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Life cycle assessment of packaged organic dairy product: A comparison of different methods for the environmental assessment of alternative scenarios

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1 Life Cycle Assessment of packaged organic dairy  
2 product: a comparison of different methods for the  
3 environmental assessment of alternative scenarios

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12 Life Cycle Assessment of packaged organic dairy  
13 product: a comparison of different methods for the  
14 environmental assessment of alternative scenarios

15 **Abstract**

16 Nowadays Life Cycle Assessment is usually adopted to evaluate the carbon footprint and water  
17 footprint of packaged foods considering the whole supply chain, but not many studies compare  
18 the results coming from the adoption of different Life Cycle Impact Assessment methodologies.  
19 Adopting the IPCC 2013, IPCC 2013 incl. CO<sub>2</sub> uptake, ILCD 2011 Midpoint +, ReCiPe 2016 and  
20 AWARE methods, this study aims to investigate the environmental impact of an organic  
21 Parmigiano Reggiano cheese produced in Italy. We demonstrated that the application of different  
22 LCIA methods gives different impact results for the same product: for example, global warming  
23 was lower with ILCD 2011 and IPCC 2013 CO<sub>2</sub> uptake methods than IPCC 2013 and ReCiPe  
24 2016. Moreover, the water footprint resulted different using ILCD 2011 midpoint+ method, since  
25 it considers a European consumption of water, the AWARE, based on global average  
26 consumption, and the ReCiPe that considers the regionalized impacts. Overall, agricultural and  
27 breeding phases had a relevant contribution because of the use of water and greenhouse gas  
28 emissions from livestock and their daily feed. However, using renewable energy, such as biogas  
29 plants or photovoltaic panels, the paper demonstrated that the water and carbon footprint can be  
30 reduced.

31 **Keywords:** Dairy Technology, Packaging, Life Cycle Assessment, Life Cycle Impact Assessment

## 32 **1 Introduction**

33 Climate change is an undeferrable issue: the greenhouse gases emitted to the atmosphere must be  
34 decreased urgently, according to the Paris Agreement. Moreover, companies are called to respect  
35 the 17 Sustainable Development Goals established by the 2030 Agenda: therefore, many  
36 industries are evaluating the hotspots of their processes and products from an environmental point  
37 of view, using the Life Cycle Assessment methodology. Many scientific studies have been carried  
38 out thanks to the Life Cycle Assessment: cheese is one of the most studied dairy products and  
39 results are similar to other industrial products about environmental impacts, both for greenhouse  
40 gas emissions and water consumption (Uctug, 2019). Different types of cheese exist, as fresh,  
41 mature and semi-hard, which have different characteristics and consequently different  
42 environmental impacts: i.e. fresh cheese is less impactful than semi-hard one (Finnegan et al.,  
43 2018). However, scientific studies agree to consider milk as the main impact driver and farm  
44 activities as the most relevant source of environmental impact, because of agricultural activities  
45 and breed emissions (Baldini et al., 2018) (Gonzalez-Garcia et al., 2013). For example, milk  
46 production has the major contribution (86%) in cheddar cheese's carbon footprint: the total  
47 environmental impact of 1 kg of cheddar is equal to 14 kg CO<sub>2</sub> eq, considering the credits for  
48 energy recovery (Gosalvitr et al., 2019).

49 Some studies tried not only to assess the impact of dairy products, but also to evaluate some  
50 strategies to improve their environmental sustainability and increase the shelf life (Stefanini et al.  
51 2021) (Lovarelli et al., 2019). An environmental analysis located in Spain found that 1 kg of a  
52 traditional Galician cheese has a carbon footprint equal to 10.4 2 kg CO<sub>2</sub>eq and the use of whey

53 as by-product reduces the environmental impact (Gonzalez-Garcia et al., 2013). However, cheese  
54 whey represents a source of pollution and it needs to be correctly treated because it has several  
55 environmental burdens (Palmieri et al., 2017). In the same country, a small-cheese factory found  
56 that the most impactful phase along the supply chain is the raw milk production. On the contrary,  
57 packaging manufacturing scarcely influences on the total impact. The global warming potential  
58 was calculated using the ReCiPe Midpoint (H) method and it results in 10.2 kg CO<sub>2</sub>eq for 1 kg of  
59 cheese (Canellada et al., 2018).

60 An Italian study discovered that 1 kg of mozzarella cheese has an average emission of 6.66 kg  
61 CO<sub>2</sub>eq and water consumption of 1.58 m<sup>3</sup>, which is in the need of 90% to feed production and farm  
62 activities; to increase the environmental sustainability, improvement of energy efficiency,  
63 packaging use and transport should be done (Dalla Riva et al., 2017). The environmental impact  
64 has been calculated also for Asiago cheese, which has a climate change equal to 10.1 kg CO<sub>2</sub>eq  
65 and a water depletion equivalent to 2.37 m<sup>3</sup>; the study suggests identifying plant-specific  
66 inefficiencies and other improvements to reduce environmental impact (Dalla Riva et al., 2018).  
67 Since 2000, the sustainability evolution of Protected Designation of Origin (PDO) Parmigiano  
68 Reggiano has been assessed (Arfini, et al., 2019) and improvements are needed in the whole dairy  
69 supply chain to reduce impact both in farms and cheese factories (Lovarelli et al., 2019).

70 However, some changes can improve the impacts of dairy products and processes and, for  
71 example, organic farming could enhance the responsible use of natural resources and the attention  
72 to the biodiversity. Consequently, the market of organic foods is increasing a lot (Orboi, 2013)  
73 (ANSA, 2018): in 2017, 12.6 million hectares of European agricultural land were dedicated to  
74 organic farming and 15.2% of these lands were located in Italy (Eurostat, 2019).

75 As far as the packaging is concerned, too much plastic is dispersed in the environment and the  
76 oceans causing problems because of their incorrect disposal (Mecho et al., 2020) (Range-Buitrago  
77 et al., 2020) (Gong et al., 2020) and it is necessary also a life cycle thinking of products packaging  
78 to support a circular economy (Borghesi et al. 2021) (Jang, et al., 2020). As a matter of fact, in  
79 the life cycle of dairy foods, also packaging materials and technologies are relevant. Indeed,  
80 different materials can represent a different impact assessment, and the final disposal, as landfill,  
81 recycling, incineration or reuse, can change the carbon footprint and the energy use (Ghenai,  
82 2012): in particular, the recycling process of packaging materials is advised, thanks to the saving  
83 of virgin materials; as the rate of recycled material increases, the environmental impact decreases  
84 (Saleh, 2016).

85 However, plastic is one of the most functional and suitable solutions, able to protect food products  
86 from spoilage and pathogenic microorganisms, extending shelf life and preserving nutritional  
87 value (Bottani et al. 2014). For this reason, some research assesses that the best solution is not  
88 plastic abolition, but the creation of a circular economy, recycling and reusing packaging  
89 materials (Stefanini et al. 2021). Many packaging materials are available on the market (Bertolini,  
90 Bottani, Vignali, & Volpi, 2016), but each of them has a different environmental impact. For  
91 example, in Europe it is possible to create food packaging with 50% of recycled PET, which has  
92 the lowest environmental impact in comparison with other food packaging materials (Stefanini et  
93 al. 2021).

