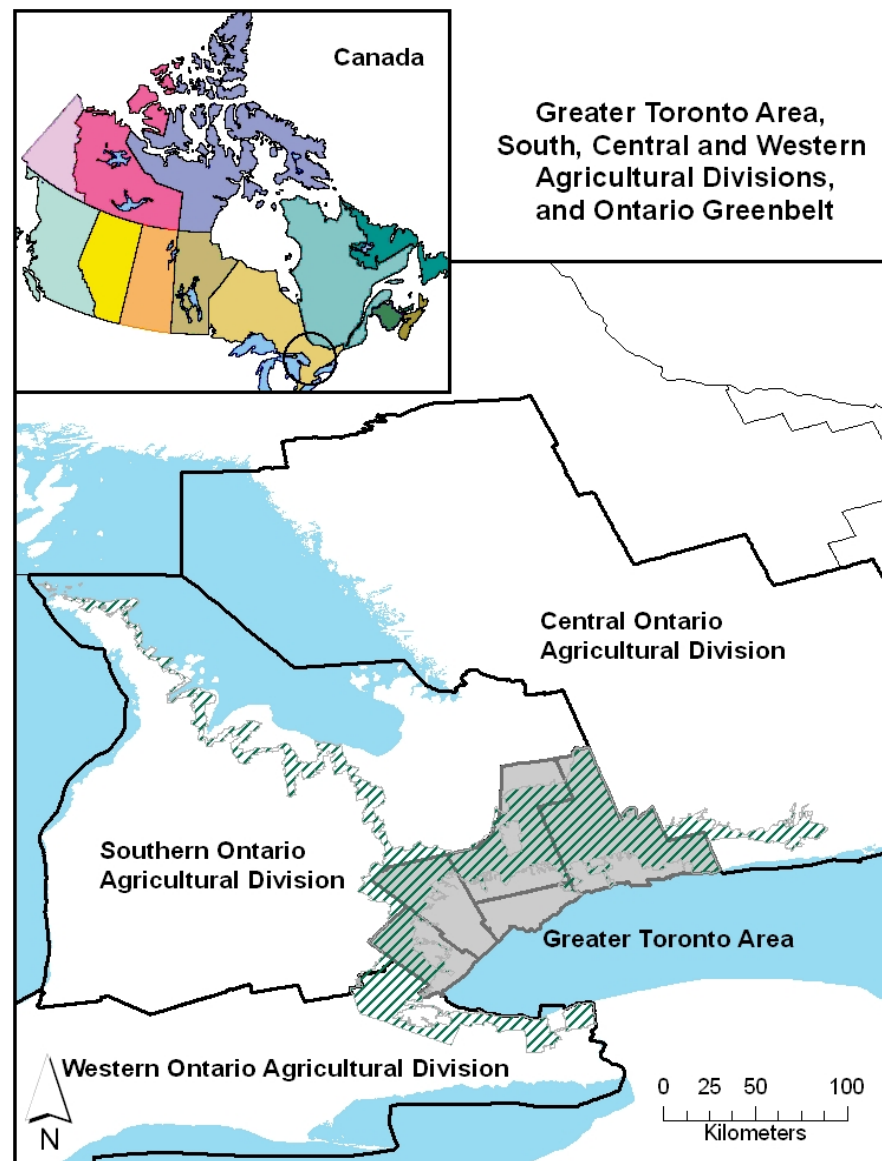
Food item	Foodprint total (ha)	Foodprint Domestic (ha)	Foodprint if 100% Canadian content (ha)	Total domestic land under cultivation (ha)
Cereals, nec	78000	28000	45000	387000
Maize	164000	145000	203000	1189000
Soybeans	46000	32000	57000	1097000
Potatoes	85000	81000	113000	169000
Tomatoes	18000	10000	16000	9000
Grapes	72000	8000	146000	9000
Lettuce	10000	3000	14000	3000

