



PEAR NECTAR

BRIK 200 ml carton
open top 4 - CLUSTER x6 BRIK

Environmental Product Declaration

An EPD should provide current information, and may be updated if conditions change. The stated validity is therefore subject to the continued registration and publication at www.environdec.com.
This EPD is compliant with ISO 14025.

Programme: The International EPD® System, www.environdec.com

Programme operator: EPD International AB

Conserve Italia

EPD®



CPC CODE
2143 - Fruit juices



**GEOGRAPHICAL
SCOPE**
Europe



PUBLICATION DATE
15-07-2014
REVISION DATE
21-03-2022
VALID UNTIL: 16-03-2027



REV.
4.0



N° REG.
S-P-00578



VALIDATED
Environmental
Product Declaration

1. THE ENVIRONMENTAL PRODUCT DECLARATION

WHAT IS EPD (ENVIRONMENTAL PRODUCT DECLARATION)

EPD® The EPD (Environmental Product Declaration) is a document verified and registered that communicates transparent and comparable information about the environmental performance of a product evaluated along its life cycle.

The Environmental Product Declarations take advantage of new market opportunities to inform consumers and stakeholders about the environmental performance of products and services. The peculiarities of the EPD translate into a series of advantages both for organizations that process declarations and for those who use the information contained in them.

The **International EPD® System** is the program for environmental declarations based on the ISO Standard 14025.



More information on www.environdec.com

WHAT ARE ITS CHARACTERISTICS

- **OBJECTIVE.** Environmental performance is calculated using the life cycle analysis methodology (Life Cycle Assessment, LCA), following the ISO 14040 series.
- **CREDIBLE.** The EPD is verified by a third-party body.
- **COMPARABLE.** EPDs belonging to the same product category are comparable since they are developed according to the same rules and requirements (PCR, Product Category Rules).

THE CERTIFICATION OF THE EPD PROCESS OF CONSERVE ITALIA



Conserve Italia has decided to certify the own internal elaboration process of the Environmental Declarations using a reliable and consolidated model of collection, management and processing of data necessary for the realization of the LCA studies of the products subject to certification.

The Control System implemented by Conserve Italia has been verified by a third-party body, in order to certify that all the Environmental Declarations are performed in accordance with the requirements of the International EPD® System. Conserve Italia, having obtained a certification of the process EPD, can independently draw up the Environmental Product Declarations of its products.



2. PEAR NECTAR

Valfrutta Pear Nectar is produced by processing pears which are received from Conserve Italia's co-operative members, deriving from an integrated cultivation.



NUTRITIONAL VALUES

average values per 100g of product

Energy	238 kJ - 56 kcal
Protein	0,2 g
Carbohydrates	13,7 g
of which sugar	13 g
Fat	0,0 g
of which saturated	0,0 g
Fibre	0,8 g
Salt	0,0 g
C vitamin	12,0 mg



THE INGREDIENTS

Anti-oxidant: ascorbic acid

Acidity regulator: citric acid



Sugar



Water



Pear puree



CONTENT DECLARATION	Pear (kg)	Sugar (kg)	Citric/Ascorbic Acid (kg)	Water (kg)	Primary packaging (kg)	Secondary packaging (kg)	Tertiary packaging (kg)
REFERRED TO 1 BRIK	0,090	0,019	0,001	0,102	0,009	0,006	0,009
REFERRED TO 1 LITRE	0,449	0,093	0,003	0,511	0,046	0,030	0,046

PACKAGING	Container size	Sell unit	Cluster	Pack format
Brik	200ml	4	6	4X6

3. THE PEAR NECTAR

The pear nectar is produced by processing pears which are received from Conserve Italia's cooperative members. Once the fresh fruit has reached Conserve Italia's plants, it is processed within 24 hours to ensure the fruit's characteristics. The fruit is carefully selected according to size and quality then washed, deseeded, crushed and sieved mechanically. The fruit puree is obtained (semifinished pulp is part of the preparation for nectars). After the pasteurisation process, the purée is stored in an aseptic atmosphere in stainless steel tanks/silos. The fruit nectar bottling process includes sterilisation and aseptic filling that prevents any external agent, in particular airborne agents, to come into contact with the finished product. The fruit nectars are prepared by adding water to the purée and, according to the legal requirement, sugar and L-ascorbic acid (Vitamin C). This is an anti-oxidant, helping the nectar maintain its natural, original fruit colour.





