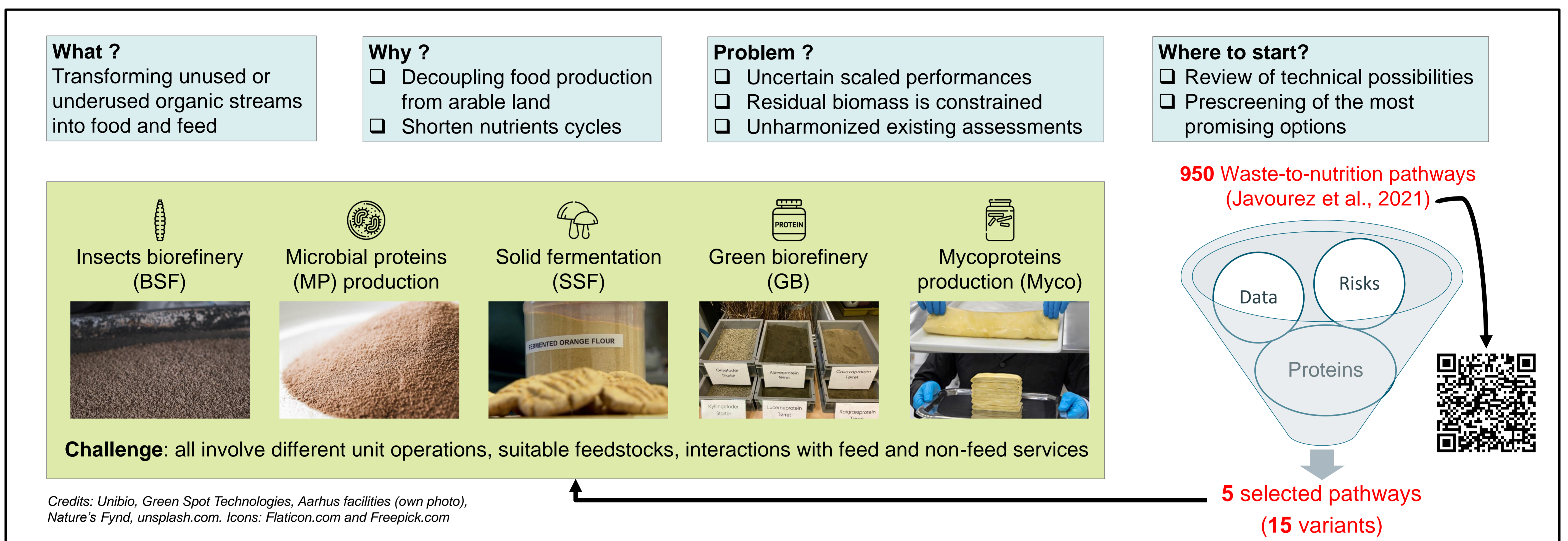


# Residual biomass can be converted to edible ingredients, but with limited environmental benefits

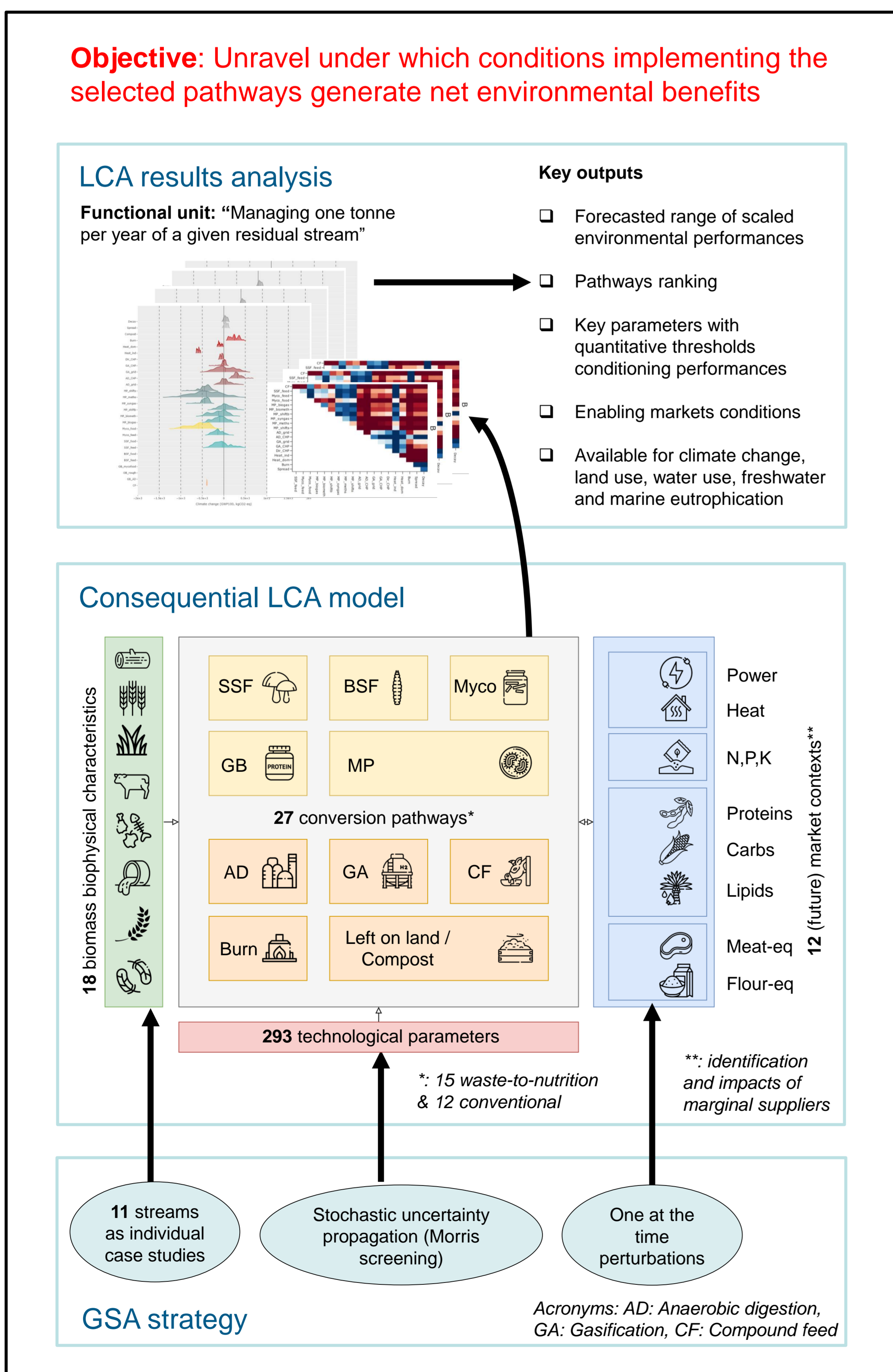
U. Javourez<sup>1</sup>, M. Pizzol<sup>2</sup>, L. Tiruta-Barna<sup>1</sup>, L. Hamelin<sup>1</sup>



