Climate impacts and monetary cost of healthy diets worldwide

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2025 Global Food+ Symposium

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https://sites.google.com/view/elenammartinez • https://sites.tufts.edu/foodpricesfornutrition https://worldbank.org/foodpricesfornutrition







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Motivation and main findings

- New global food security metrics introduced in 2020 measure food access as affordability of the least expensive locally available items for a healthy diet
 -- The frontier of lowest cost options is around \$3.50-\$4.00 per person, per day
- In this study we ask
 - -- What is the monetary cost and GHG emissions of the lowest-cost and lowest-emissions diets?
 - -- How much higher than that are costs and emissions due to actual choices in each food group?
- Our main findings are
 - -- Healthy diets that incorporate <u>lowest-GHG emissions</u> items or <u>most commonly consumed</u> items are nearly **twice as expensive** as the <u>lowest-cost items</u> in each country.
 - -- The food groups driving higher emissions are **animal-source foods and starchy staples**, so item selection matters most for these food groups.

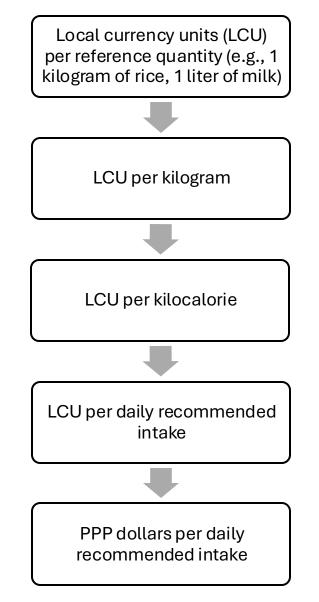
Data sources

Food item prices and availability

- Retail food prices 2021 PPP dollars
- National average food prices
- 440 food items in 173 countries
- World Bank International Comparison Program, 2021



Conversion to standardized, comparable units:



Data sources

Food item prices and availability

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Healthy Diet Basket

Definition of the Healthy Diet Basket for cost per day

	Number	Dietary	
Food group	of items	energy	Energy
		(kcal/day)	shares
Starchy staples	2	1,160	50%
Vegetables	3	110	5%
Fruits	2	160	7%
Animal-source foods	2	300	13%
Legumes, nuts & seeds	1	300	13%
Oils and fats	1	300	13%

2,330

Data sources

Food item prices and availability

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Commonly consumed foods

- Consumption of each food category relative to total consumption in each country
- FAO's Food Balance Sheets and Supply Utilization Accounts



Greenhouse gas emissions

- GHG emissions
 - CO2-eq per kcal of food item)
- Global average, based on studies from 78 countries
- 324 food items
- Cradle-to-retail-gate
- Petersson et al. (2021)



How does food choice affect cost and emissions? *

Benchmark frontiers

Diet 1: Lowest monetary cost

Least expensive food items available in each country in each food group (CoHD)

Diet 2: Lowest greenhouse gas emissions

Lowest emissions food items available in each country in each food group

Range of options and actual consumption

Diet 3: Most commonly consumed items in each food group

Using each country's most commonly consumed products in each food group

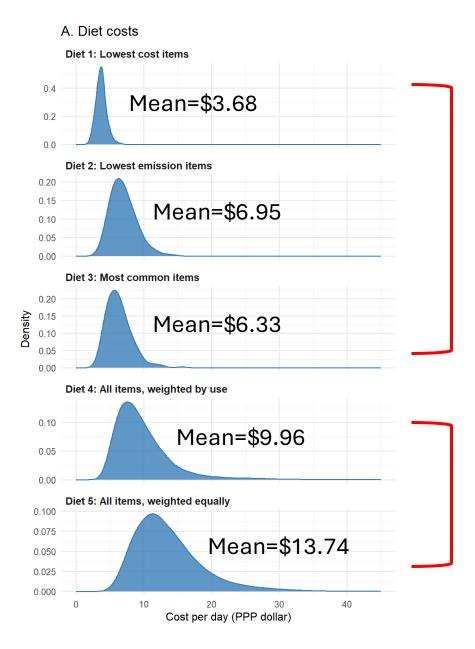
Diet 4: All available items, weighted by share of actual consumption Using all of each country's food options, in proportion to use

Diet 5: All available items, weighted equally

Using all of each country's food options, to show the entire range of choices

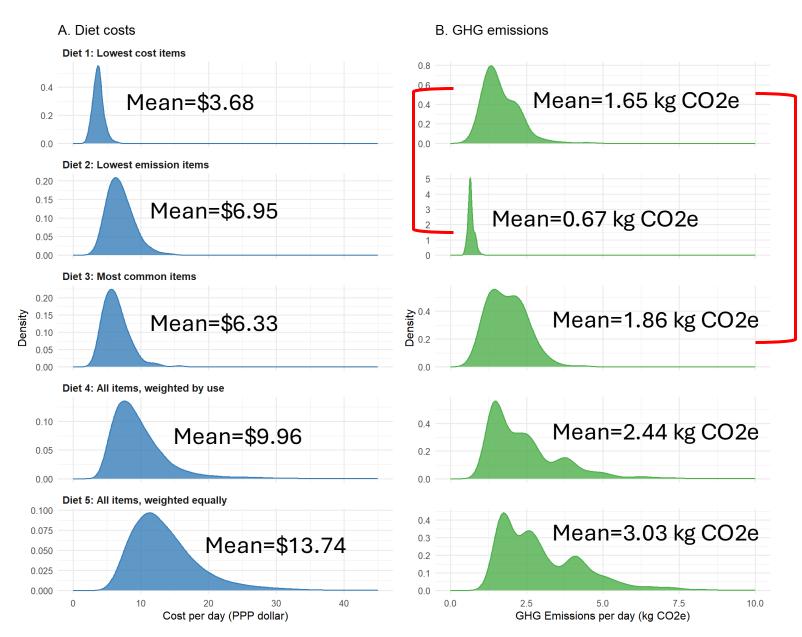
* Note: All diets meet the same nutritional needs, as defined by the global Healthy Diet Basket targets

Distribution of diet costs and GHG emissions across diets, 2021

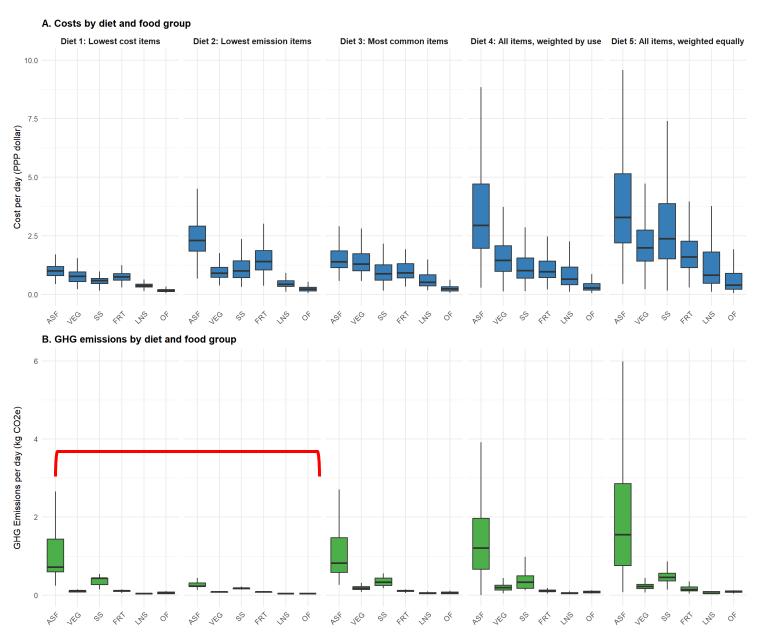


- Selecting lowest GHG emissions items or most commonly consumed items nearly doubles the cost of the least expensive healthy diet
- Average cost of healthy diets across all available items are even more expensive