4. THE PRODUCT

Conserve Italia is the biggest producer of fruit in Italy, for the production of both fruit juices and fruit in syrup. Every year Conserve Italia processes over 160,000 tonnes of fruit puree which are used to produce fruit juices, nectars and fruit based drinks and preserved fruits: peaches, pears and fruit cocktail. The fruit is supplied by co-operative members who select the raw materials for industrial use: yellow peaches, nectarines, apricots, apples, Williams pears, "percoche" peaches and plums coming from the most suitable fruit-growing areas and cultivated according to Conserve Italia's quality standards.



FRUIT NECTARS

also called "juice and pulp of fruit" represents a typical Italian product created as a food for young children. Nectars guarantee a minimum fruit content of 40% to 50%. They are produced from fruit puree and then water, sugar and ascorbic acid (Vitamin C) are added.

100% JUICES

they are obtained from concentrates (orange, grapefruit, tropical mix, pineapple) and added water in order to obtain the original concentration of the fruit.

FRUIT DRINKS

these juices must have a legal minimum fruit content of 12% (the products sold have a 30% fruit content) containing a wide range of mixed fruits which are thirst quenching, and suitable for consumption (e.g. ACE, green apple, red orange, tropical etc.).

5. THE GROUP

Conserve Italia's legal personality is that of an agricultural co-operative and is the mother company to other subsidiary companies in Italy and in Europe.



6. THE MISSION

Conserve Italia

The mission statement of Conserve Italia is "to be a leader company in Europe in the sector of preserved foods to achieve the highest value on fruit and vegetables supplied by associated farmers and give to consumers, thanks to food chain control and own brands reliability, guarantees on quality and food safety".



Conserve Italia represents the leader industry in the Italian field and it is ranked among the leader European companies (Source: Iri Audit incl. discount A.T. June 2013).

The Group processes approximately

650.000

tonnes of raw materials every year; fruit, vegetables and tomatoes, grown over a surface area of over

20.000

hectares, which are processed in 12 production plants; 8 in Italy, 3 in France and 1 in Spain.



Conserve Italia Group's brand policy has always constituted one of the strategic guidelines and today the branded sales (Valfrutta, Yoga, Derby Blue, Cirio, Juver, St Mamet, Jolly Colombani) represent about 69% of the total turnover; the remaining business being made up of sales for modern retail commercial brands and products

for industry. Conserve Italia has developed a consolidated relationship with all the major retail chains; representing approximately 65% of its turnover. The Ho.Re.Ca. channel (Hotel, Restaurants and Cafés) is also an important channel, especially for beverages as well as for the Foodservice and Vending lines.

7. THE BRAND VALFRUTTA

ABOUT US

The brand Valfrutta in particular involves over



14.000
ASSOCIATED FARMERS



that, in their plots of land in the Italian territory, cultivate their fruit and vegetable products in open field through integrated production systems.

OUR CHARACTERISTICS

Special characteristics of Valfrutta products are:



✓ **100% Italian origin**

✓ **Direct control from sowing to packing**

✓ **Short processing times**

in order to preserve the natural freshness of the harvest, originating from plants where production lines use only **100% electrical energy from renewable sources**.

THE PLANTS

Conserve Italia directly manages seven plants in Italy, in Emilia-Romagna, in Tuscany and in Apulia. The plant at Pomposa in Ferrara, which was built between 2002-2004 has an overall surface area of 440,000 sq.m., of which approximately 120,000 covered, and a production capacity for the processing of over 350,000 tonnes of raw materials including tomatoes, vegetables and fruit. The plant is specialized in processing of sieved, chopped and concentrated tomatoes, fruit in syrup and vegetables in cans and glass jars.

The plants of **Barbiano di Cotignola** and **Massa Lombarda (RA)** are for processing fruit juices, nectars and fruit based drinks.

The **Alseno (PC)** plant is specialized in vegetables and sweet corn processing.

The plants in **Ravarino (MO)**, **Albinia (GR)** –EMAS-registered site (Reg.n. IT – 000826) - and **Mesagne (BR)** are dedicated to the production of tomato based products (sieved, chopped, concentrates and sauces).