## 1 Context: "Waste-to-nutrition" pathways

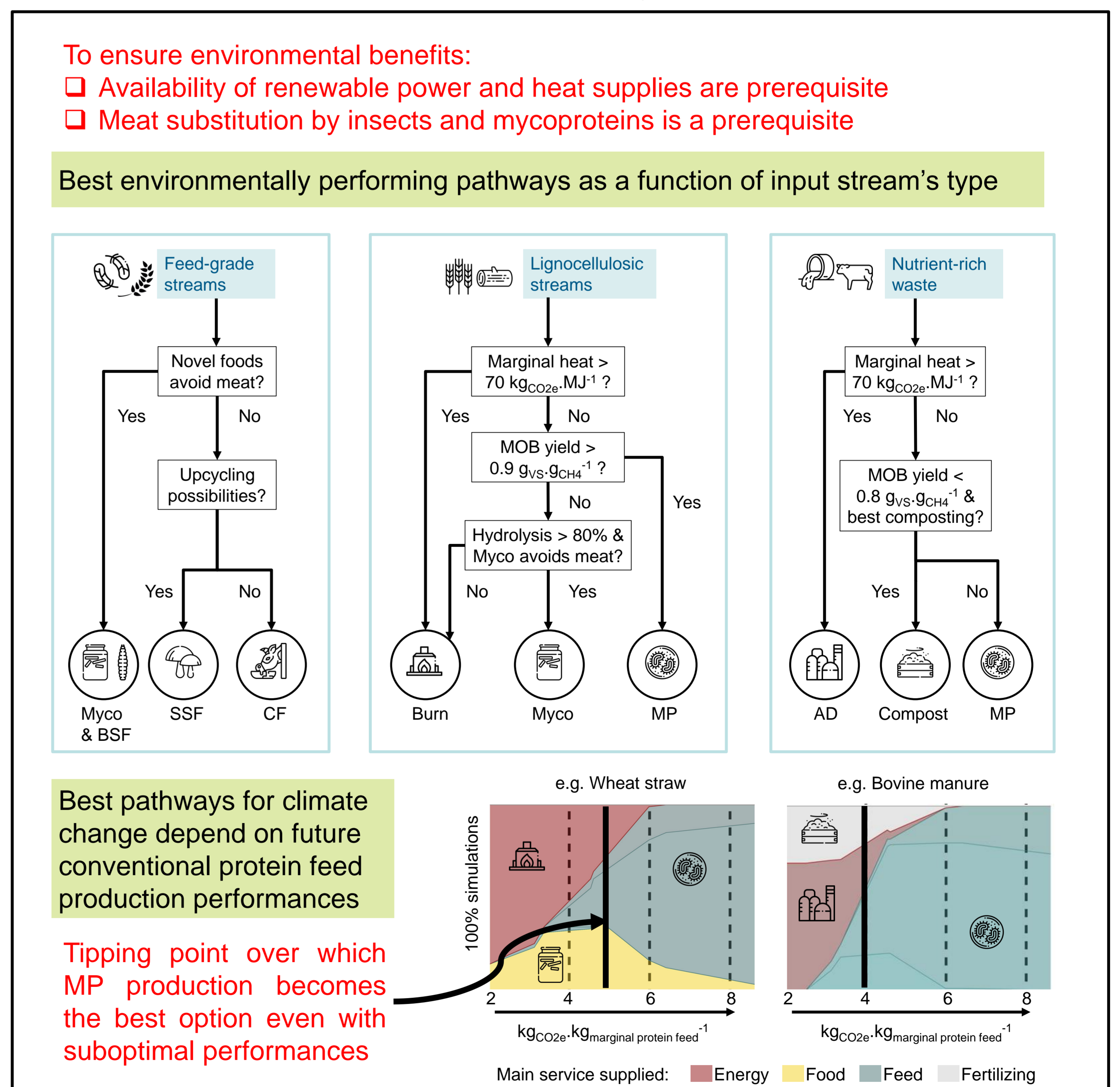


## 2 Method: Life Cycle Assessment (LCA) & Global Sensitivity Assessment (GSA)



## 3 Key results

Detailed analysis in a PhD thesis available upon request (Javourez, 2023)



## 3 Take home

- Residual biomass is no free lunch, unless directly edible
- Waste-to-nutrition pathways are adaptation, not mitigation strategies
- Substituting conventional food ingredients matters more than process eco-design