94 However, by carrying out a LCA study, it must be noticed that the application of several  
95 hypotheses and methods could change the results (Palmieri, et al., 2017), for example the different  
96 type of agriculture (conventional intensive or organic) could generate different environmental

97 impacts (Trinh et al., 2020). Some works have been done to compare the impact generated by  
98 different Life Cycle Impact Assessment (LCIA) methods (Stravropoulos et al., 2016) (Cavalett et  
99 al., 2013) (Dreyer et al., 2003). Moreover, some studies verified the degree of convergence of the  
100 methodologies applied for LCA: an Italian research on milk productions found out that measured  
101 and estimated calculation approaches, such as the Intergovernmental Panel on Climate Change  
102 (IPCC) and European Environmental Agency (EEA), led to different LCA results (Baldini, et al.,  
103 2018). In fact, the global warming potential is lower using the IPCC equations. Finally, another  
104 hotspot in the environmental assessment of cheese is the burdens allocation with by-products;  
105 different choice influences final results (Flysjö, et al., 2011), as a matter of fact for 1 kg of Grana  
106 Padano the climate change can be 10.3, 15.2 or 16.9 kg CO<sub>2</sub> eq using dry matter, economic or  
107 nutritive allocation factor (Bava, et al., 2018).

108 Based on all these premises, this study would contribute to explore the environmental aspects  
109 related to Italian dairy sector: therefore, the environmental impact of Parmigiano Reggiano and  
110 its packaging is investigated along the whole supply chain. Different scenarios are taken into  
111 account to highlight which improvements can reduce the environmental impacts, i.e. the use of  
112 renewable energy and lower water consumption in the farm, and the use of an alternative  
113 packaging material. Carbon footprint and water footprint are determined using different impact  
114 methods of Life Cycle Assessment: IPCC 2013, IPCC 2013 incl. CO<sub>2</sub> uptake, ILCD 2011  
115 Midpoint +, ReCiPe 2016 midpoint (H) and AWARE. Thanks to the comparison between these  
116 LCIA methods, this study aims to show how results change as well as the implementation's  
117 priority of some improvements to make the dairy sector more sustainable.

## 118 **2 Life cycle assessment methodology**

119 Life Cycle Assessment is a methodology for evaluating a product's environmental impact by  
120 quantifying all associated inputs and output, as materials, energy, wastes and emissions. A  
121 product's life cycle takes into account all production processes, from raw materials extraction to  
122 waste disposal, considering a "gate to gate", a "cradle to gate" or a "cradle to grave" perspective.  
123 This study is based on an attributional LCA analysis following UNI EN ISO (ISO 14040, 2006)  
124 (ISO 14044, 2006) and it consists of four steps: goal and scope definition, inventory analysis,  
125 impact assessment and interpretation of results.

### 126 **2.1 Goal and scope definition**

127 The aim of the study is to calculate and compare the environmental impacts of an organic  
128 Parmigiano Reggiano before and after the implementation of some improvements in the dairy  
129 farm and cheese factory, as well as the introduction of renewable energy and new packaging  
130 material made of 50%R-PET and technically 100 % recyclable. The analysis is carried out using  
131 the Life Cycle Assessment methodology thanks to the Software SimaPro 9.1.1 with EcoInvent  
132 3.6 (allocation, cut-off by classification) and Agri-footprint databases. As explained in the chapter  
133 2.3, different methods of impact calculation are used to calculate carbon and water footprints, in  
134 order to evaluate the differences between the same impact category of different impact methods.  
135 As mentioned, two different scenarios are considered in the study: the 2018 scenario, in which  
136 photovoltaic panels and two biogas plants were already present in the company, and the  
137 hypothetical 2019 scenario which considers that production is at full capacity, a larger number



138 photovoltaic panels is adopted, and the use of service water in the cheese factory is set to zero  
139 thanks to the new concentration plant for whey. The latter consists of a reverse osmosis treatment  
140 in which the final products are concentrated whey (30% of dry matter) and “permeate”, then used  
141 as service water. The creation of a concentrated whey, allow to reduce the number of trucks trips  
142 for disposal in a foreign country, because they can transport a product with few water inside.  
143 Moreover, thanks to the permeate, it is also possible to consider zero the water used during cheese  
144 production: consequently, water is used only for bovine drinking in farms and for the salting phase  
145 in the cheese factory. This specific organic farming does not include water consumption because  
146 only rainwater is used to cultivate fodder, but anyway fodder from SimaPro databases is used.  
147 **Functional unit.** In LCA studies, the functional unit (FU) is the reference for input and output  
148 data to quantify the performance of the product system (ISO 14040, 2006). In this analysis, the  
149 FU adopted is 1 kg of organic Parmigiano Reggiano. Fat and Protein Corrected Milk is used to  
150 produce the FU as suggested by the International Dairy Federation (International Dairy  
151 Federation, 2015):

$$152 \quad FPCM \left( \frac{kg}{yr} \right) = Production \left( \frac{kg}{yr} \right) * [0.1226 * fat\% + 0.0776 * protein\% +$$

153 0.2534] (1)

154 where “Production” is the amount of milk produced and the percentages of fat and protein are  
155 related to the chemical milk analysis for each cattle farms.

156 **System boundaries.** The dairy supply chain is located in Emilia Romagna (Italy) and the study  
157 takes into account three dairy farms and a cheese factory. For each dairy farm, organic farming  
158 and breed operations are considered, as the crops production, sowing and fertilizing operations,

159 transports, purchased feeds, slurry management with the biogas plant, energy consumptions  
160 (electricity, fuels and gas), water consumption for animal feed and milking and, at least, livestock  
161 emissions (methane, dinitrogen monoxide and ammonia). Twice a day, milk is transported by a  
162 refrigerated truck and is processed in the cheese factory. Cheese production includes all the  
163 operations related to the preparation of Parmigiano Reggiano; for curding phase calf rennet and  
164 whey are required. After that stage, the curd is cooked in a copper cauldron, moulded and placed  
165 in salting tanks. Energy consumptions like electricity, steam and water consumption are  
166 considered (Figure 1).