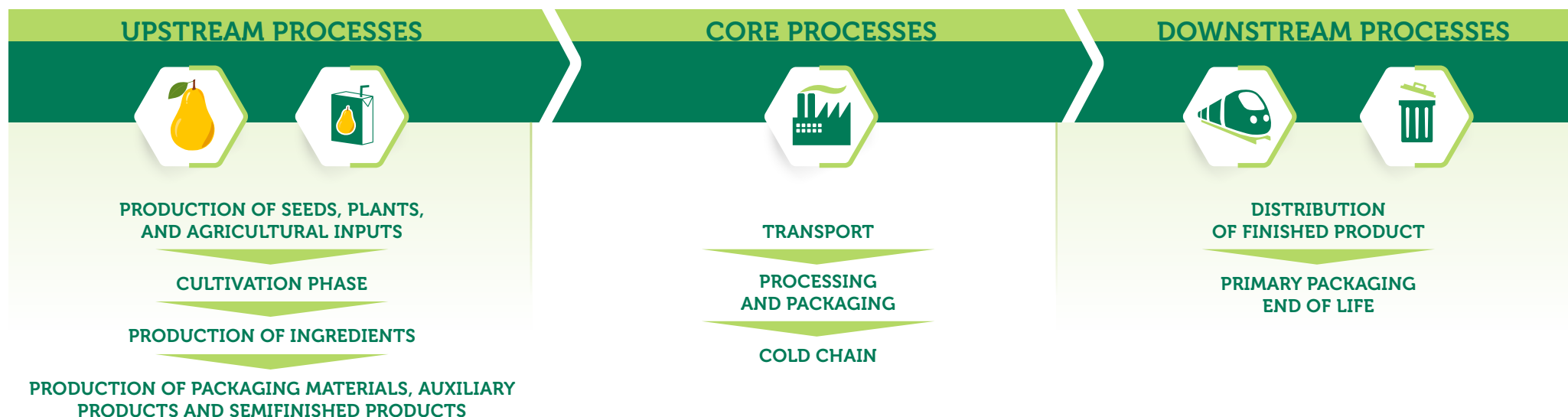
Nectar pear Brik 200ml carton open top 4 cluster x 6 brik, object of the study, is produced in the plant of Barbiano (BZ).

8. ENVIRONMENTAL PERFORMANCE DECLARATION

The declared unit is 1 kg of packaged product.

Specific data were collected on the plant for the year 2019.

SYSTEM BOUNDARIES



METHODOLOGY



The methodology used in order to evaluate the environmental performance of the product is the Life Cycle Assessment (LCA), according to the ISO 14040-14044 standards. The goal of the LCA study is to evaluate the potential environmental impact associated to the production of Pear Nectar – Cluster x6 brik.



Air and water emissions caused by the use of nitrogen- and phosphorous-based fertilizers utilized by the system plant and for the cultivating operations have been calculated in accordance with § 4.8 of the PCR 2019:10 Prepared and preserved vegetable and fruit products, including juice.



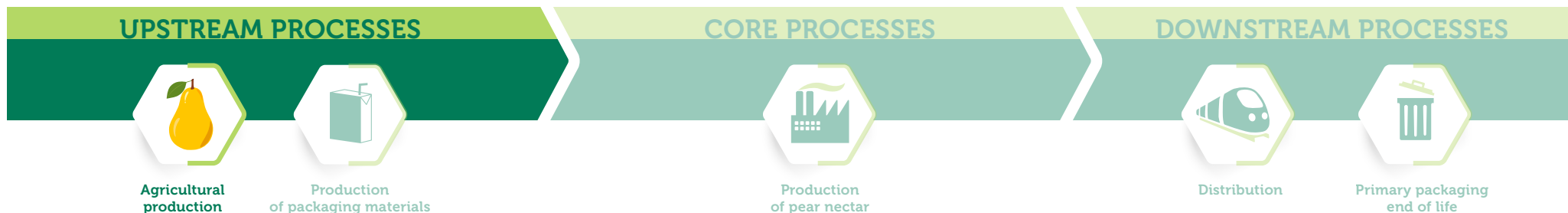
The Water Footprint Profile is calculated in accordance to ISO 14046 standard, through a Water Footprint Assessment integrated in the LCA study.



For the modeling of the electricity utilized within the processes, the specific mix of the supplier for the year of reference has been used: energy 100% from renewable sources.