Distribution of diet costs and GHG emissions across diets, 2021



- Selecting lowest GHG emissions items or most commonly consumed items nearly doubles the cost of the least expensive healthy diet
- Average cost of healthy diets across all available items are even more expensive
 - Least expensive available diets are not always the lowest-emissions diets
- Emissions of diets with most commonly consumed items are not significantly higher than emissions of least-cost diets

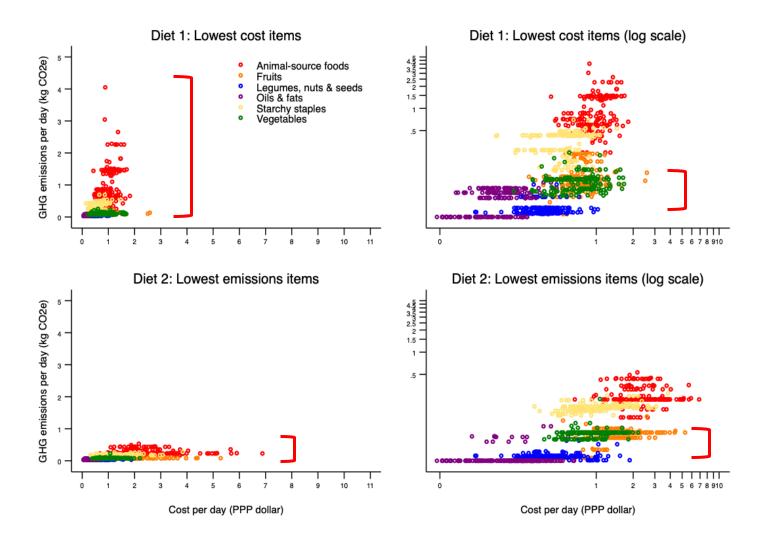


Distribution of the cost and GHG emissions of daily diets by food group and diet, 2021

- Animal-source foods (ASFs) have highest and most variation in GHG emissions per day
- Selecting lowest GHG items reduces emissions in all food groups, especially among ASFs and starchy staples

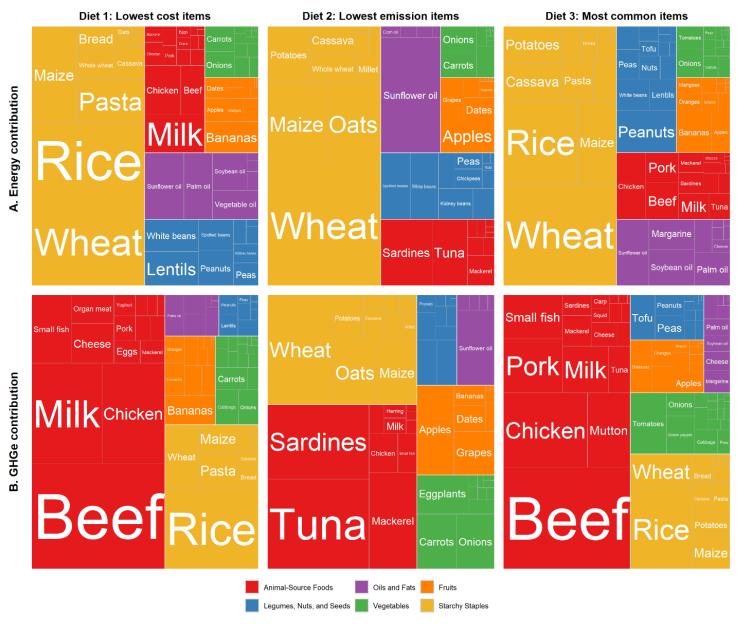
 GHG emissions of fruits, vegetables, legumes/nuts/seeds, and oils are very low, so selecting leastemissions options increases diet cost has only small impact on emissions

Distribution of the cost and GHG emissions of daily diets by food group and diet, 2021



- Animal-source foods: lowest-emissions items have much lower emissions than lower-cost items
- Other food groups: little difference in emissions between lowest-emissions and lowest-cost items, but large difference price

Energy and GHG emissions contribution of food groups in the three least-cost diets, 2021



- Some items are inexpensive, commonly consumed, and low GHG: wheat, maize, white beans, apples, onions, carrots
- Some items are inexpensive and commonly consumed but have relatively higher GHG: *rice, pasta, palm oil, chicken, beef, milk*
- Some items are low GHG but are neither least expensive nor commonly consumed: *oats, sardines*

Summary

- Healthy diets that incorporate lowest-GHG emissions items or most commonly consumed items are nearly twice as expensive as the lowest-cost items in each country.
 - Lowest cost items available in each country may not be the most commonly consumed items.
 - Lowest cost and lowest-GHG emissions items are not always the same.
- The food groups driving higher emissions are animal-source foods and starchy staples, so item selection matters most for these food groups.
 - Animal-source foods: High average GHG emissions, wide range of GHG emissions
 - Starchy staples: Larger quantity required to meet daily intake recommendations
 - Selecting lower-emissions items among other food groups may increase price but likely will not significantly lower GHG emissions of diets.

Thank you!

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Sustainable Hospital Dining: Implementing Plant-Forward Meals in Boston

As part of its commitment to the Cool Food Pledge-to reduce food-related greenhouse gas emissions by 25% by 2030–Beth Israel Deaconess Medical Center (BIDMC) introduced plant-forward initiatives in its retail food services and launched a new inpatient menu in March 2025. This practicum project evaluated the implementation using customer feedback, chef and staff insights, sales data, and climate impact analysis to assess acceptance and effectiveness. Additional efforts included promoting locally sourced plant-forward meals during Earth Week and advancing sustainability in catering systems by reducing food waste and offering more climate-conscious choices.