- ⦿ More than enough land, domestic yields are higher
- ⦿ More than enough land, domestic yields are lower
- ⦿ Not enough land, domestic yields are higher
- ⦿ Not enough land, domestic yields are lower



# GTA population

Crop	Land needed for 100% "local" (ha)	Current cultivation SWC Ont (ha)
Oats	109	35249
Apples	3841	7792
Carrots	1680	4014
Tomatoes	2764	8107
Potatoes	19879	14464
Lettuce	2481	370
Grapes	25692	8317

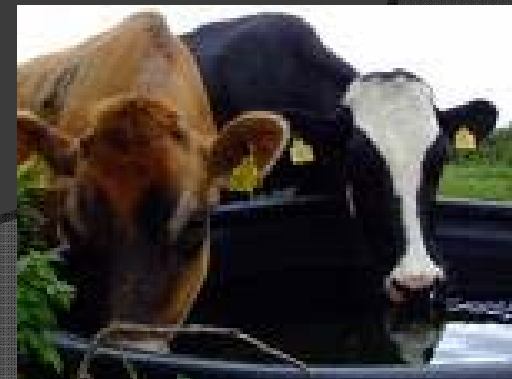


# Virtual Water Content

- Food is primary mode of international water trade

Crop water content = evapo-transpiration demand

Livestock water content = feed water content +  
drinking water + servicing water



# water consumption in agriculture

- Global water use for crop production  
6390 Gm<sup>3</sup>/yr PLUS  
1590 Gm<sup>3</sup>/yr  
irrigation loss
- 1/3 irrigation
- 2/3 soil water  
(rainfall and storage)
- Virtual water content  
increases with  
processing



Product	Virtual Water Content (m <sup>3</sup> /tonne)
Wheat (USA)	849
Wheat (India)	1654
Beef (USA)	13,193
Beef (Mexico)	37,762
Soybeans (USA)	1869
Soybeans (China)	2617
Paddy Rice (USA)	1275
Paddy Rice (India)	2850
Broken Rice (India)	4254

Hoekstra and Chapagain, 2007

One Gm<sup>3</sup> or giga-cubic metre is one billion cubic metres.

This contains one trillion (1,000,000,000,000 or  $1 \times 10^{12}$ ) litres.