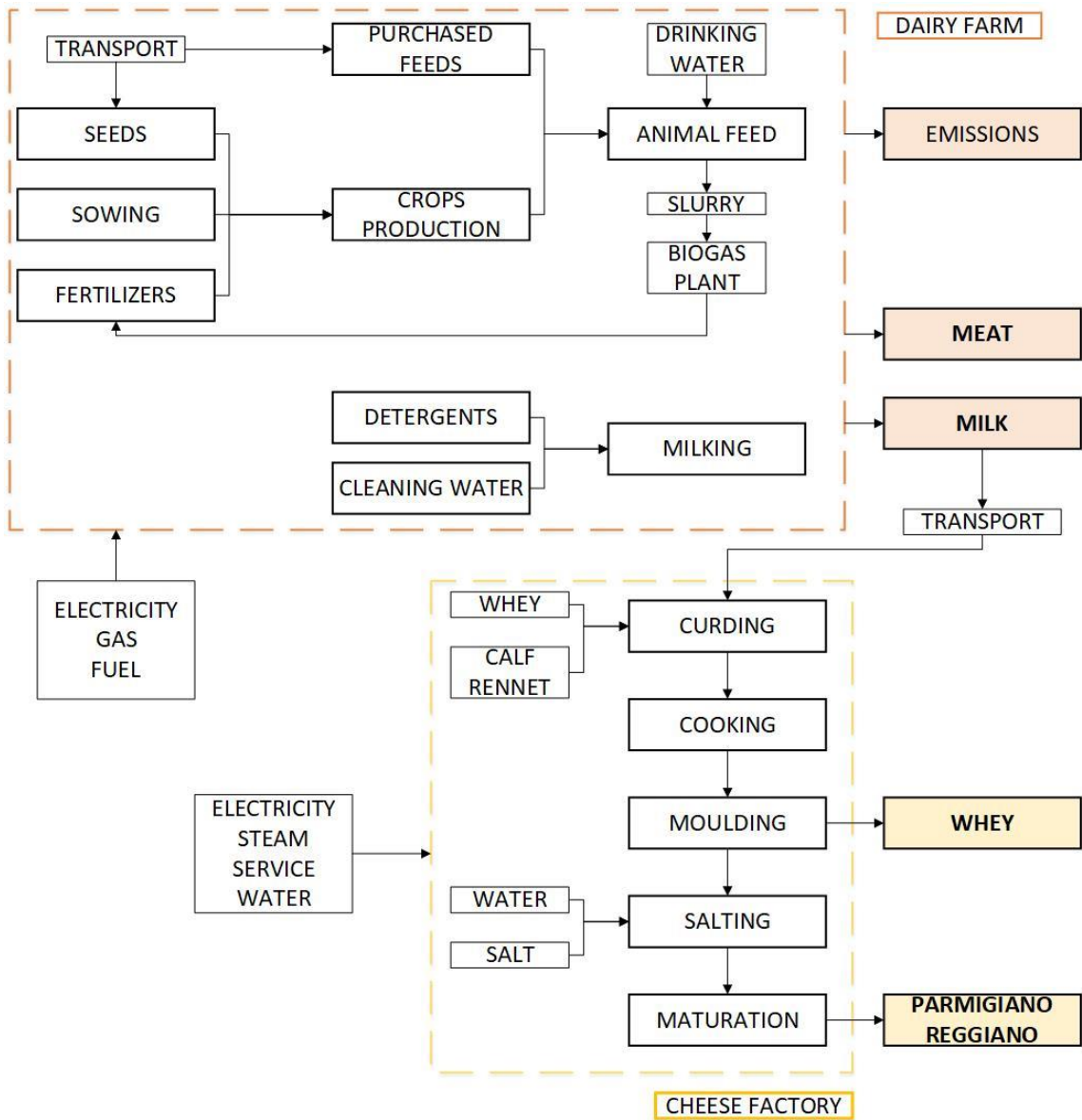


Figure 1 System boundaries

167

168

169 **Allocation.** According to the ISO 14040, the allocation between product and co-products is a  
 170 breakdown of input and output flows and it should be avoided, but this is not possible in this  
 171 study. Two products (milk and meat) are correlated at dairy farms level and two are related to the

172 cheese factory, i.e. Parmigiano and whey; the allocation considers the mass balance and it is made  
173 according to the International Dairy Federation. In this study is not possible to avoid allocation,  
174 because from a cow the company produce both milk and meat and at the same time the production  
175 of cheese generates by-products. We used the mathematical equations to do the allocation  
176 according to the standard procedure suggested by International Dairy Federation. The first  
177 allocation between milk and meat is made according to the mentioned document, which suggests  
178 the following equations (International Dairy Federation, 2015):

$$179 \quad AF = 1 - 6.04 BMR \quad (2)$$

180 where  $AF$  represents milk allocation factor and  $BMR$  is the ratio between the live weight quantity  
181 of all animals sold and the amount of sold milk. For each farm, the allocation factors of milk and  
182 meat are about 80% and 20% respectively.

183 The second allocation of this study is between organic Parmigiano Reggiano and its whey:

$$184 \quad AF_i = \frac{DM_i * Q_i}{\sum_{i=1}^n (DM_i * Q_i)} \quad (3)$$

185 where  $AF$  represents the product allocation factor,  $DM_i$  is the percentage of product dry matter  
186 and  $Q_i$  is the produced quantity expressed in kilograms (International Dairy Federation, 2015).  
187 Parmigiano Reggiano has 70% of dry matter and considering 1 kg of cheese corresponds to 13.3  
188 kg of whey, 45% is the allocation factor of cheese and 55% for its whey; the milk cream as by-  
189 product is excluded from this analysis.

## 190 **2.2 Inventory analysis**

191 According to the ISO 14040, this stage quantifies resources, energy consumption and  
192 environmental releases associated with the examined system, using a mass and energy balance of  
193 FU. Data were collected from farms and cheese factory through personal interviews and a  
194 checklist. Regarding the raw milk production, which is the main ingredient of Parmigiano  
195 Reggiano (i.e. 14 litres of milk are necessary to produce 1 kg of cheese), the daily amount of milk  
196 has been recreated considering primary data, except livestock emissions. The daily emissions  
197 from animals and farm operations were obtained from the EcoInvent database for cow milk, in  
198 particular biogenic methane, nitrous oxide and ammonia, which are, respectively, equal to 0.021,  
199 0.0005 and 0.0025 for kilogram of fat and protein corrected milk.

200 In table 1 the collection daily data for cattle fed and forages are reported.

<b>EcoInvent processes</b>	<b>Amount</b>
Clover seed	25587.5 kg
Wheat seed, organic	2977.5 kg
Maize grain, organic	7474.5 kg
Pea seed, organic	1314.5 kg
Soybean, organic	3206.6 kg
Hay, organic	14137.5 kg
Crude sunflower oil	571 kg
Sugar beet molasses, from sugar production	175 kg
Straw, organic	1286 kg
Barley seed, organic	630 kg

201 *Table 1 Inventory data of daily cows' feeding in farms.*

202 For forages and cattle feed, the operation of sowing, fertilization and transport of suppliers are  
203 considered. In particular, transport of suppliers is included in forages and feed recreated on  
204 Simapro; suppliers are almost the same for each farms, because they are all part of a specific

205 group. As far as the transport of milk is concerned, farms are close to the cheese factory (14 km,  
 206 2.8 km and 16 km) and the same means of transport is used “*Transport, freight, lorry with*  
 207 *refrigeration machine, 3.5-7.5 ton, EURO4, carbon dioxide, liquid refrigerant, cooling*”. Thanks  
 208 to biogas plants a part of electricity consumed is yet renewable in the first scenario. In table 2 and  
 209 3, the data for daily energy consumption in cattle farms are reported for the first and second  
 210 scenario.

<b>EcoInvent processes</b>	<b>Amount</b>
Electricity, high voltage {IT}  heat and power co-generation, biogas, gas engine	1142.5 kWh
Electricity, medium voltage	2016.5 kWh
Natural gas	101.76 m <sup>3</sup>
Diesel	1060.5 kg
Liquefied petroleum gas	9.19 kg

211 *Table 2 Inventory data of energy consumption in farms for the first scenario.*

<b>EcoInvent processes</b>	<b>Amount</b>
Electricity, high voltage {IT}  heat and power co-generation, biogas, gas engine	2328.5 kWh
Electricity, low voltage {IT}  electricity production, photovoltaic, 3kWp slanted-roof installation	840.17 kWh
Natural gas	101.76 m <sup>3</sup>
Diesel	1060.5 kg
Liquefied petroleum gas	9.19 kg

212 *Table 3 Inventory data of energy consumption in farms for the second scenario.*

213 Primary data as milk, whey, rennet, electricity, natural gas, water and salt used in the cheese  
 214 factory were considered to reproduce Parmigiano Reggiano in the LCA software.