All life cycle phases were analyzed and accounted for in the study. This EPD and further information about it are available on the website of the International EPD® System: www.environdec.com

9. AGRICULTURAL PRODUCTION

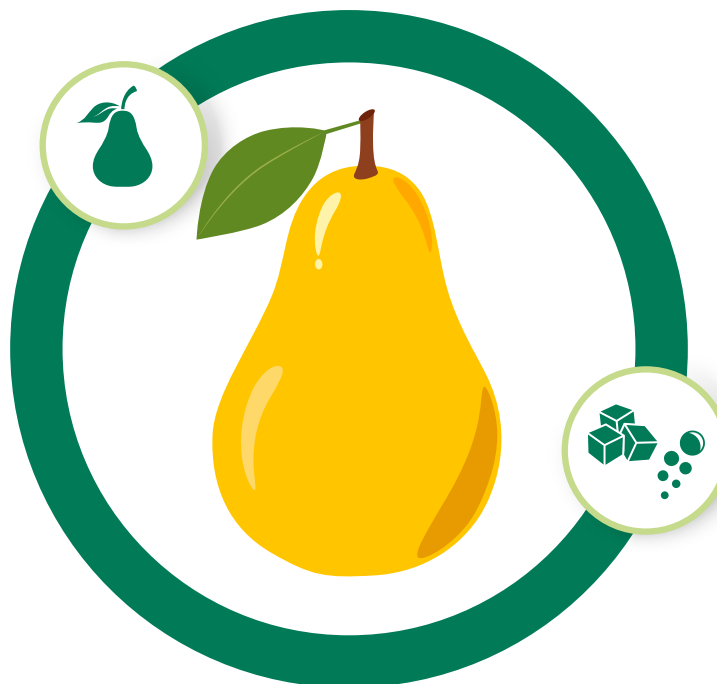


PEAR NECTAR

Data collection relating to the cultivation phase is been included in a larger project called "Precision sustainable agriculture". Data on the yield of the cultivated product, on fertilizers, on the consumption of water and diesel for the processing of the land have been collected at representative companies for the various crops and for the geographical areas of membership of the agricultural cooperatives.



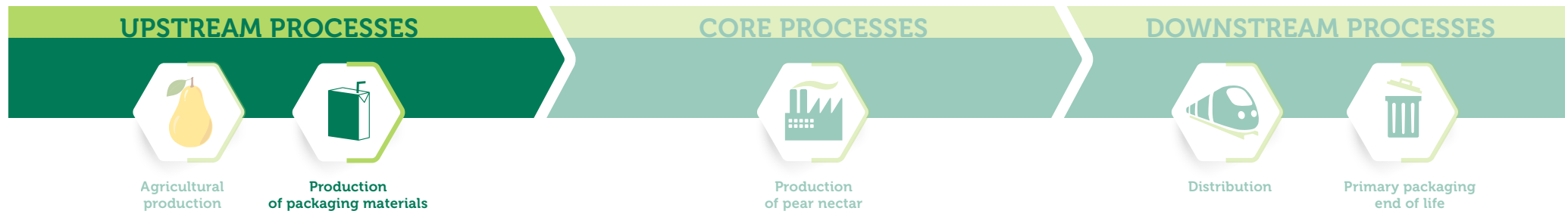
Conserve Italia, in collaboration with the University of Genoa, has carried out a project that led to the development of a new indicator, the Water-Energy-Food (WEF) Nexus, which considers the synergies between Water - Food and Energy for the agricultural phase



OTHER INGREDIENTS

In the LCA study, all the ingredients present in the product and materials used in the cultivation phase have been modeled using data deriving from internationally recognized databases.

10. PRODUCTION OF PACKAGING



PRIMARY PACKAGING

The primary packaging of the products, otherwise the packaging conceived to establish a sales unit at the point of sale for the end user or the consumer, is essentially made up from tinplate, glass, poly laminated or plastic. In the LCA study, the packaging materials were modeled using data from internationally recognized databases.

Conscious of the contribution of the food industry to production of packaging, Conserve Italia is constantly committed to minimize the weight and volume of packaging, by the limits necessary to guarantee the levels of safety, quality and acceptability of the product by the consumer.