# virtual water content of “products”

- Majority of water is in production but also used in processing

Green coffee  
17,373 m<sup>3</sup>/t

Roasted coffee  
20,682 m<sup>3</sup>/t

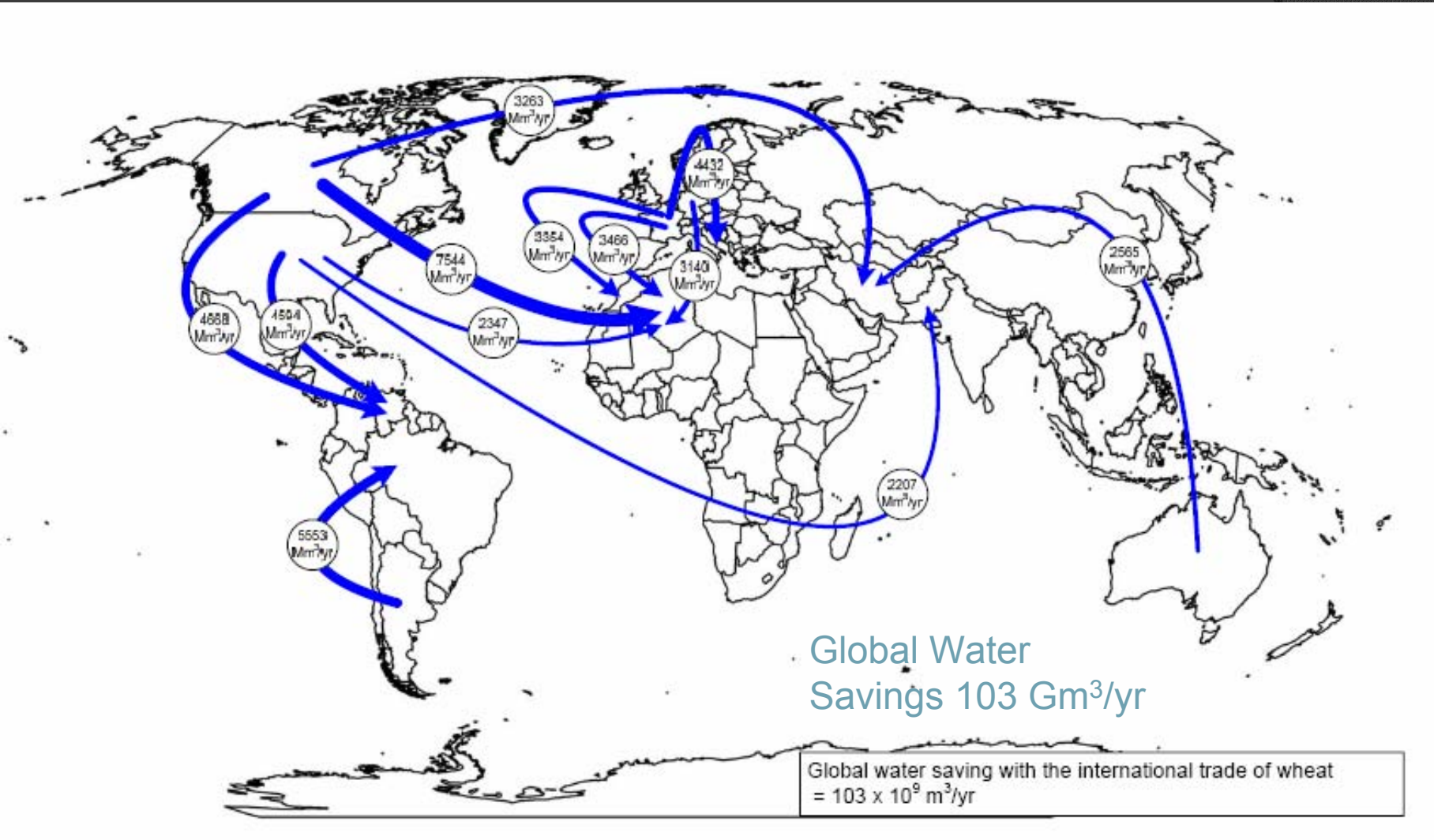
Brewed tea  
9,205 m<sup>3</sup>/t

Product	Virtual Water Content (L) *
1 beer (250ml)	75
1 coffee (125ml)	140
2 slices of bread + 10g cheese	130
1 bag of potato chips (200g)	185
1 hamburger (250g)	2400
1 tomato (30g)	13
1 glass of wine (125 ml)	120
1 cotton t-shirt	2000
1 pair of leather shoes	8000
1 tea (250ml)	35