215 Inventory data and annual production refer to 2018 for the first scenario, while the second  
 216 hypothetical scenario takes into account the maximum production of the cheese factory and the  
 217 following improvements: all electricity in the dairy supply chain is renewable and the service’s  
 218 water consumption in cheese factory is equal to zero thanks to the new concentration plant for

219 whey. The table 4 shows consumption dataset in cheese factory which refers to the production of  
 220 1 kg of Parmigiano Reggiano and its whey.

<b>EcoInvent processes</b>	<b>First scenario</b>	<b>Second scenario</b>
Tap water	43 kg	0 kg
Steam, in chemical industry	3.63 kg	2.59 kg
Electricity, medium voltage	1.56 kWh	0 kWh
Electricity, low voltage {IT}  electricity production, photovoltaic, 3kWp slanted-roof installation	0.26 kWh	1.21 kWh
Heat, district or industrial, natural gas	4.6 kWh	3.24 kWh

221 *Table 4 energy consumption in the Parmigiano Reggiano factory.*

222 As far as the packaging is concerned, only the materials, the extrusion/co-extrusion phase and the  
 223 final disposal are analysed in this study. A non-recyclable vacuum solution is currently used to  
 224 package 1 kg of organic Parmigiano Reggiano: a multi-material film made of nylon (OPA) and  
 225 polythene (PE) made by a co-extrusion operation. However, a recyclable mono-material  
 226 packaging made of polyethylene terephthalate and recycled polyethylene terephthalate (PET and  
 227 R-PET respectively) is considered with the scope to replace the existing one. The amount of  
 228 solventless was excluded. The packaging film weight is assumed to equal to 10 grams.

<b>Packaging Type</b>	<b>Material</b>	<b>EcoInvent process</b>	<b>Weight [g]</b>	<b>% of material</b>
Multi-material	OPA	Nylon 6-6	1.9	19 %
	PE	Polyethylene, low density, granulate	8.1	81 %
Mono-material	PET	Polyethylene terephthalate, granulate, amorphous	5	50 %
	R-PET (50% recycled)	Polyethylene terephthalate, granulate, amorphous, recycled to generic market for amorphous PET granulate	5	50 %

229 *Table 5. Characteristics of packaging materials*

230 End of life of single-material packaging considers three waste treatments for packaging, even if  
 231 it can be considered 100% recyclable; according to the Italian Sustainability Report (COREPLA,  
 232 2018), the waste scenario of PET solutions considers: 44.5% of recycling, 43% incineration and

233 12.5% landfill. Instead, multi-material packaging is not recyclable and that percentage of  
234 recycling is assigned to incineration, so the end of life is modelled considering 87.5% incineration  
235 and 12.5% landfill Concerning the municipal incineration of waste in the EcoInvent database, the  
236 benefits resulting from energy recovery in incineration (thermal and electric energy), are taken  
237 into account. A general distance of 100 km by 16-32 ton, EURO5 truck is assumed for distances  
238 between municipal solid waste collection centre and recycling, incineration and landfill sites for  
239 both the packaging solutions

### 240 **2.2.1 Data quality**

241 Data quality is an important issue to establish the type of LCA analysis: according to the ISO  
242 14044 (2006a) data quality refers to “characteristics of data that relate to their ability to satisfy  
243 stated requirements”. To evaluate the standard of the data it is possible to distinguish two  
244 categories: *specific* and *generic data*. The *specific data* are also called primary or site-specific  
245 data: they refer to the information directly obtainable from the production site. *Generic data* (or  
246 secondary data) are generic information from LCI databases, which meet the criteria of  
247 completeness and representativeness; moreover, generic data may refer to *proxies*, data from  
248 databases, which do not meet the precision criteria, completeness and representativeness.

249 The search for data to conduct this study required a lot of effort, both for the collection phase and  
250 for the elaboration process; in fact, most of the time to conduct this study was dedicated to the  
251 inventory analysis phase. The data were collected thanks to the use of several surveys provided  
252 to cattle farms and dairy factory. The data used to conduct the study are taken directly from the  
253 production site and then processed to insert them into the software SimaPro 9.1.1 using EcoInvent  
254 database. However, some exceptions are made, such as data relating to emissions from livestock:



255 methane, nitrous oxide and ammonia. It was not possible to directly measure the emissions of  
256 enteric fermentations and livestock manure management, thus the emissions of EcoInvent's cow  
257 milk are included.

258

## 259 **2.3 Life cycle impact assessment methods**

260 This study assesses carbon footprint and water footprint comparing different impact methods:  
261 IPCC 2013, IPCC 2013 incl. CO<sub>2</sub> uptake, ILCD 2011 Midpoint +, ReCiPe 2016 midpoint (H) and  
262 AWARE.

263 **IPCC 2013** has been developed by Intergovernmental Panel on Climate Change and it lists the  
264 climate change factors with a timeframe of 20 and 100 years; the method has only the global  
265 warming potential (GWP) as impact category and this study considers a range of 100 years.

266 IPCC characterization factors for the direct global warming potential, except methane (PRé,  
267 2020):

- 268 • Do not cover indirect formation of N<sub>2</sub>O from nitrogen emissions;
- 269 • Do not consider CO<sub>2</sub> formation from CO emissions;
- 270 • Do not consider the range of indirect effects;
- 271 • Do not include radiative forcing of No<sub>x</sub>, water, sulphate etc emissions in lower  
272 stratosphere and upper troposphere.

273 **IPCC 2013 incl. CO<sub>2</sub> uptake** contains the climate change factors of IPCC with the timeframe of  
274 100 years, including CO<sub>2</sub> uptake; the results can be calculated cumulatively as Climate Change  
275 or per category: Climate change – fossil, Climate change – biogenic, Climate change – CO<sub>2</sub> uptake

276 and Climate change – land use and transformation (PRé, 2020).

277 According to the method description, IPCC characterisation factors for the direct (except CH<sub>4</sub>)

278 global warming potential for air emissions are (PRé, 2020):

- 279 - Not including indirect formation of dinitrogen monoxide from nitrogen emissions;
- 280 - Not accounting for radiative forcing due to emissions of NO<sub>x</sub>, water, sulphate etc. in the
- 281 lower stratosphere and upper troposphere;
- 282 - Not considering the range of indirect effects given by IPCC
- 283 - Not including indirect effects of CO emissions.

284 **ILCD 2011 Midpoint +** is the method used for Product Environmental Footprint (PEF) and it

285 presents sixteen impact categories: climate change, ozone depletion, human toxicity cancer effect,

286 human toxicity non-cancer effect, particulate matter, ionizing radiation human health, ionizing

287 radiation, photochemical ozone formation, acidification, terrestrial eutrophication, marine

288 eutrophication, freshwater ecotoxicity, land use, water resource depletion, mineral, fossil and

289 renewable resource depletion. The full name is “ILCD recommendations for LCIA in the

290 European context”. Characterization factors are set to zero for long term emissions, as a

291 requirement from the European Commission, which analysed several methodologies for LCIA

292 (PRé, 2020). In this study, climate change and water resource depletion of this method are taking

293 into consideration. According to this method, the climate change is the GWP calculating the

294 radiative forcing over a time horizon of 100 years based on IPCC 2007, but they are not identical,

295 because the method inventory of carbon dioxide is different between them. ILCD method

296 considers for air compartment: carbon dioxide, carbon dioxide – biogenic, carbon dioxide – fossil,

297 carbon dioxide – land transformation and carbon dioxide – peat oxidation. Instead, IPCC 2007

298 considers only carbon dioxide, carbon dioxide fossil and carbon dioxide land transformation.