Useful link

<http://www.ilfattoralimentare.it/sostenibilit.html>



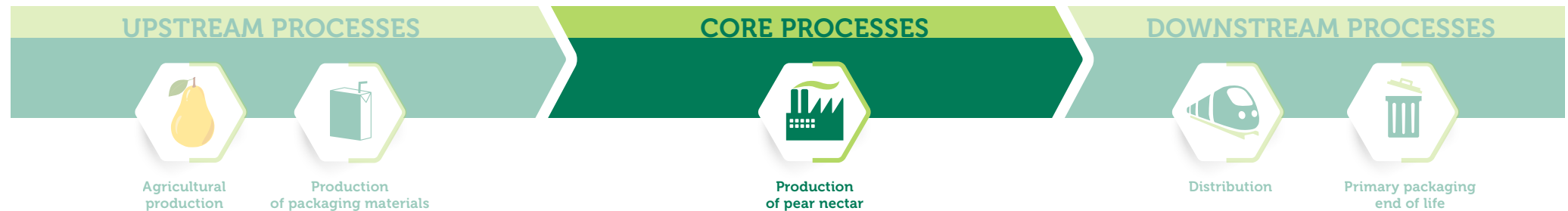
Conserve Italia has been working for years on the reductions of the weights of primary packaging to reduce its impact environmental with a view to continuous improvement



TERTIARY PACKAGING

Tertiary packaging, otherwise the packaging conceived in order to facilitate manipulation and transport of the finished product, is chosen by Conserve Italia with sustainability criteria, such as durability, lightness and use of environmentally friendly materials. In particular, the pallets used by Conserve Italia are all multi-use and reusable packaging. Once the reuse is over, these pallets are 100% recyclable.

11. PRODUCTION OF PEAR NECTAR



PLANTS

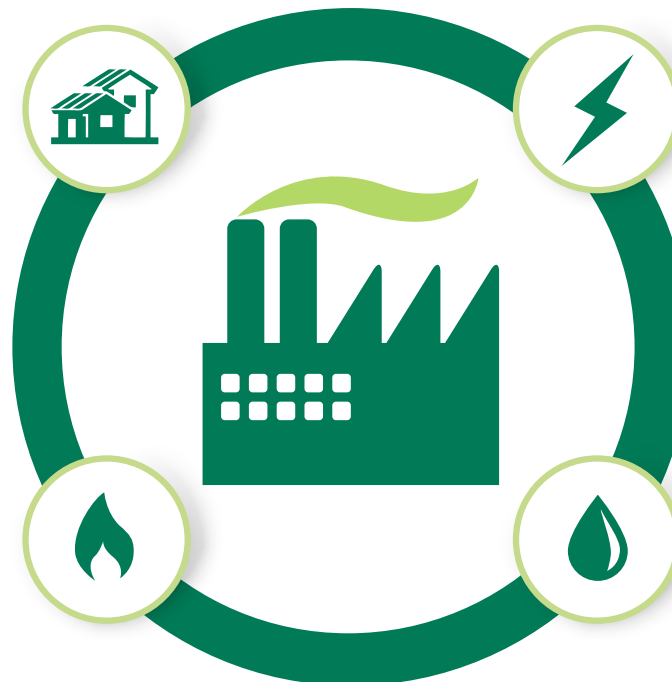
The production of the products of the Conserve Italia plants includes the following life cycle stages:

1. Preparation of the finished product (e.g. washing, mixing, heat treatments, ...) from fresh or semifinished product.
2. Packaging process.
3. Refrigerated storage (where applicable).
4. Water purification.

Management data related to the reference year are collected annually at the plants involved and subsequently reported to the processing of the product. Below, the main data collected on the plants involved in the production of products are reported.

GREENHOUSE GASES

All Conserve Italia plants fall within the scope of application of the "Emissions Trading" Directive (Directive 2003/87/EC), that is they are subject to the monitoring and communication of the greenhouse gas emissions. The data on CO₂ emissions are annually calculated and verified by a body accredited by the Competent National Authority.