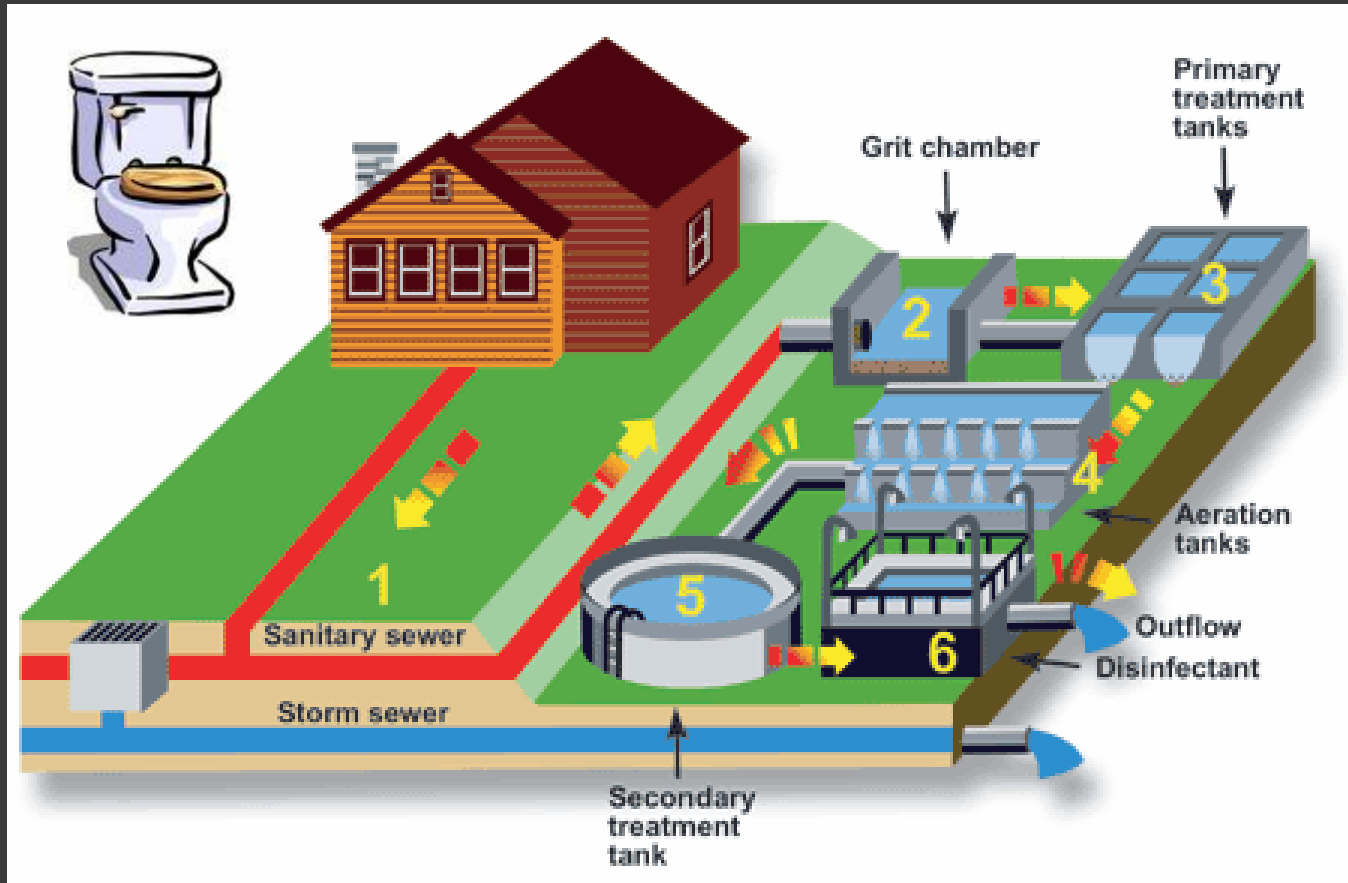
\* global averages, Hoekstra and Chapagain, 2007