299 As far as **ReCiPe 2016** method is concerned, the ReCiPe 2016 update (Huijbregts, et al., 2016)

300 of the 2008 version (Goedkoop, et al., 2009) provides characterization factors that are

301 representative for the global scale, instead of the European scale, while maintaining the possibility

302 for a number of impact categories to implement characterization factors at a country and

303 continental scale. It has many impact categories, but as far as the GWP and Water Consumption

304 ones are concerned it uses different approaches from other methods; e.g. the factors in Global

305 warming differ from the 100a time horizon in IPCC 2013 because climate-carbon feedback for

306 non-CO<sub>2</sub> GHGs is included, while in Water Consumption the consumption/extraction ratios were

307 provided and country-specific characterization factors were provided as well (many adaptation

308 has been given to this method) (Dekker et al. 2020). Midpoint (H) version has been considered

309 for the assessment in order to compare the result with the other selected methods and because it

310 appears as the most used one (Vitale et al., 2018) (Bottani et al. 2019).

311 **AWARE** is the recommended method from WULCA to assess water consumption impact

312 assessment in LCA (WULCA, 2021). It is a water use midpoint indicator representing the

313 Available WATER REMaining per Area in a watershed after the demand of humans and aquatic

314 ecosystems and it assesses the potential of water deprivation considering that the less water

315 remaining available per area, the more likely another user will be deprived. It is a recommended

316 method from WULCA (Water Use in Life Cycle Assessment, a workgroup under UNEP-SETAC

317 for Life Cycle Initiative) to evaluate the impact assessment of water consumption.

### 318 **3 Results**

319 In the following paragraphs, the results of the study are presented. The environmental impacts of  
 320 carbon and water footprint are carried out separately using the four different methods.

#### 321 **3.1 Carbon footprint**

322 The total greenhouse gas emissions of organic Parmigiano Reggiano have been calculated  
 323 employing the IPCC 2013, IPCC 2013 incl. CO<sub>2</sub> uptake, ILCD 2011 Midpoint + and ReCiPe  
 324 2016, as shown in Table 6. The kilogram of CO<sub>2</sub> equivalent is used to quantify the impacts. The  
 325 aim is to show the results using different methods, underlining the difference between the first  
 326 and second scenario of 1 kg of organic Parmigiano Reggiano.

			<b>1° scenario</b>	<b>2° scenario</b>
<b>IPCC 2013</b>	Global warming	kg CO <sub>2</sub> eq	<b>7.24</b>	<b>6.61</b>
	Climate change - fossil	kg CO <sub>2</sub> eq	4.15E+00	3.51E+00
	Climate change - biogenic	kg CO <sub>2</sub> eq	3.62E+00	3.70E+00
<b>IPCC 2013 incl. CO<sub>2</sub> uptake</b>	Climate change - CO <sub>2</sub> uptake	kg CO <sub>2</sub> eq	-6.08E+00	-6.05E+00
	Climate change - land use and transf	kg CO <sub>2</sub> eq	3.18E-02	3.17E-02
	<b>CUMULATIVE</b>	kg CO <sub>2</sub> eq	<b>1.72E+00</b>	<b>1.19E+00</b>
<b>ILCD 2011</b>	Climate change	kg CO <sub>2</sub> eq	<b>1.24</b>	<b>0.712</b>
<b>ReCiPe 2016</b>	Global warming	kg CO <sub>2</sub> eq	<b>8.12</b>	<b>7.49</b>

327 *Table 6 Carbon footprint of 1 kg of organic Parmigiano Reggiano*

328 IPCC 2013 and ReCiPe 2016 methods refer to global warming potential as an impact indicator,  
 329 instead climate change is used in the ILCD 2011 midpoint+ and IPCC 2013 incl. CO<sub>2</sub> uptake  
 330 methods. Milk production is the main contributor to these results. At dairy farms level, transports  
 331 of suppliers are included in forages and cattle feed impact, but the Table 7 shows the global

332 warming potential of 1 kg of FPCM transported from dairy farms to the cheese factory, pointing  
 333 out that different distances could change the results.

			Dairy farm 1	Dairy farm 2	Dairy farm 3
<b>IPCC 2013</b>	Global warming	(kg CO <sub>2</sub> eq)	<b>8.80E-03</b>	<b>1.76E-03</b>	<b>1.01E-02</b>
	Climate change - fossil	kg CO <sub>2</sub> eq	8.80E-03	1.76E-03	1.01E-02
	Climate change - biogenic	kg CO <sub>2</sub> eq	5.82E-05	1.16E-05	6.65E-05
<b>IPCC 2013 incl. CO<sub>2</sub> uptake</b>	Climate change - CO <sub>2</sub> uptake	kg CO <sub>2</sub> eq	-5.66E-05	-1.13E-05	-6.47E-05
	Climate change - land use and transf	kg CO <sub>2</sub> eq	4.76E-06	9.53E-07	5.44E-06
	CUMULATIVE	kg CO <sub>2</sub> eq	<b>8.80E-03</b>	<b>1.76E-03</b>	<b>1.01E-02</b>
<b>ILCD 2011</b>	Climate change	kg CO <sub>2</sub> eq	<b>8.77E-03</b>	<b>1.75E-03</b>	<b>1.00E-02</b>
<b>ReCiPe 2016</b>	Global warming	kg CO <sub>2</sub> eq	<b>8.85E-03</b>	<b>1.77E-03</b>	<b>1.01E-02</b>

334 *Table 7 Carbon footprint of 1 kg FPCM considering the transport from dairy farms to the cheese factory*

335 Considering the two types of packaging, **Errore. L'origine riferimento non è stata trovata.**  
 336 shows materials' impact of using different methods.

			OPA + PE		PET + R-PET	
			Materials	EoL	Materials	EoL
<b>IPCC 2013</b>	Global warming	(kg CO <sub>2</sub> eq)	<b>3.47E-02</b>	<b>2.08E-02</b>	<b>2.54E-02</b>	<b>8.99E-03</b>
	Climate change - fossil	kg CO <sub>2</sub> eq	3.47E-02	2.08E-02	2.47E-02	8.99E-03
	Climate change - biogenic	kg CO <sub>2</sub> eq	5.83E-04	1.05E-05	2.52E-03	2.35E-06
<b>IPCC 2013 incl. CO<sub>2</sub> uptake</b>	Climate change - CO <sub>2</sub> uptake	kg CO <sub>2</sub> eq	-3.79E-04	-8.70E-06	-1.84E-03	-1.72E-06
	Climate change - land use and transf	kg CO <sub>2</sub> eq	9.37E-06	4.45E-07	2.42E-05	7.90E-08
	CUMULATIVE	kg CO <sub>2</sub> eq	<b>3.49E-02</b>	<b>2.08E-02</b>	<b>2.54E-02</b>	<b>8.99E-03</b>
<b>ILCD 2011</b>	Climate change	kg CO <sub>2</sub> eq	<b>3.39E-02</b>	<b>2.08E-02</b>	<b>2.48E-02</b>	<b>8.99E-03</b>
<b>ReCiPe 2016</b>	Global warming	kg CO <sub>2</sub> eq	<b>3.59E-02</b>	<b>2.08E-02</b>	<b>2.60E-02</b>	<b>9.01E-03</b>