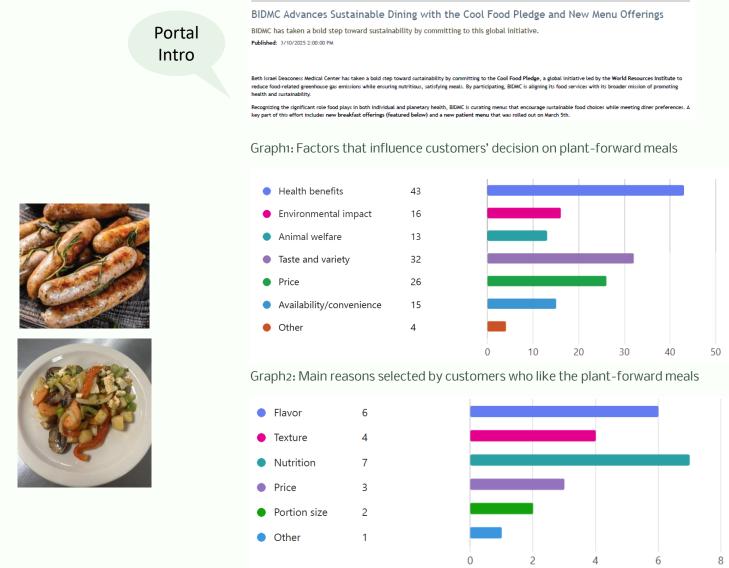
Bo Wang, 05/2025



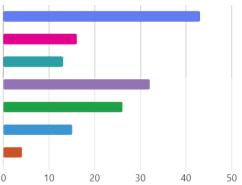
Customer Feedback on Plant-Forward Options

Plant-Forward Interventions: Customer Feedback (n = 52, March 2025)

- Health benefits, taste & variety, and price were the top • factors for purchasing plant-forward meals.
- Preferred plant-forward foods included grain bowls, soups, • and plant-based burgers.
- 58% of respondents consume plant-forward meals a few times a week or daily.
- Feedback on the turkey sausage was positive for nutrition, • flavor, texture, and price, with requests for improvements in price, portion size, and promotion.
- The vegetable root hash had positive intent to repurchase, • but feedback indicated a need for better flavor, texture, portion size, and more promotion.
- Additional request: daily availability of hard-boiled eggs.



BIDMC TODA



Chef & Retail Operations Insights

Chief Team Insights

- Mixed **perceptions** on plant-based options, with **turkey sausage** receiving positive feedback, but vegetable root hash facing skepticism due to the lack of traditional breakfast proteins.
- While adding new items was logistically easy, customer acceptance remained a • challenge.
- The Cool Food Pledge is seen as an environmental initiative, but staff education is necessary.
- **Ingredient sourcing** is improving, though challenges remain in variety and cost. • **Profit margins** are stable, but **pre-developed recipes** and **corporate support** such as cost subsidies, staff training could streamline processes.
- **Chefs should be involved early** in recipe planning and testing. **Sampling and** • customer surveys recommended before menu rollouts.
- **Taste and familiarity** are key drivers; **price and marketing** influence choices; • health benefits alone aren't always persuasive
- Shifting away from red meat presents challenges, but jackfruit and tofu show promise as alternatives.
- Open to more plant-based meals if they meet criteria for **flavor**, **affordability**, and ease of preparation.

Retail & Catering Operations Insights

- Customer feedback on plant-based meals is generally positive or neutral. Turkey sausage was particularly well-received, surpassing the previous pork-based option in popularity, while vegetable root hash had limited engagement. Its flavor may have contributed to its lower popularity.
- Factors such as customer dietary preferences (e.g., healthconscious individuals and vegetarians) support plant-based meal choices, while protein-focused diets and unfamiliarity with dishes may discourage others.
- **Pricing** for plant-based meals is on par with meat options, though further discounts could hurt profit margins.
- Successful dishes, like eggplant parm, highlight the potential of plant-based options when they are **consistent** and **well-promoted**.
- Suggestions for improvement include increasing sampling opportunities, enhancing flavor profiles, and providing clearer nutritional information to attract protein-focused customers.

Actionable Takeaways from Interviews:

To successfully integrate plant-based meals, prioritize flavor and familiarity—focus on dishes like turkey sausage, lentil shepherd's pie, and falafel gyro that mimic traditional flavors while avoiding bland or unfamiliar textures. Sampling and engagement are critical; offer free tastings, highlight top dishes as "Chef's Recommendations," and pilot customizable stations (e.g., falafel bars). Optimize the menu by featuring plant-based options consistently, balancing variety with meat dishes, and promptly adjusting based on feedback. Internally, standardize recipes, train staff on plant-based prep, and clarify sustainability goals like the Cool Food Pledge. Monitor sales data to confirm cost efficiency—plant-based ingredients often lower costs, but pricing should remain competitive. Expand successful dishes (e.g., eggplant parm, jackfruit tacos) while introducing seasonal specialties to sustain interest. A phased rollout—starting with high-flavor dishes, then scaling based on feedback—will ensure long-term adoption.

Source: Interview of BIDMC chef team and Retail & Catering Operations, April 2025

New Patient Menu Launch: Highlights & Opportunities

Launch Success & Top Dishes

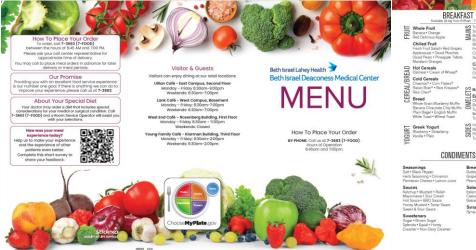
- **Rollout Success:** Pre-launch testing with nursing staff, cafeteria teams, and patient advisory groups helped refine dishes ahead of rollout. A smooth implementation followed, driven by early previews that built excitement and strong initial reception. Quick adaptations, such as adjusting spice levels and clarifying menu labels, addressed early feedback.
- Top Plant-Based Dishes: Lentil Shepherd's Pie emerged as a comforting favorite, Falafel Gyro was praised for its bold Mediterranean flavors and texture contrast, and Smoky Bean Chili gained popularity after adding spice warnings.

Key Patient & Staff Feedback

- **Positive:** "More flavorful than expected" (challenged hospital food stereotypes). Increased variety reduced menu fatigue for long-stay patients.
- **Critiques:** Occasional requests for milder versions of spicy dishes (e.g., chili). Desire for more "build-your-own" options (e.g., quesadillas, salad toppings).

Opportunities for Improvement

- **Consistency:** Standardize recipes across campuses to ensure uniform quality.
- **Expansion:** Add seasonal/specialty items (e.g., summer grain bowls) to maintain • interest.
- **Customization:** Pilot "create-your-own" stations (e.g., falafel bar with toppings). •
- **Staff Training:** Reinforce plant-based prep techniques to maintain dish integrity.
- Marketing: Highlight "Chef's Recommendations" and verbally share sustainability benefits with interested patients.
- **Cost-Effective Innovation:** Explore affordable ways to introduce more customizable options based on patient requests.
- **Monitoring:** Track repeat orders to assess long-term popularity. •