# conserving water through trade

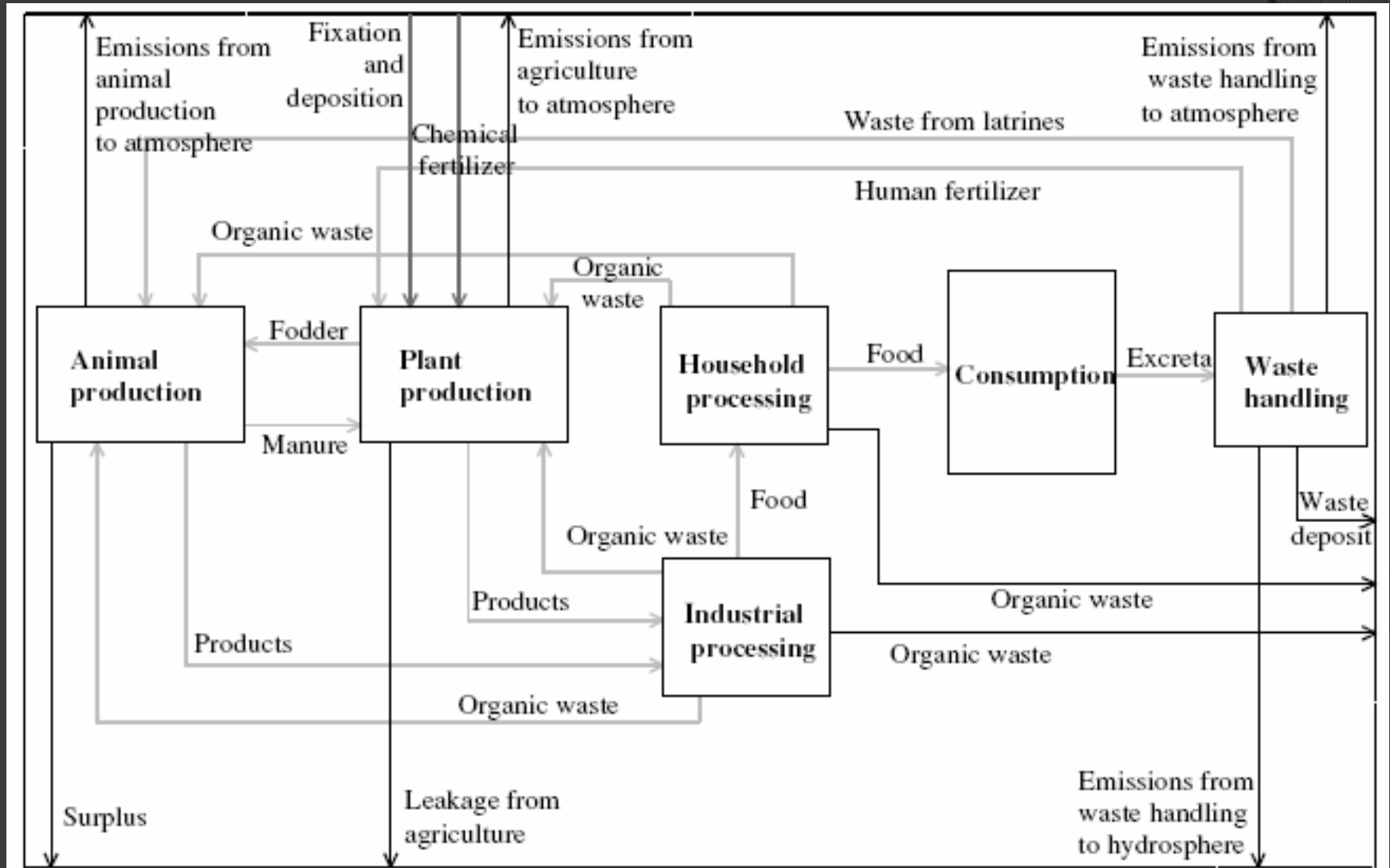


# water use continues after the plate