337 *Table 8 Carbon footprint of different packaging types*

## 338 3.2 Water footprint

339 The total amount of consumed water during a Life Cycle Assessment of organic Parmigiano  
 340 Reggiano is calculated with AWARE, ILCD 2011 midpoint + and ReCiPe 2016 method and the  
 341 unit of measurement is cubic meters of water. The aim is to show the volume of water consumed  
 342 using different methods and underline the difference between the first and second scenario of 1  
 343 kg of organic Parmigiano Reggiano. These methods have different impact categories to quantify  
 344 water consumption: they are respectively water use (AWARE and ReCiPe 2016) and water  
 345 resource depletion (ILCD 2011 midpoint+). Using AWARE for the first scenario 3.31 m<sup>3</sup> of water  
 346 are consumed, instead 3.01 m<sup>3</sup> for the second; 0.11 m<sup>3</sup>eq and 0.102 m<sup>3</sup>eq are used for the first and  
 347 second case according to the ILCD 2011 method. As far as ReCiPe 2016 method is concerned, in  
 348 the first scenario 0.102 m<sup>3</sup>eq of water are consumed against 0.095 m<sup>3</sup>eq for the second scenario.  
 349 As the carbon footprint, farm activities have the largest water consumption.  
 350 Table 9 shows the detail of water footprint for the transportation of milk to the cheese factory.

	Dairy farm 1	Dairy farm 2	Dairy farm 3
<b>AWARE (m<sup>3</sup>)</b>	5.05E-04	1.01E-04	5.77E-04
<b>ILCD 2011 (m<sup>3</sup>eq)</b>	2.687E-06	5.37E-07	3.071E-06
<b>ReCiPe 2016 (m<sup>3</sup>eq)</b>	1.697E-05	3.395E-06	1.94E-05

351 *Table 9 Water footprint of 1 kg FPCM considering the transport from dairy farms to the cheese factory*

352 Considering the two types of packaging, Table 10 shows water consumption using the different  
 353 methods.

	OPA + PE		PET + R-PET	
	Materials	EoL	Materials	EoL
<b>AWARE (m<sup>3</sup>)</b>	3.74E-02	2.49E-04	1.63E-02	2.69E-05
<b>ILCD 2011 (m<sup>3</sup>eq)</b>	1.84E-04	8.59E-07	1.11E-04	2.30E-07
<b>ReCiPe 2016 (m<sup>3</sup>eq)</b>	7.50E-04	1.06E-05	4.76E-04	2.87E-06

354 *Table 10 Water footprint of different packaging types*

## 355 **4 Discussion**

356 As far as the carbon footprint of organic Parmigiano Reggiano is concerned, IPCC 2013 and  
357 ReCiPe 2016 methods have a similar impact value, while ReCiPe has the highest impact; ILCD  
358 2011 midpoint+ and the cumulative IPCC 2013 incl. CO<sub>2</sub> uptake present an extremely low impact.  
359 This difference is due to the biogenic and uptake carbon dioxide: biogenic carbon dioxide refers  
360 to the emissions linked to the natural carbon cycle, which results from fermentation,  
361 decomposition and processing of biological material especially at farms level and in this study it  
362 is due to the cows' feeding thanks to different types of fodder such as maize, pea, soya, hay and  
363 so on. ILCD 2011 midpoint+ considers biogenic CO<sub>2</sub> to assess climate change, which results  
364 lowest because an amount of biogenic carbon is removed from the total global warming impact  
365 (depending on the source, the biogenic carbon dioxide could have also a negative number). As a  
366 matter of fact, according to the ILCD Handbook (European Commission JRC, 2010), it is  
367 important to distinguish biogenic and fossil emissions, because carbon dioxide uptake is a  
368 “resource from air” and it assumes a negative value, but on the other hand the carbon dioxide  
369 emission (both fossil and biogenic) is considered as positive impact with the same characterization  
370 factor. So ILCD Handbook recommends considering the emissions as positive value and the  
371 biogenic carbon uptake with negative number (European Commission JRC, 2010). As mentioned  
372 before, this method is modelled on Simapro considering for carbon dioxide substance: carbon  
373 dioxide, carbon dioxide – biogenic, carbon dioxide – fossil, carbon dioxide – in air, carbon dioxide  
374 – land transformation, carbon dioxide – peat oxidation.

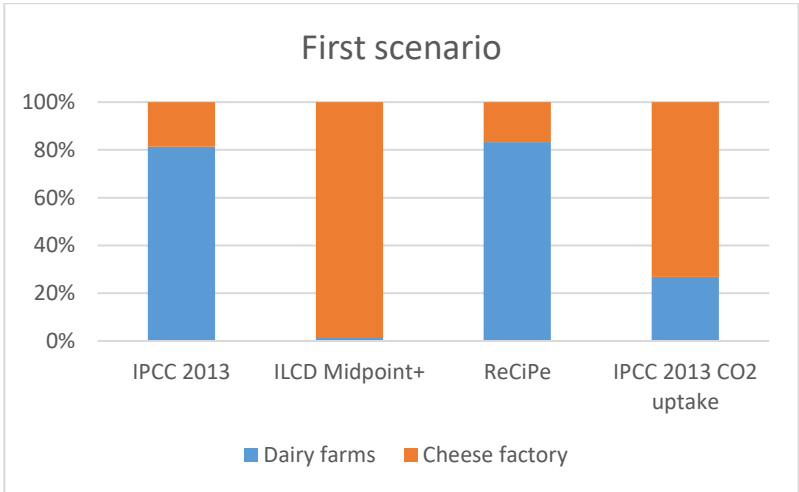
375 As far as the guidelines of the Intergovernmental Panel on Climate Change are concerned, at

376 agricultural level, in the greenhouse gases inventory, the carbon included in the biomass is  
377 released when harvested, according a stock change approach in which net emissions are calculated  
378 by investigating the net changes in carbon stocks of a biomass carbon pool over time (IPCC,  
379 2006) (Levasseur et al., 2013). According to (Levasseur et al., 2013) to avoid double counting  
380 using IPCC guidelines, if biogenic carbon is released later in the life cycle (i.e. combustion of  
381 bioenergy), the related carbon dioxide emissions are not taken into account. However, this  
382 approach has been criticized, because biomass combustion generates more greenhouse gas  
383 emissions than the use to fossil resources (per unit of energy) generating a carbon debt; this gap  
384 is filled by the growth of biomass, although this takes a long time to grow and therefore there is  
385 an impact on the climate due to the use of fossil resources in the meantime (Levasseur et al.,  
386 2013). However, on SimaPro software regarding carbon dioxide substances, IPCC 2013 method  
387 considers: carbon dioxide, carbon dioxide – fossil, carbon dioxide – land transformation, carbon  
388 dioxide – to soil or biomass stock (the biogenic carbon dioxide uptake is not present). On the  
389 contrary, IPCC 2013 incl. CO<sub>2</sub> uptake contains the climate change factors of IPCC (with the  
390 timeframe of 100 years), including the CO<sub>2</sub> uptake and the results can be calculate cumulatively  
391 as climate change or distinguish per category (fossil, biogenic, CO<sub>2</sub> uptake and land use and  
392 transformation), but in environmental studies there is no consensus on how to evaluate the  
393 potential life cycle global warming impacts of biogenic carbon emissions in LCA (Breton et al.,  
394 2018). This different way to treat biogenic carbon shows a difference between environmental  
395 impacts of various methods in life cycle assessment study (Levasseur et al., 2013). Even if  
396 methods are similar, it is not possible to consider them equivalent, because the results depend in  
397 the type of substances used to create method and mostly the type of data used to recreate the