	Available from 10.4	DINNER 5am - 7:00pm	LUNCH Available from	& DINNER	
Turmeric Tolu Scramble wa-an Stazin' Tex-Mex Breakfast Bowl w Buttermilk Pancake Blueberry Pancake French Toast Create your own Breakfast Sandwich	Children Mandine Trends Deal	Pasta & Marinara on Posta support with assurant marinare succe. Analado with or without metabolis Falafel Fritters on Falafel fritters with tratiki more.	Made to Order Cheese Pizze Traditional Crust av or Extras Pepperoni • Ham • Chicken Mushooms • Green Pepper Tomata • Oxion • Spinach	Vegetables Skoed Carrots Broccol Florets Caulificeer Screen Beans Green Peas On the Side Com	
Cage-Free Eggs Scrambled Cholesterol-Free Hard Cooked	Side Salads Garden Salad on - on Caeser Salad on LF Cottage Cheese	Smoky Bean Chill ora Hearty chill made with lantill, kidney beans, Great Northern beans in a smoly and goly BOQ reasoned tomato brath.	Black Olives • Pisto Balsamic Glaze Under to Order Veggie Burger ava Turkey Burger Beef Burger	Butternut Squash Brown Rice White Rice Penne Mashed Potatoes	
Made to Order	Entrée Salads	Hearty Lentil	Chicken Breast	Mashed Sweet Potatoes Tater Tots	
Extras Cheddar • Mozzarella • Ham Bacon • Pork Sausage	Hummus with Pita & Vegetables as Fresh Fruit Platter Chel Salad an Chelsen Casar Salad	Shepherd's Pie wa Tandar landle, madecome, onione, pear & com in rich herbed greey; topped with onemy method potetore.	Griled Cheese Chicken Tenders Cheese	French Fries Home Fried Potatoes Macaroni & Cheese	
Turkey Sausage • Avocado Mushrooms • Green Pepper Tomato • Onion • Spinach	Gin, Heri Gaetan Gaana	Chicken Pot Pie Chicker, pees, potences and carrots with seasoned shary season, topped	American • Cheddar • Provolone Swiss • Mozzarella Extras	Compliments Dinner Roll Potato Chips	
Home Fried Potatoes Bacon Pork Sausage Patty Turkey Sausage Link	Breads Wheat - White - Wheat Tortilla Pita	with a faily crust. Crispy Baked Haddock m Baked haddock ceated with seasoned crumbs.	Bacon • Lettuce • Tomato Onion • Avocado	Pretæls Crackers	
S	Pocket • Wheat Burger Bun Meat & Fillings Ham • Roast Beef Turkey Beraat • Chicken Salad Turas Salad • Foc Salad • Humma	Baked Chicken Breast Biled chicken with baller seasonings. Vegetable Stir Fry	Graham Crackers	Hot Coffee (REG/DECAF) Tea (REG/DECAF) Hot Chocolate	
ad/Toast ar • Margarine	Furney Stream + Chicken Sand Turna Salad + Egg Salad + Hummus Pearuit Butter & Grape Jelly Cheeses	A variety of Asian vegetables served over rice with a traditional stir by sauce. Available with chicken or tolu.		Cold Decal loed Tea loe Tea (REG/SF)	
pe Jelly • Strawberry Jelly nut Butter • Cream Cheese	American • Provolone	Farmer's Meatloaf Ground beel & turkey lead with prices	Angel Food • Boston Cream Ple	Sprite®	
Iad Dressing ins - French - Ranch ease - Balaxmic Vinagrette laamic Vinagret - laamic Vinagret - Union Victor - Source - So	Cheddar • Swiss	colory; pepper & cats. Pudd Roasted Turkey Breast son Hand canned draw of doe masted Getat	Pudding Vanilla • Chocolate	Coke* (REG/DIET) Ginger Ale (REG/DIET)	
			Gelatin Orange	Lemonade Juice Apple - Cranberry	
	Falafel Gyro as Pan kind falalel histors conved with trattali asson, cursumbers, tomatoes, ackled red oncors, littlans, in a Pita	Braised Beef Pot Roast Tender, slow-roasted braised beef per roast	Frozen lee Cream Vanilla Chocolate - Strawberry	Orange • Prune Milk Fat Free • 196 • Whole	
	picket net onioni, retucol, in a inte pocket.	Chicken Parmesan Fresca Bidy spinich topped with chicken Amast, matinata and moscardia.	Fruit los: Lemon • Orange	Soy • LF Chocolate Lactose Free • Almond	
	KEY				

Sales Performance and Climate Impact Analysis

Sales & Margins Impact

- Turkey sausage outsold pork sausage, reflecting strong customer • interest. While pork sausage had a slightly higher per-portion profit margin, the significantly higher sales volume of turkey sausage made it the more profitable option overall-generating nearly \$2,000 more in annual profit. This performance underscores turkey sausage as both a healthier and economically sound choice to prioritize in future menu planning.
- Vegetable Root Hash and Corned Beef Hash show similar sales, although • subject to short-term variations and the potential for flavor improvements. Both are priced the same, but Vegetable Root Hash has a 26% higher profit margin (80% vs. 54%), resulting in nearly \$6,000 more in annual profit. This makes Vegetable Root Hash the more profitable and economically viable option to prioritize, especially with the potential for enhanced flavor appeal.

Climate Impact

- **Replacing pork sausage with turkey sausage** yields a per-portion emissions savings of 0.0006 metric tons of CO₂ equivalent (MTCO₂e), resulting in an annual reduction of approximately 10.53 MTCO₂e.
- Similarly, substituting corned beef hash with vegetable root hash saves 0.0494 MTCO₂e per portion, translating to an estimated annual reduction of 353.57 MTCO₂e.
- Together, these changes contribute to a **3.64%** decrease in total annual foot-related emissions, demonstrating the cumulative power of small, consistent dietary shifts in institutional settings.

Product	Sale Price	Profit Margin	Weekly Sales (March 10)	Weekly Sales (March 17)	Weekly Sales (March 24)	Yearly revenue estimate	Yearly profit estimate
Turkey Sausage	\$0.99	\$0.66	259 portions	171 portions	230 portions	\$11,325.6	\$7,550.4
Pork Sausage	\$0.99	\$0.72	150 portions	o portions	o portions	\$7,722.0	\$5,616.0
Vegetable Root Hash	\$1.99	\$1.60	/	48 portions (March 18 & 20)	/	\$17,474.9	\$13,068.5
Corned Beef Hash	\$1.99	\$1.08	/	59 portions (March 17, 19 & 21)	/	\$13,607.3	\$7,377.4

Source: Retail & Catering sales data; BIDMC sustainability calculation. No significant shift toward other meat alternatives was observed during the intervention period.



Additional Sustainability Initiatives

- Earth Week: Locally sourced plant-forward meals in the cafeterias
- Catering system improvements (food waste reduction, climate-conscious choices)

Food Waste:

- Large Minimum Orders: The system requires minimum quantities (e.g., 10 guests), which can lead to • over-ordering and food waste
- Pre-Set Menus: Fixed menus (e.g., Continental Breakfast, Healthy Start) may not align with individual • preferences, resulting in uneaten items.
- Inflexible Portions: Lack of adjustable portion sizes makes it difficult for users to tailor orders to • actual needs.
- Unwanted Add-Ons: Mandatory items like desserts or chips may not always be desired, leading to • waste. These could be offered as optional add-ons instead.