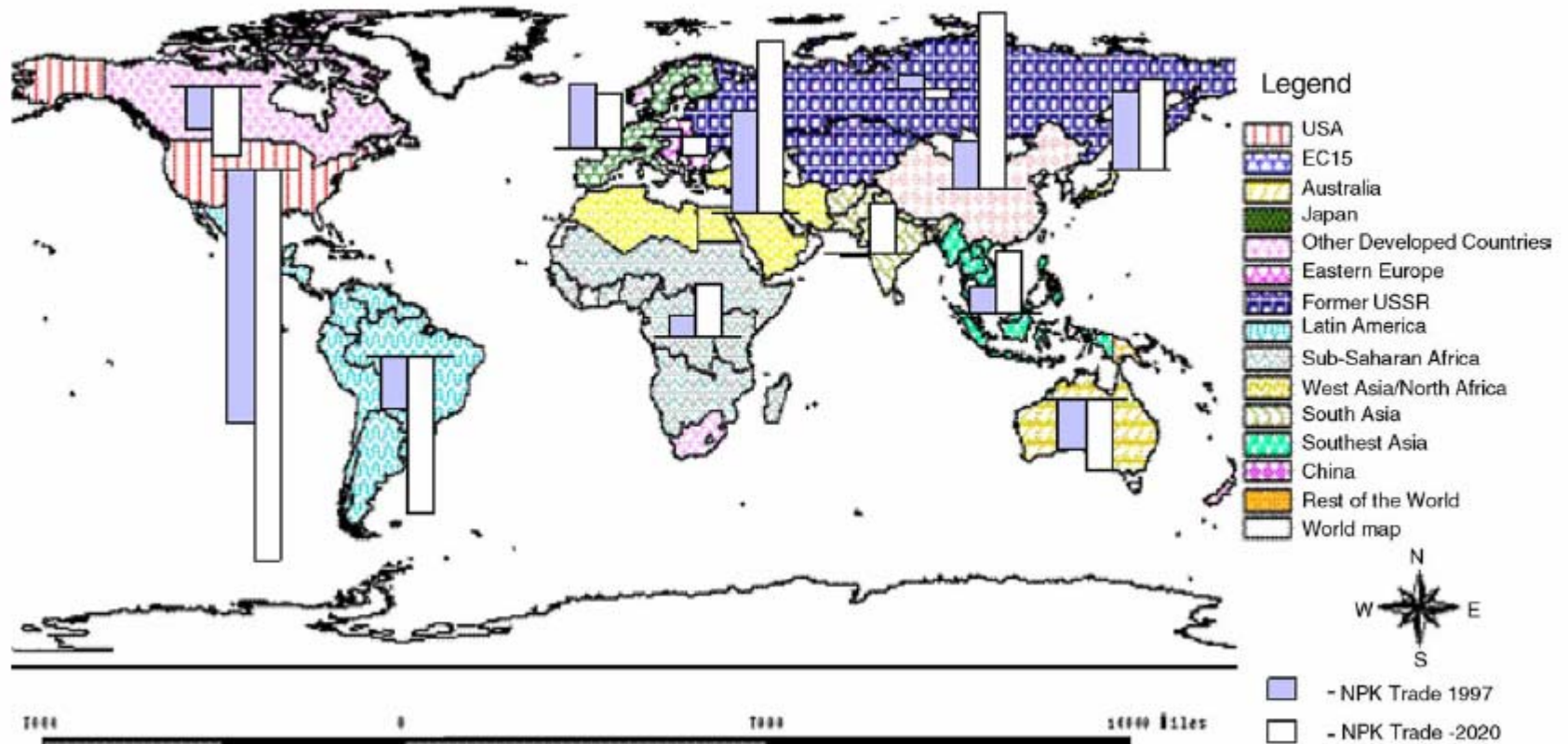
- Canadians average five flushes **per person per day**
- How to account for it in measurement of whole system?