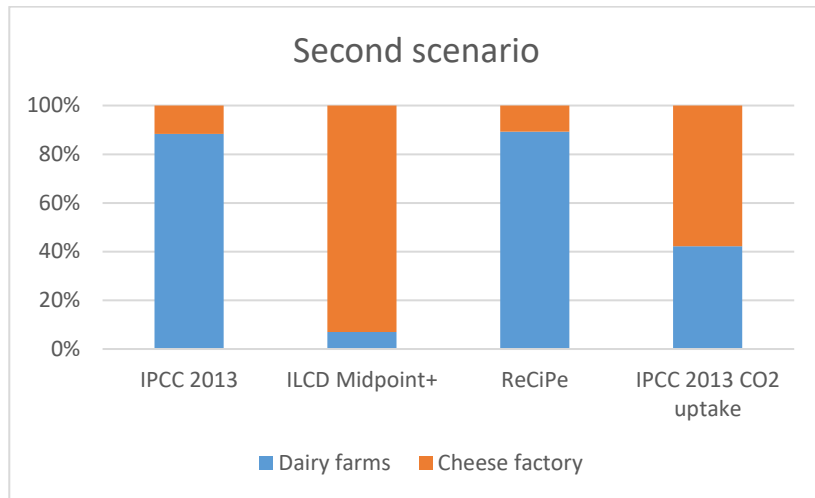


398 inventory dataset, in particular for biogenic carbon dioxide uptake. This is the reason why this  
399 study obtained different results analysing the organic Parmigiano Reggiano, where natural  
400 sources are included. Instead, the carbon footprint of milk transports and packaging materials are  
401 similar using the four different environmental methods.

402 Figure 2 and figure 3 represent the carbon footprint of both scenarios highlighting the  
403 environmental burdens of dairy farms and the cheese factory. The charts show the different  
404 contribution to the climate change (expressed in percentage) for dairy farms and cheese factory,  
405 highlighting that for IPCC 2013 and ReCiPe methods dairy farms (the production of milk) have  
406 the higher contribution to the final results, because biogenic and uptake carbon dioxide are not  
407 directly taken into consideration. On the contrary, for ILCD and IPCC 2013 (CO<sub>2</sub> uptake) dairy  
408 farms have the lowest contribution, thanks to the consideration of biogenic and uptake substances  
409 with negative sign in the production of milk.



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411 *Figure 2 Carbon footprint of dairy farms and cheese factory for the first scenario*  
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*Figure 3 Carbon footprint of dairy farms and cheese factory for the second scenario*

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Comparing the first and second scenarios it is possible to notice that for each method the impact has decreased in the second case. The reduction in dairy farms and the cheese factory is due to the use of 100% renewable electricity; so this comparison shows also that is possible to increase the sustainability in the whole supply chain thanks to the environmental improvements and the new technologies (Hessle et al. 2017). This means also that Life Cycle Assessment analysis is an optimal tool to evaluate the sustainability management and to understand how it is possible to reduce environmental impact (Ferreira, et al., 2020), even if there are still in a great need to think otherwise and to understand that it is possible to pursue an idea of sustainability in agriculture and food sector (Sala, et al., 2017), but it could be possible and this case study is an example. Also in the case of packaging carbon footprint, the impact of the ILCD method is similar to others because packaging production does not have biogenic sources. The better solution is the recycled mono-material packaging, which has about halved impact if compared to a multi-material solution. Thanks to this recycle it is possible to increase a circular economy of plastic materials,

428 saving extraction and creation of the virgin one.

429 As regards the water footprint of the analysed product, ILCD and ReCiPe 2016 present a lower  
430 consumption and this is due to the different methods of water calculation. Water use (AWARE)  
431 indicator represents the water available remaining per area in a watershed; the latter indicator is  
432 calculated at first as the difference between the availability of water and the demand of humans  
433 and aquatic ecosystems, building on the assumption that the less water remaining available per  
434 area, the more like another use will be deprived (PRÉ, 2020). Its indicator is first calculated as the  
435 water Availability Minus the Demand and is relative to the area, then the result is normalized with  
436 the world average value and inverted. The number of cubic meters is the relative value of water  
437 consumed in comparison to the average cubic meters consumed in the world. According to the  
438 description of this method, the indicator is in a range between 0.1 and 100, where number 1 is the  
439 world average and a value of 10 i.e. is the region where there is 10 times less available water  
440 remaining per area than the average of world (PRÉ, 2020). It is also important to notice that the  
441 implementation of this method in Simapro includes only the generic factors for unknown water  
442 use and it exclude the specific factors regards agricultural and non-agricultural use of water. To  
443 assess the water resource depletion in ILCD method, the characterization factors are based on the  
444 Ecological Scarcity Method (Frischknecht et al. 2009) and at midpoint level they are calculated  
445 by EC-JRC; these characterization factors are calculated for water depletion, considering that a  
446 reference water resource flow is based on a weighted average of EU consumption and eco-factors  
447 of other water flows are connected to that reference water flow (European Commission JRC,  
448 2012). The ecological method is based on the “distance to target” rather than an impact assessment  
449 method which is based on damage; the eco-factors calculation is related to the relation between a

450 critical and a current flows and in this way it is possible to regionalize the results (Frischknecht  
451 et al. 2009). According to this method, the freshwater availability is different in the world, because  
452 in some regions it is limited and in others there is an excess; so eco-factors are calculated for  
453 specific countries (as Switzerland and other OECD states) and for six different scarcity situations:  
454 low, moderate, medium, high, very high and extreme. On these bases, it is important to underline  
455 that the recommended characterization models and associated characterization factors in ILCD  
456 are classified according to their quality (level I, level II and level III) and the impact category of  
457 water resource depletion has level III (recommended, but to be applied with caution) (European  
458 Commission JRC, 2012).

459 As far as the ReCiPe method is concerned, all water-related impacts are based on water  
460 consumption, that represents freshwater withdrawals which are evaporated, incorporated in  
461 products and waste, transferred to other watersheds or disposed into the sea (Falkenmark &  
462 Rockstrom, 2004). Consumed water is not available anymore for humans or ecosystems in the  
463 watershed of origin; at midpoint level the characterization factor (CF) is cubic meters of water  
464 consumed per cubic meters of water extracted. The midpoint CF is equal to 1 if inventory is in  
465 cubic meters, while it is equal to the water requirement ration if the inventory refers to the cubic  
466 meters of withdrawn (Huijbregts, et al., 2016).