Red Meat Tendency:

- Limited Promotion of Alternatives: Plant-based or sustainable protein options (e.g., tofu, legumes) ٠ are not prominently featured or encouraged.
- Add Guidance: The system does not provide information or nudges to help users make eco-friendly or • health-conscious protein choices

Ordering Process:

- Straightforward but Limited: The process (login \rightarrow select menu item \rightarrow customize \rightarrow add to cart \rightarrow • payment) is user-friendly but lacks features to promote sustainability or mindful ordering.
- Add Sustainability Filter: Users cannot easily filter or identify eco-friendly options. •
- Add Real-Time Updates: The system does not provide real-time inventory updates or recommended . quantities, which could help prevent over-ordering.

😭 номе

Cream of Wheat ard Cooked Cage Free Egg Crisp Bacon Strips

Source: bidmc.catertrax.com

PORT OUR PLANET

DAILY SPECIALS

day	Jackfruit & Lentil Jambalaya Protein-packed Fiber-rich Supports Digestion
day	Roasted Root Veggies & Farro Risotto Vitamin A boost Sustained energy Gut-friendly
day	Tarka Dal + Chili Garlic Soba Noodles Plant-powered Anti-Inflammatory Magnesium-rich
day	Vegetarian Paella Antjoxidant-loaded Heart-healthy Low-carbon
day	Charred Shrimp with Leek & Corn

ALL WEEK FAVORITES

led Fish Tacos – Lean protein + Crunchy v hroom Squash Pizza - Iron-rich arugula alad Bar – Build your own superfood bowl

Poster Design

	CAFÉS	FLAVOURS	FLOORSTOCK	EXPLORE	MORE 🗸	٩	-	ACCOUNT SIGN IN / REGISTER			CART 10.00
	0	All Meals Breakfast Lunch	o 💽								
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Thanks!

Which yield yields the true yield? Investigating the accuracy of yield estimates

Caro Park, PhD

Earth and Planetary Sciences, Harvard University

In 2023, an estimated 28.9 percent of the global population – **2.33 billion people** – were moderately or severely food insecure.

FAO, IFAD, UNICEF, WFP and WHO (2024)



How weather determines yields is one of the oldest scientific questions...

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How weather determines yields is one of the oldest scientific questions...

... and the answer varies depending on which data you use.



Census yields (Food and Agriculture Organization)

How weather determines yields is one of the oldest scientific questions...

... and the answer varies depending on which data you use.



Census yields (Food and Agriculture Organization)

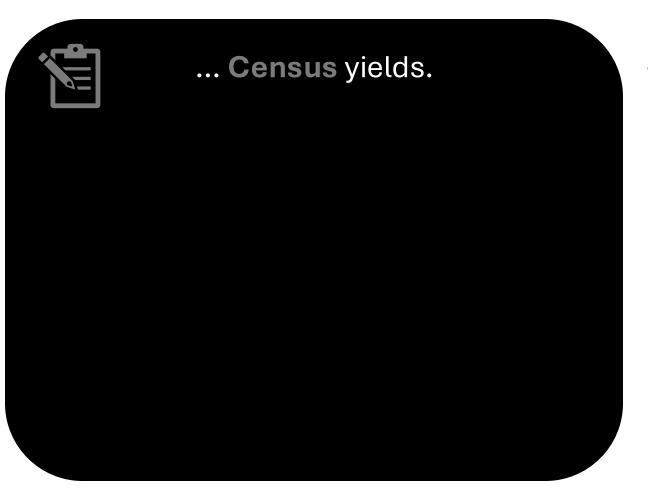
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Remote-sensed yields (Contiguous Solar Induced Fluorescence)

How weather determines yields is one of the oldest scientific questions...

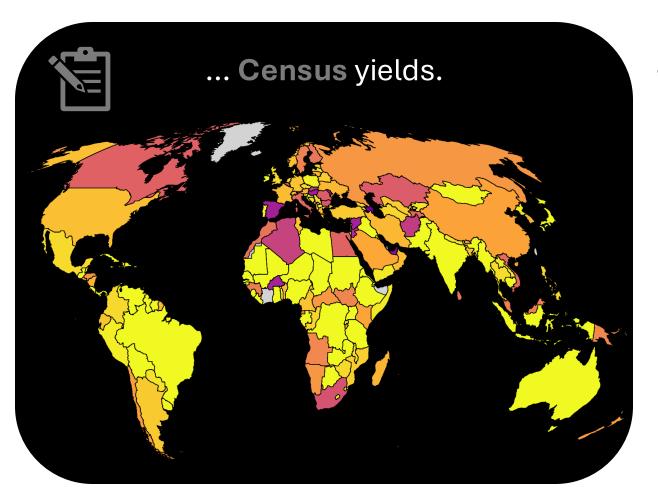
... and the answer varies depending on which data you use.

Year-to-year yield variability explained by weather, when using...

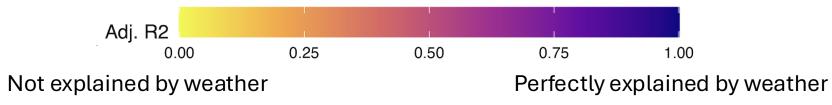


 $\log(C_{ij})' = c + \alpha_1 T'_{ij} + \alpha_2 T'^2_{ij} + \beta_1 S M'_{ij} + \beta_2 S M'^2_{ij} + \epsilon_{ij}$

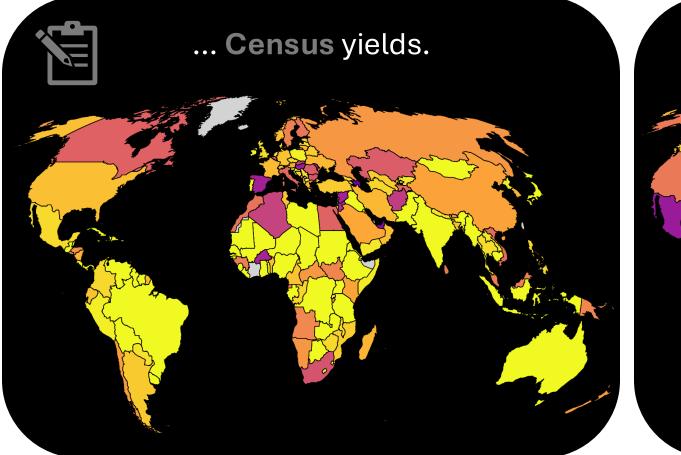
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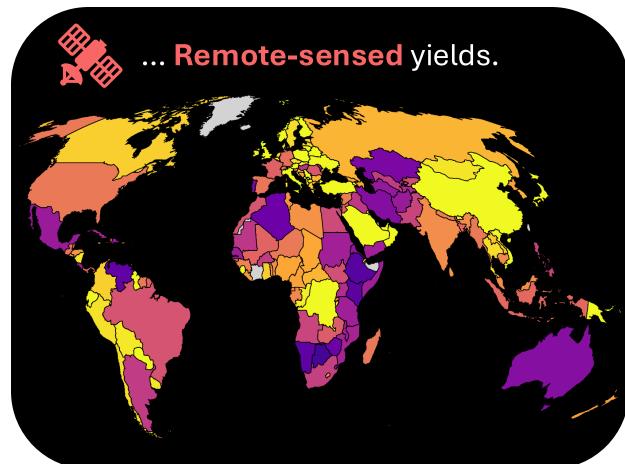