# Nutrient balance – full cycle approach



# global trade in nutrients (NPK)

NPK (mt) Trade in 1997 and 2020





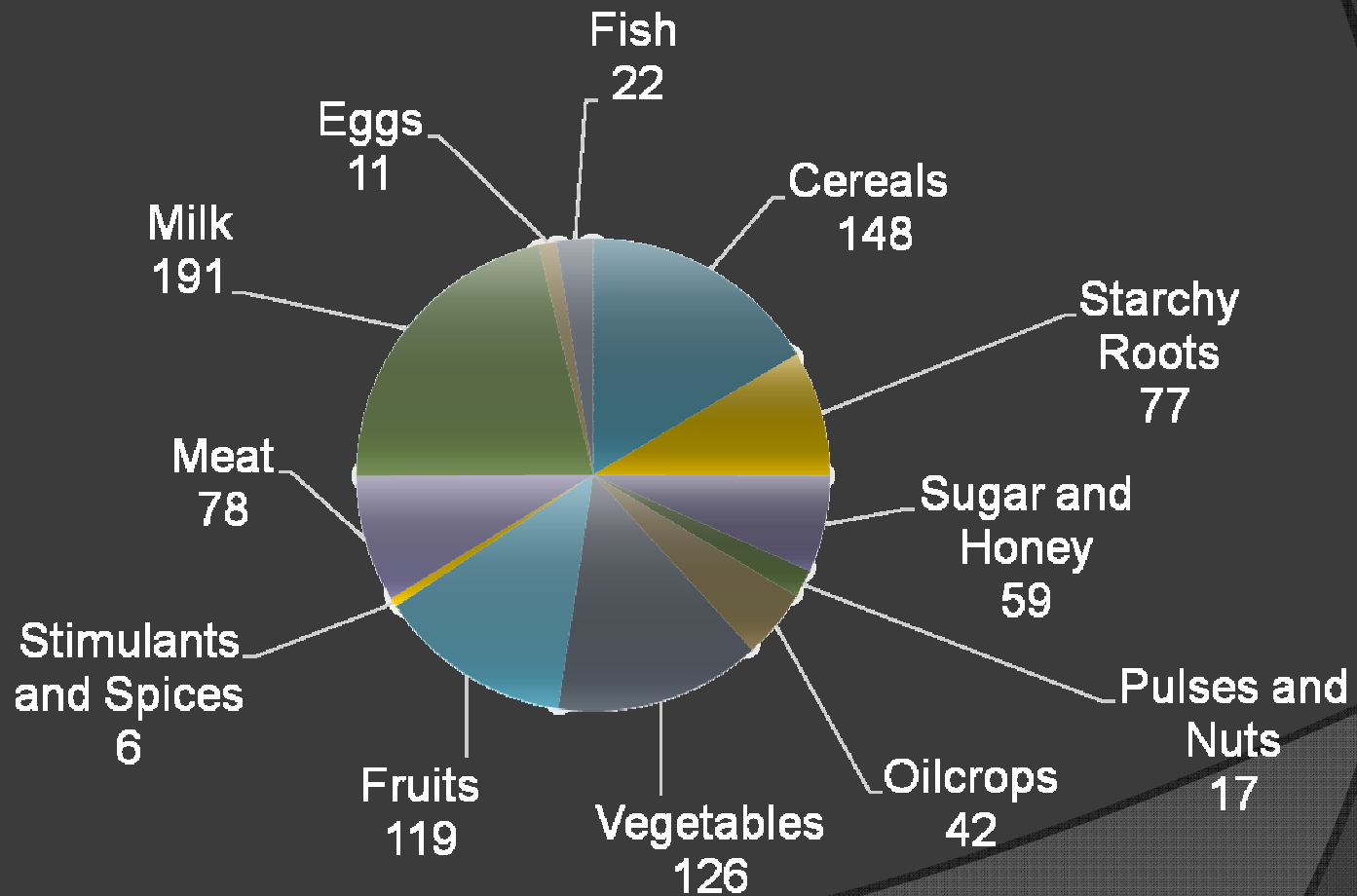
# nutrient content in food items (kg/t)

Product	Nitrogen	Phosphorous	Potassium
Beef	25	2.1	3.5
Poultry	24	1.5	2.7
Wheat	21	2.3	3.2
Maize	11.7	2.1	2.4
Rice	9.2	2.1	2.6
Potatoes	3	0.4	4.4
Soybeans	17	20	16.4

