

The PEF project for dairy

25 November 2014, Food SCP RT Annual plenary meeting

Hélène Simonin



connect to the world of dairy



EDA - the European Dairy Association



connect to the world of dairy



The economic power of European dairy at a glance



The Economic Power of dairy



Source: EDA economic report 2014

connect to the world of dairy

The dairy PEF pilot



connect to the world of dairy

Who is in the dairy PEF?



A dairy SME



And others...



connect to the world of dairy

Technical Secretariat

Drafting group

European Dairy Association (EDA)

ACTALIA

CGDD (Comité Général au Développement Durable)

CNIEL/ATLA (Centre National Interprofessionnel de l'Economie Laitière/Association de la Transformation Laitière Française)

IDF (International Dairy Federation)

Institut de l'élevage

Fonterra

REWE Group - Retailer

LCA Consultant

Performing supporting studies

Bel Group

Dairy product company



CLS (Coopérative Laitière de la Sèvre)

Dairy product SME

A dairy SME

Danone

Dairy product company



DMK (Deutsches Milch Kontor)

Dairy product company



Friesland-Campina

Dairy product company



Cooperating organisations

- Represents the whole processing chain of the **dairy product**, incl. farmers and retail
- EDA represents ca. 99% of EU milk 
- Major industry players involved:
 - Arla, Bel, Danone, DMK, FrieslandCampina = major EU companies
 - Fonterra is the biggest dairy company in Oceania 
 - Cooperation with DMI (US industry)
- A dairy SME processing cow and goat milk
- Also involved are technical and governmental organisations to include additional expertise, esp. IDF - the International Dairy Federation 

- ➔ Dairy has an immense importance in the culture and nutrition of the European population and economy since thousands of years; we want to keep it alive
- ➔ The dairy industry has been active on continuously further improving environmental aspects since a long time
- ➔ Existing work (globally or nationally) on dairy LCAs and hotspot analysis is a found basis for the PEF pilot
- ➔ A proposed next step of the existing methodology, in a sound cooperation between European and international players, to assure full consistency and open to global use
- ➔ Visibility as driving sector

- ➔ One of the major questions of allocation at center of dairy LCA approach - resolving it would be a good result for both the industry and the PEF pilot phase in general
- ➔ Opportunity to further define rules from inside versus risk of definition affecting the sector
- ➔ Further reduce risk of unfair claims by aligned methodology
- ➔ Continuing work on communication of environmental aspects by concrete testing
- ➔ Questions on availability of data, final comparability of products, communication understanding – PEF pilot may not be end point

- ➔ The following definitions apply to the product category:
- ➔ (...)
- ➔ **Dairy products**, (... = *EU Reg.*). Dairy products can include non-dairy ingredients such as salt, sweeteners, fruit preparations, etc.
- ➔ **Composite product** means any food product containing a certain fraction of milk. Typical examples of composite products are milk-based desserts, butter cookies, infant formula, edible ice, pizza, etc.
- ➔ **Dairy ingredient** means the dairy part of a composite product.

- ➔ This PEFCR covers the **dairy ingredients of composite products**, when these dairy ingredients can be assimilated to dairy products that are explicitly included in the scope.
- ➔ Specific **non-dairy ingredients** added to dairy products are included in this PEFCR and are a part of the product environmental footprint. (...) Typical examples of non-dairy ingredients added to dairy products are fruit preparation in yoghurt or salt in cheese.
- ➔ The PEFCR covers **raw milk produced by cattle** only, and its derived dairy products.
- ➔ The **full life cycle** (cradle to grave) for dairy products sold on the EU market are within the scope of this PEFCR.

Sub-category	Typical products
Liquid milk	Standardised milk (whole, semi-skimmed, skimmed)
Dried whey products	Whey powder, whey protein powder, lactose powder
Cheeses	Ripened cheese (soft and hard), unripened cheese (spoonable, spreadable, solid)
Fermented milk products	Spoonable yogurt (set, stirred), fermented milk drinks (liquid yoghurt, kefir)
Butterfat products	Butter, spreadable dairy fats

➔ I = Intermediate product; F = final product

Sub-category	Representative product
Liquid milk	RP1 Liquid milk, standardised and thermally treated, homogenised, unsweetened and unflavoured, packaged and conditioned.
Dried whey products	RP2 Whey, whey protein or lactose powder, standardised, with average lactose, protein and dry matter content, average packaging (partly packaged, partly bulk)
Cheeses	RP3 Average of unripened and ripened (soft, semi-hard, hard) cheese, standardised protein and fat, packaged and conditioned
Fermented milk products	RP4 Fermented milk, standardised, cultured, average of skimmed/plain, spoonable/liquid, plain/flavoured/fruited (strawberry), packaged and conditioned
Butterfat products	RP5 Average of butter, half-fat butter and dairy spreads,, unsalted/salted, packaged and conditioned



Thank you.

Hélène Simonin

Director Food, Environment & Health, hsimonin@euromilk.org

EDA – European Dairy Association

Avenue d'Auderghem 22-28, 1040 Brussels, www.euromilk.org/EDA



connect to the world of dairy