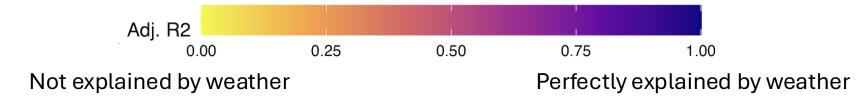
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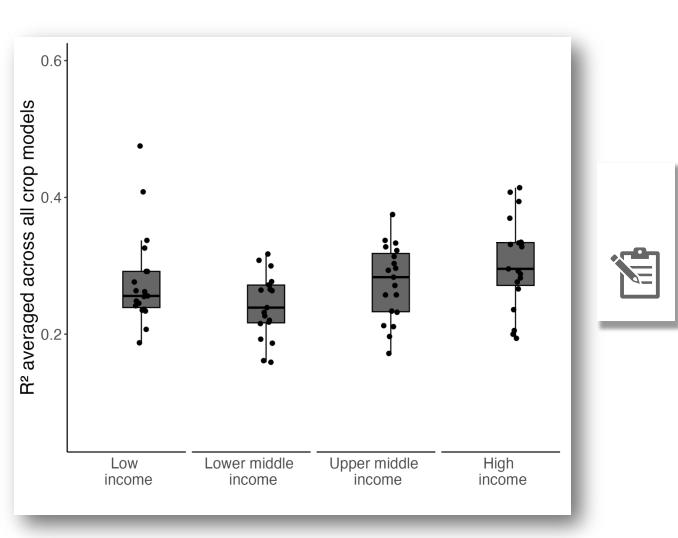
Year-to-year yield variability explained by weather, when using...



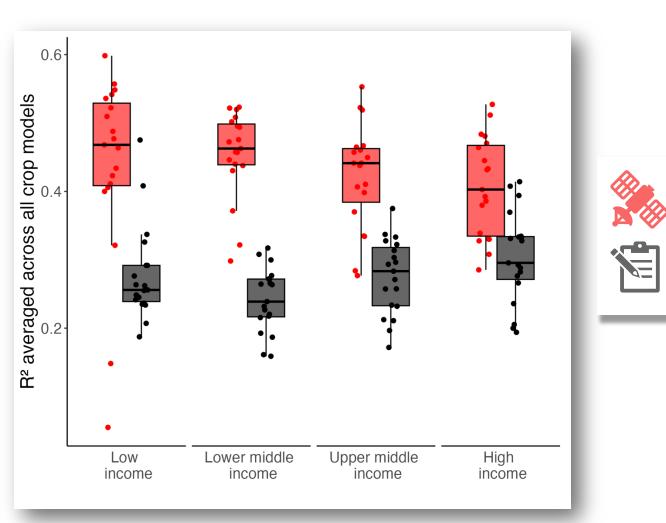




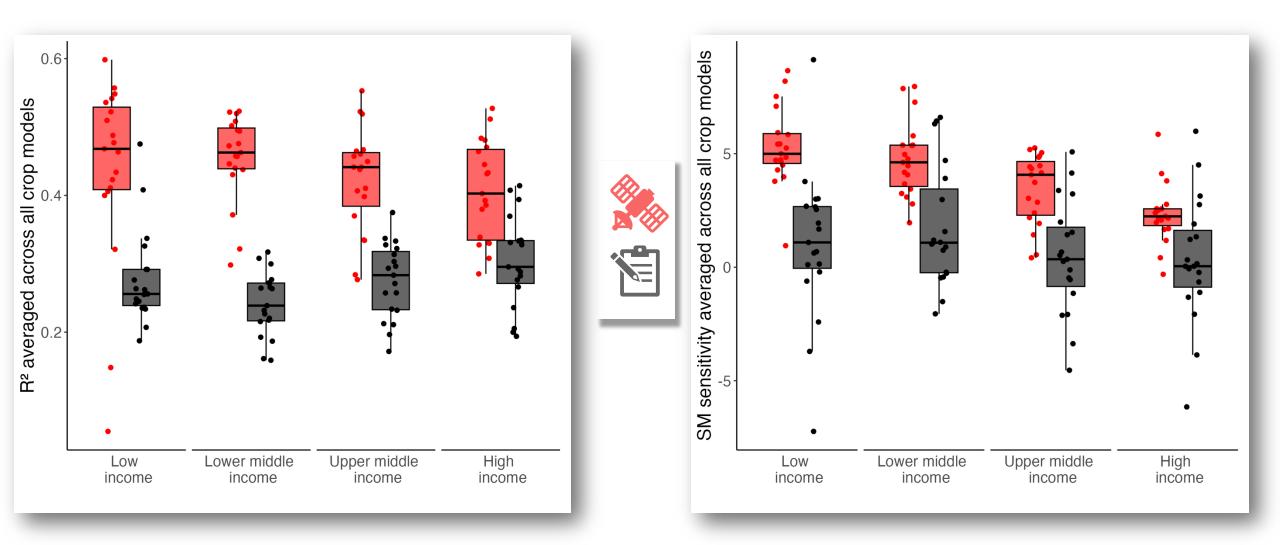
Census yield variability attributable to weather remains constant across class.



Remote-sensed (but not **census**) yield variability attributable to weather follows an income gradient.