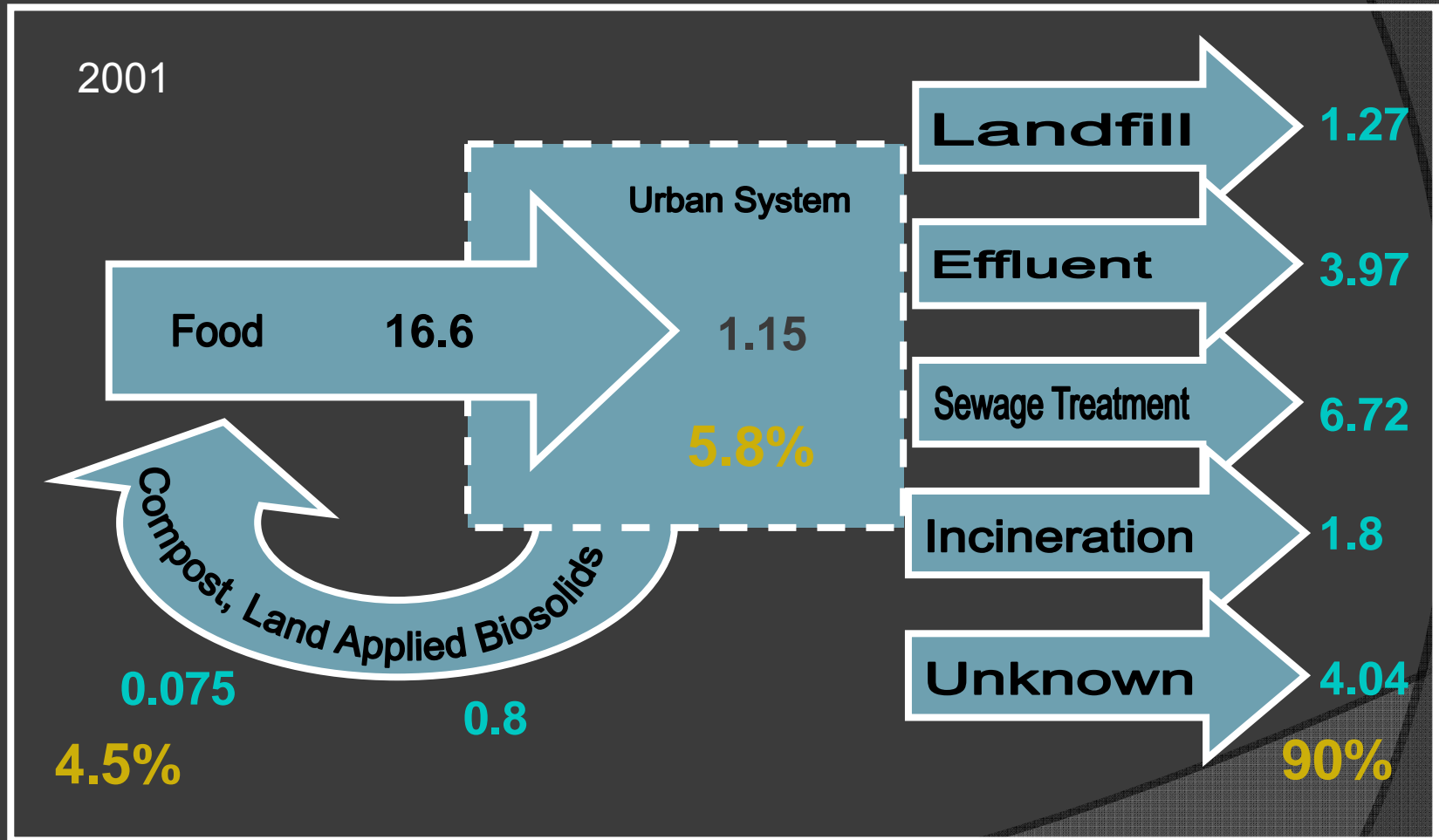
Grote et al., 2005

**Virtual nutrients?** On average 10g of vegetable protein are needed to produce 1g of animal protein

# Food available per capita - Canada kg, ave 2001-2005



# Toronto – Nitrogen Balance Example



10<sup>3</sup> tonnes of N

the big question, again

How sustainable is the food system that feeds

Me...Toronto...GTA...Ontario

...Canada...the whole Earth?

# TOOLKIT

- Foodprint – land use
- Virtual Water – water use
- Nutrient Balance – nutrient use and recycling
- Foodmiles – useful heuristic





