

meat. In aquacultural systems, insects are also gaining interest as feed to provide a sustainable alternative to the fishmeal paradox, whose production leads to a high consumption of resources and negative environmental impacts. Reducing the proportion of fish protein in favour of insect proteins in combination with vegetable feed components could significantly reduce environmental burdens. Within the scope of the project discussed herein, the production of fish feed from *Hermetia Illucens* larvae and *Lemna Minor* in an inline recirculating aquaponics model for urban sites was developed, optimized and scaled up, which efficiently combines waste and environmental service concepts in one production system. At the same time, the value chain produces high-quality, market-accessible raw materials for the food industry. All investigations were accompanied by comparative LCA as well as cost analyses to measure and compare ecological and economic effects in order to finally result in sustainable alternatives.

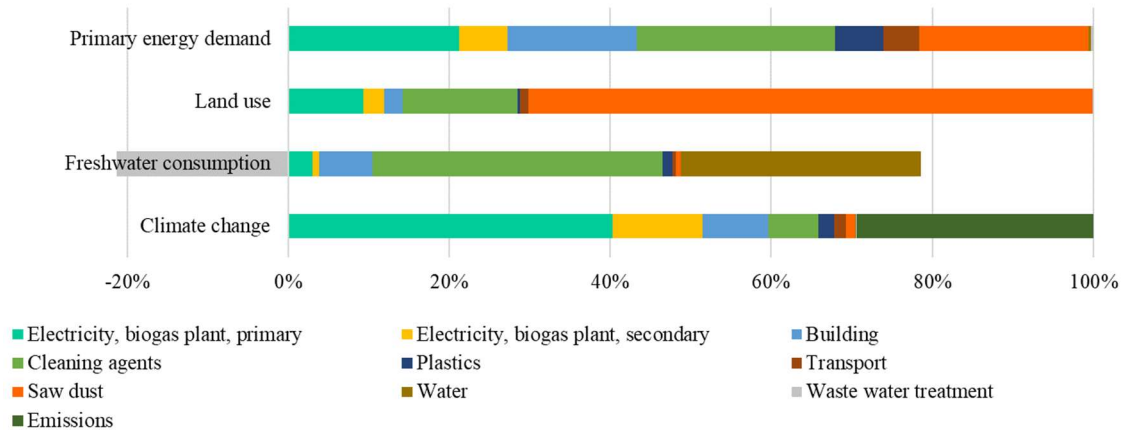


Figure 2. Determining ecological drivers and optimization potentials by applying LCA.

CASE STUDY II

Animal-derived protein contributes significantly to the production of greenhouse gases, intensifies pressure on land use, and can have negative health consequences.^[7,8] In the EU, two-thirds of agricultural land is already in use to produce livestock, either for feed production or grazing, with increasing competitive pressure from feedstock demand for non-food applications such as biofuels. The increasing demand for food proteins can be met by utilisation of proteins from alternative and new sources which includes under-explored legumes and protein crops and fungi as well as side streams from food processing. In this context, Smart Protein, a new Horizon 2020 project funded by the European Commission, will develop protein products from plants, including fava beans, lentils, chickpeas, and quinoa – with a focus on improving their structure, taste, and flavor, but also strongly focus on the utilization of byproducts and residues, ingredients that are usually used for animal feed. Microbial biomass proteins will be created from edible fungi by up-cycling side streams from pasta (pasta residues), bread (bread crusts), and beer (spent yeast and malting rootlets). By taking account of LCA, but also cost-benefit and stakeholder analyses, Smart Protein will be able to benchmark against conventional protein food and agriculture approaches in order to evaluate its potential degree of competitiveness, sustainability and resilience, and thus to pave the way for enhanced protein production from plant and plant-based products, and encourage their uptake, in Europe. First LCA investigations will be presented.

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