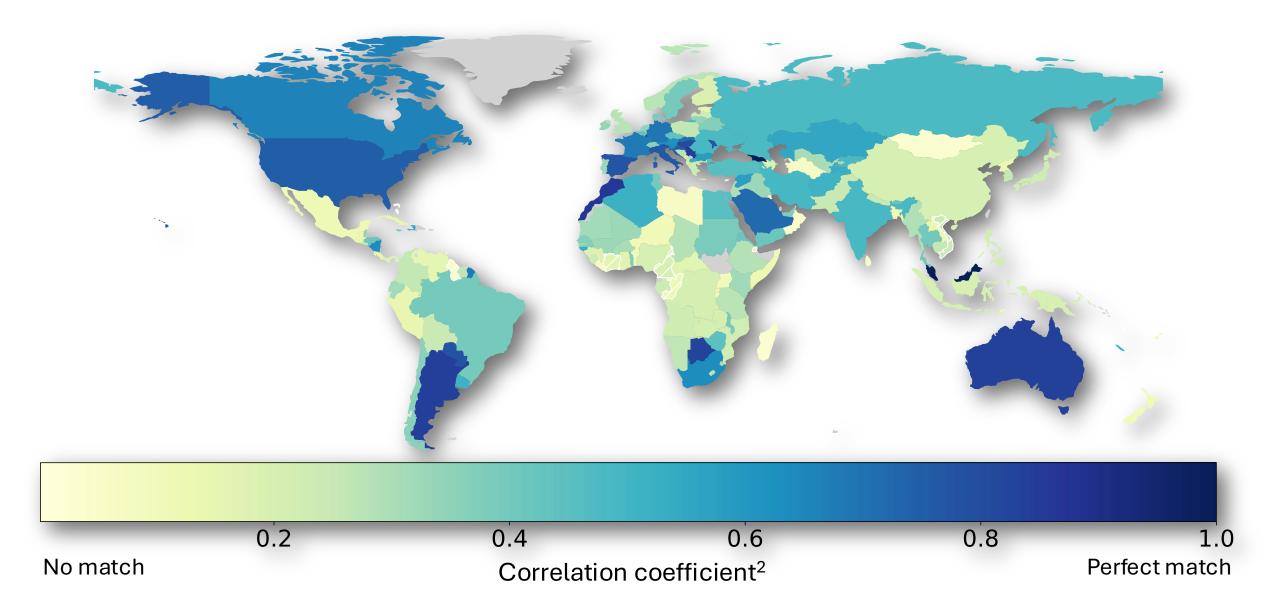


Depending on which yield you use, you will get **two very different stories** about how climate change will impact future food security.



What explains the discrepancy between the **census** yields and the **remote sensed** yields?

In wealthier countries, census and remote-sensed yields match better.



Global All-crop Bayesian Mixed Model (beta distribution)

	Correlation c	oefficient ²
Predictors	Estimates	CI (95%)
Intercept (Class: High income)	0.18	0.16 – 0.21
Class: Low income	0.76	0.61 – 0.93
Class: Lower middle income	0.77 ***	0.65 – 0.92
Class: Upper middle income	0.81	0.68 – 0.96
Time offset: lag	0.66	0.58 – 0.75
Time offset: lead	0.68	0.60 – 0.77
FAO flagged percentage	0.91	0.85 – 0.96
Total harvested area	1.09	1.04 – 1.15
Average harvested area	1.06	1.00 – 1.13
Cropland fraction	1.11	1.03 – 1.18
Average CSIF	0.92 ***	0.86 – 0.98

Random Effects

σ^2	1.00
T 00 country	0.06
T 00 crop	0.03
ICC	0.08
N crop	19
N country	160
Observations	1568
Marginal R^2 / Conditional R^2	0.092/0.153

Global All-crop Bayesian Mixed Model (beta distribution)

Higher income, fewer data flags, and larger cropland area are all associated with a higher correlation between **census** yields and the **remote sensed** yields.

		Correlation c	oefficient ²
	Predictors	Estimates	CI (95%)
	Intercept (Class: High income)	0.18	0.16 – 0.21
	Class: Low income	0.76	0.61 – 0.93
	Class: Lower middle income	0.77	0.65 – 0.92
	Class: Upper middle income	0.81	0.68 – 0.96
J	Time offset: lag	0.66	0.58 – 0.75
	Time offset: lead	0.68	0.60 – 0.77
	FAO flagged percentage	0.91	0.85 – 0.96
	Total harvested area	1.09	1.04 – 1.15
	Average harvested area	1.06	1.00 – 1.13
0	Cropland fraction	1.11	1.03 – 1.18
	Average CSIF	0.92 ***	0.86 – 0.98

Random Effects

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So... which yield yields the true yield?

So... which yield yields the true yield?













Weston Anderson Kyle Davis Steffen Ehrmann Rafaela Flach Andy Hultgren **Carsten Meyer Caro Park Jonathan Proctor** Deepak Ray Liangzhi You



Peter Huybers

Michael Foley

THE METHANE CHALLENGE FROM LIVESTOCK IN THE GLOBAL SOUTH



Robert Paarlberg Sustainability Science, Harvard Kennedy School Salata Institute for Climate and Sustainability GLOBAL FOOD+ May 2, 2025

Percent of Methane Emissions from Cattle Coming from Global South

In Dairy Production:

71 Percent



• In Beef Production:

76 Percent



Methane Emissions in Global South, *Per Unit of Output*, Compared to USA

India

- •Emissions from dairy **ten times** as high as in USA
- Emissions from beef
 three times as high
 as in USA

Brazil

FEED ADDITIVE SOLUTIONS?

RED SEAWEED







CONFINED CATTLE FEEDING: COSTS AND BENEFITS PER UNIT OF OUTPUT

•

BENEFITS:

- Lower methane emissions
- Reduced forest loss from pasture expansion
 - Lower CO2 emissions
 - More habitat and biodiversity protection
- Higher producer income

COSTS:

• Reduced animal welfare?

Megan Elias

Story Map

Cattle Slaughterhouses and Deforestation in Brazil

Edson Severnini (Boston College and NBER) (with Daniel Da Mata and Mario Dotta – FGV São Paulo)

May 2, 2025

Motivation

- Limited state capacity is ubiquitous in the developing world
 - e.g., affect law enforcement and provision of public goods
- Policies that outsource state functions to market players under incentive compatibility constraints may partially address that limitation
- We study this issue in the context of cattle ranching and slaughterhouse operations in Brazil
 - Brazil is a major player in beef markets, accounting for roughly 20% of all world beef exports (OECD/FAO, 2022)
 - slaughterhouse openings may stimulate cattle ranching, which may lead to deforestation and other land-use changes
 - instead of targeting ranchers, strained federal prosecutors decided to go after slaughterhouses, outsourcing monitoring and enforcement to key nodes of the supply chain
 - limited capacity to enforce environmental laws led to extrajudicial agreements between prosecutors and slaughterhouses

This paper

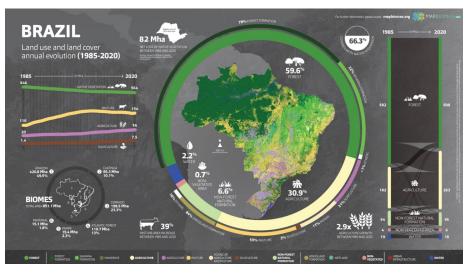
We use comprehensive Brazilian data and a staggered DiD approach (Callaway and Sant'Anna, 2021) to examine:

- 1. impacts of opening new slaughterhouses on cattle ranching and environmental outcomes from 1992-2019
- 2. effects of extrajudicial agreements (known as *TAC*) to avoid deforestation

Preview of results:

- Opening new plants do lead to land-use changes
 - \blacktriangleright \uparrow cattle heads and pasture areas
 - ↑ deforestation
 - ↑ pasture degradation
- TAC agreements do avoid deforestation
 - deforestation
 - \downarrow pasture degradation
 - ↑ productivity

Background



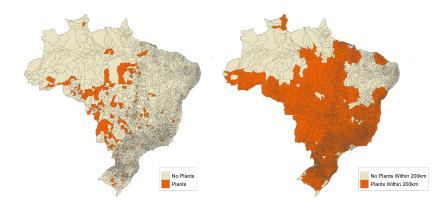
MapBiomas (2020)

What a slaughterhouse looks like



SOURCE: Globo Rural (2021)

Municipalities with Slaughterhouse Plants (1992-2019)