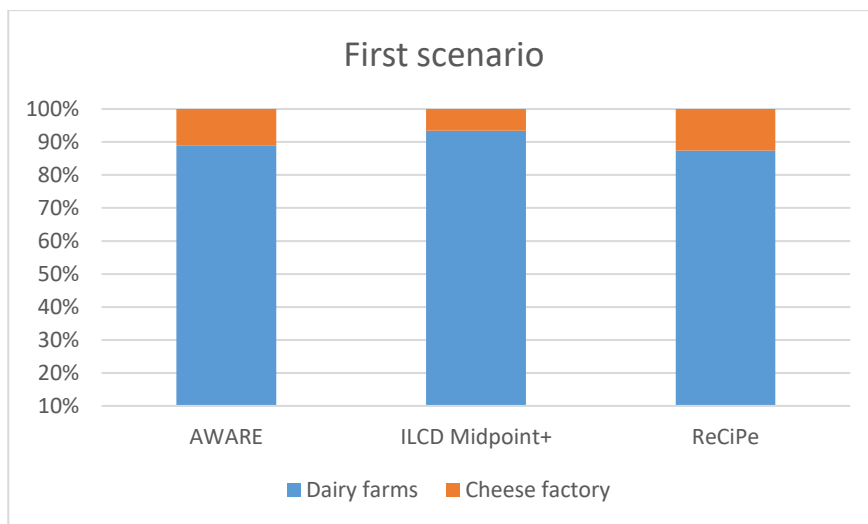
467 In the end, there is a great difference between AWARE and the other methods, both in the first  
468 and the second scenario. As specified before, this difference is due to the way of quantifying the  
469 water consumption, because the methods differ in the data sources and the scarcity equations: a  
470 demand-to-availability ratio DTA (i.e. AWARE) or a withdrawal-to-availability ratio WTA (i.e.  
471 ILCD 2011 midpoint+ and ReCiPe 2016). As a matter of fact, the scarcity equations are the key

472 difference between the midpoint methods; withdrawal-to-availability-ratio measures how refers  
473 to how much water in an area is withdrawn in the industrial process than how much is available.  
474 Instead, DTA includes the water demand of human and ecosystems, investigating the total amount  
475 of water available and it subtracts the demand to calculate how much water is available for use  
476 (Prè-sustainability, 2021). These different methods to calculate the water consumption, obviously,  
477 do not have in Simapro the same inventory data sources. They differ in the elements number,  
478 because investigating the inventory water for AWARE methods it is possible to find 1851  
479 elements, instead 1378 elements for water resource depletion calculation in ILCD and 2091 for  
480 ReCiPe water consumption. In Simapro in the all three methods the waters have always the same  
481 CAS number (007732-18-15), but the characterization factors are different; e.g. in ReCiPe the CF  
482 assumes only “-1”, “0”, “-0.001” values, instead different numbers for the other two methods,  
483 depending on the type of water origin.

484 Figure 4 and figure 5 illustrate the water footprints, dividing the burdens into dairy farms and  
485 cheese factory (expressed in percentage). Despite the organic farming in this study uses only the  
486 natural precipitations to irrigate the soil, the milk is the main contributor since it considers animal  
487 feeds (water to drink) and milking. As a matter of fact, in several dairy cases, milk and farming  
488 stages represent the main contributors to the environmental impact (Vasilaki et al., 2016). Even  
489 if the improvement in the water context is done in the cheese factory, in the second scenario the  
490 water footprint in farms is lower than the first for all the methods thanks still to the use of  
491 renewable energy. However, the major difference is represented by the cheese factory  
492 contribution, because in the second scenario the use of service water is set to zero.

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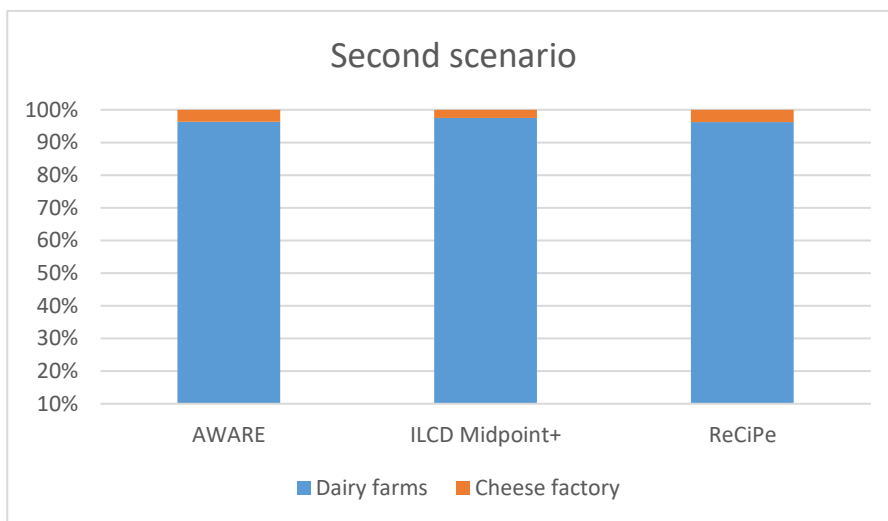


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Figure 4 Water footprint of dairy farms and cheese factory in the first scenario

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Figure 5 Water footprint of dairy farms and cheese factory in the second scenario

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Between the first and second scenarios, the total amount of water footprint decreases both of using

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AWARE, ReCiPe 2016 and the ILCD 2011 method, while as far as the specific phases are

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concerned, in the case of AWARE method a strongly decreasing of the “cheese factory” impact

503 is balanced by an increasing of the “dairy Farms” impact.  
504 As regards the packaging type, also considering the water consumption, the recycled packaging  
505 materials remain the best solution, thanks to the use of half recycled material, since its water  
506 contribution is not accounted for. The multi-material packaging is also lacking in the percentage  
507 of recycling at the end of life.

## 508 **5 Conclusions**

509 This work aimed to assess the environmental impact of an organic Parmigiano Reggiano produced  
510 in Emilia Romagna (Italy), comparing a 2018 scenario with a hypothetical 2019 scenario, where  
511 a larger number of photovoltaic panels and a new whey’s concentration plant were adopted in the  
512 dairy farm, considering also a new material made of R-PET to package the famous Italian cheese.  
513 Furthermore, the research wanted to show eventual unevenness in the application of different  
514 LCIA methods to evaluate the impact of food products. Indeed, numeric results depend on the  
515 different methods used: considering 1 kg of Parmigiano Reggiano the climate change of the ILCD  
516 2011 and IPCC 2013 CO<sub>2</sub> uptake methods resulted lower than IPCC 2013 and ReCiPe 2016,  
517 because it considers biogenic CO<sub>2</sub> in its life cycle. On the contrary, the difference in the packaging  
518 impacts was not relevant, because in the fossil plastic production biogenic resources are not used.  
519 Different results were obtained also by assessing the water footprint, because the ILCD 2011  
520 midpoint+ method considers a European consumption of water, while AWARE are based on  
521 global average consumption and ReCiPe considers the regionalized impacts. This can  
522 demonstrate that the application of different LCIA methods can give different impact results for  
523 the same product.

524 As far as the LCA results are concerned, the milk production at the farm has the main contribution  
525 both for carbon footprint and water footprint according to the literature review. Some  
526 improvements in the whole supply chain could bring benefits and reduce greenhouse gas  
527 emissions and water consumption, and a recyclable mono-material packaging can further reduce  
528 impacts according to all the considered methods. The conclusion of this study can help producers  
529 to understand that some improvements should be implemented in order to reduce the products  
530 environmental burdens, reaching a more sustainable development. This study could also  
531 contribute to the scientific literature about the evaluation of environmental results choosing a  
532 method rather than another in Life Cycle Assessment analysis.

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537 PSR 2014 – 2020 – Tipo di operazione 16.2.01 “Supporto per progetti pilota e per lo sviluppo di  
538 nuovi prodotti, pratiche, processi e tecnologie nel settore agricolo e agroindustriale. Avviso  
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