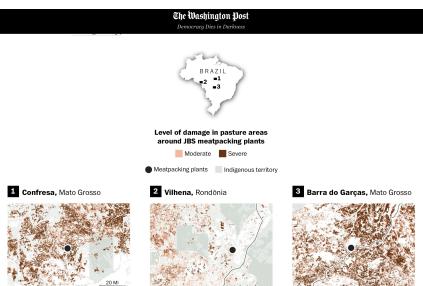
Municipalities w/ Plants

Municipalities w/ Plants within 200km

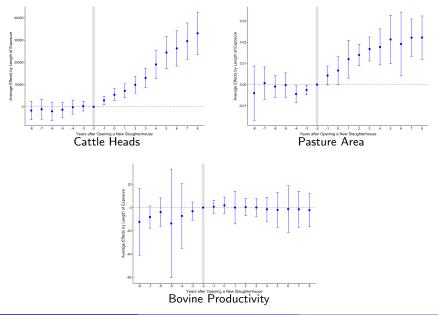
Slaughterhouses linked to deforestation



Slaughterhouses linked to land degradation



Results: Production Response to Slaughterhouse Openings



Edson Severnini (BC & NBER)

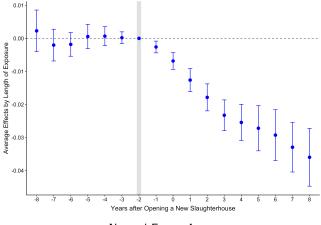
Example of Extensive Pasture Area

Figure: Extensive Pasture Areas with Cattle



By Valdir Pacheco

Deforestation Response to Slaughterhouse Openings



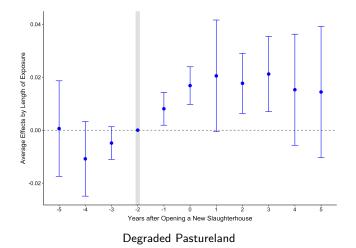
Natural Forest Areas

Example of Cattle Activity and Forest Areas



SOURCE: https://www.kcrw.com/news/shows/all-things-considered/npr-story/746192595

Land Degradation Response to Slaughterhouse Openings



Example of Degraded Pastureland

Figure: Degraded Pasture Area with Cattle



SOURCE: Compre Rural

Thus far – summary

- Opening new plants lead to land-use changes
 - \blacktriangleright \uparrow cattle heads and pasture areas
 - ↑ deforestation

We move to our next question: does *TAC* effectively outsource state capacity to market players and decouples deforestation from industrial activity?

Background on TAC (Termo de Ajustamento de Conduta)

- TAC: certification-like, legally-enforceable commitment
 - it is an agreement between public prosecutors and slaughterhouses
- In 2009, Brazil's government prosecuted slaughterhouses in the Amazon region for buying cattle of unknown origins (Barreto et al., 2017)
- Greenpeace also launched a global campaign to raise awareness that Brazilian slaughterhouses were associated with illegal deforestation
- To avoid legal measures, slaughterhouses signed *TACs* and agreed on buying cattle only from farms that:
 - did not deforest after 2009
 - were not located in Protected Areas
 - were registered on CAR (environmental registry for rural properties)

International consumers care about beef origin

REUTERS® World ~ Business ~ Markets ~ Sustainability ~ Legal ~ Breakingviews ~ Technology ~ Investigations

European supermarkets stop selling Brazil beef over deforestation links

By Jake Spring and Anthony Deutsch

December 15, 2021 11:29 PM GMT · Updated 2 years ago



IBS admits to buying almost 9,000 cattle from 'one of Brazil's biggest deforesters'

Cattle raised on illegally deforested farms in the Amazon belonging to criminal kingpin were sold to JBS slaughterhouses from 2016-2022. At the same time, US and European banks were flooding mestpacker with cash

Brazilian consumers care about beef origin

58% dos brasileiros querem saber se carne está relacionada com o desmatamento da <u>amazônia</u>

Pesquisa, realizada pelo Reclame AQUI, foi encomendada pelo Radar Verde trazer mais transparência para a cadeia da carne

JULIANA TINOCO · 30 de julho de 2022 · 1 anos atrás





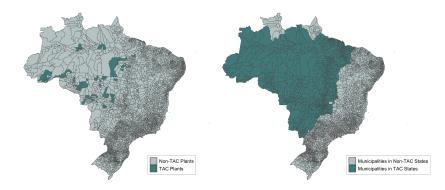
Produção sustentável de Bezerros

- Livre de áreas desmatadas, compromisso global de combate às mudanças climáticas.
- Incentivo e inclusão social de pequenos produtores.
- Rastreabilidade da produção.

arceria entre o rupo Carrefour Brasil, undecto Carrefour a Indicitivo para o emércio Sustentével (DPG). Grosso



Municipalities with Slaughterhouses with TACs



Municipalities with at least one TAC-signatory Slaughterhouse Plant Municipalities in States with at least one TAC-signatory Slaughterhouse Plant

Opening Effects on TAC and Non-TAC Areas

Table: Effects on Natural Forest Areas, Pasture Degradation, and Bovine Productivity

	Dependent Variable					
	Natural Forest Area		Degraded Pastureland		Bovine Productivity	
	TAC	Non-TAC	TAC	Non-TAC	TAC	Non-TAC
	(i)	(ii)	(iii)	(iv)	(v)	(vi)
1 {Slaughterhouse}	0.0019 (0.0074)	-0.0131*** (0.0025)	-0.0161*** (0.0053)	0.0144 (0.0113)	0.8085*** (0.1996)	4.3709 (6.7407)
Time FE	Yes	Yes	Yes	Yes	Yes	Yes
Municipality FE	Yes	Yes	Yes	Yes	Yes	Yes
Weather Covariates	Yes	Yes	Yes	Yes	Yes	Yes
Socioeconomic Covariates	Yes	Yes	Yes	Yes	Yes	Yes

Notes. This table presents the overall summary of ATT's based on time/group/length of exposure aggregation according to Callaway and Sant'Anna (2021) for the following dependent variables: "Natural Forest Area / Municipality Area", "Severely Degraded Pastureland / Municipality Area", and "Bovine Productivity" (cattle counts divided pasture area). All columns take covariates into account. Control group is "not-yet-treated" and anticipation period equals 1. Statistical significance is given by *p<0.1; **p<0.05; ***p<0.01. We use data from 2009 to 2019.

Concluding Remarks

- Opening new plants has production and environmental impacts
 - extensive production increases
 - more forest area becomes pasture
 - pasture quality worsens
- However, under TAC enforcement, new openings lead to
 - improvement on pasture quality
 - no further deforestation
 - increased productivity
- Policy implications
 - Limited state capacity may be partially addressed with IC market players
 - \star slow judiciary can align players' behavior w/ incentive compatibility constraints
 - ► For this particular setting, this affects licensing for slaughterhouses/ranchers
 - This may have numerous applications in developing nations
 - $\star\,$ developed nations already use this: online platforms may be liable for crimes committed through them

THANK YOU!

Questions? Comments? (edson.severnini@bc.edu)