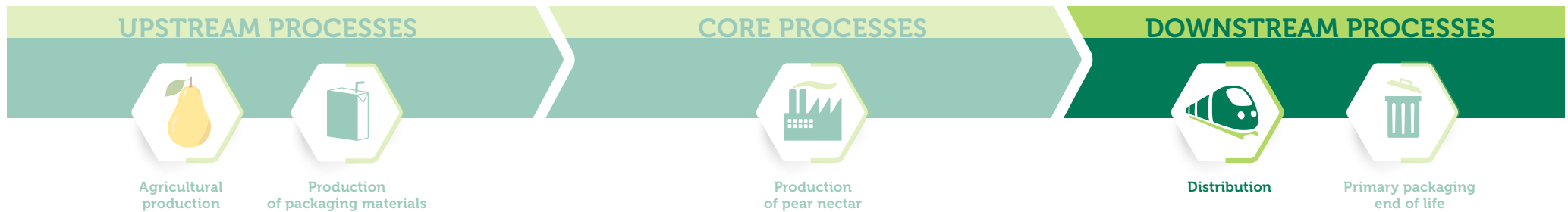
ELECTRICITY

The electrical consumption of the plants is one of the significant environmental aspects on which Conserve Italia has decided to act with energy efficiency measures and choosing suppliers that favour certain sources from renewable sources. In particular, all Valfrutta products on the market - fruit preserves (juices and nectars, fruit in syrup and jams), tomato preserves (pureed, pulp, peeled) and vegetable preserves (corn and legumes) - come from plants that for these processing lines use only certified electricity from renewable sources.

WATER

In the Conserve Italia plants, the water resource is considered a primary resource to be protected and preserved. For this reason in all the plants actions and processes for the recovery of water and its purification are implemented. The percentage of water recovered in the production cycle guarantees on average a recovery rate > 33%, including the water resource which is used for the transport of fresh raw material up to the washing and cooking phase.

12. DISTRIBUTION

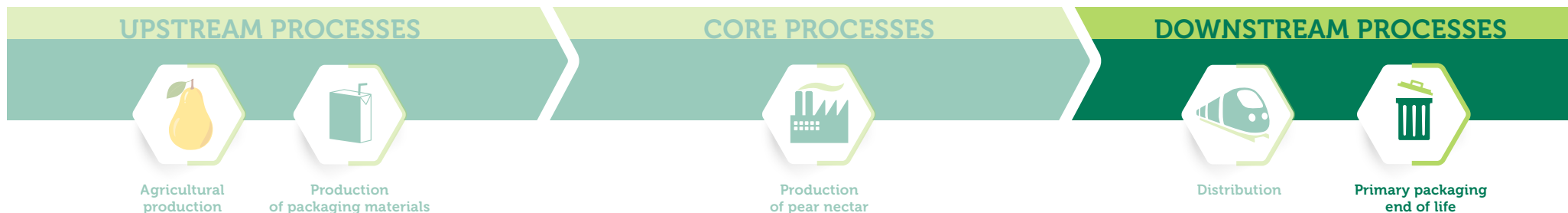


Conserve Italia has created a network of logistic centres dedicated to storage and shipment of finished products, able to ensure quick and cost-saving transfers for the products up to the Distribution Centers of the modern distribution chains or to the distributors of the traditional channels operating in retail and in the Ho.re.ca.. The most important storage and shipping warehouses are highly automated and are placed near the processing plants or in strategic areas for sorting goods at European level.



In addition to traditional road transport, multimodal transport has been developed, with the preparation of 5 special weekly trains, for transport on the lines north-south, which today covers about 20% of shipments, outdoing the national average for rail transport.

13. PACKAGING END OF LIFE










Conserve Italia uses as primary packaging for its products essentially tinsplate, glass, poly laminated or plastic. All packaging used for Conserve Italia product, using materials that fall into the categories treated by CONAI (National Packaging Consortium), are 100% recyclable. CONAI in fact directs the activity and guarantees the results recovery of 6 Consortia of materials: steel (Ricrea), aluminum (Cial), paper/cardboard (Comieco), wood (Rilegno), plastic (Corepla), glass (Coreve).



Annual Report on the separate collection of paper and cardboard, the data relating to packaging sent for recovery amounts to 88.4% of cellulosic packaging released for consumption, of which 80.8% sent for recycling, for a total of 3.5 million tons (Source COMIECO)

14. RESOURCES USE






PARAMETERS Data refer to 1 Kg of product		UNIT	UPSTREAM		CORE	DOWNSTREAM		TOTAL
			Agriculture ¹ 	Packaging 		Distribution 	End of life ² 	
 Primary energy resources renewable	Use as energy carrier	MJ. net calorific value	1,970	2,206	0,208	0,013	<0,001	4,397
	Use as raw materials	MJ. net calorific value	0,013	1,631	0,002	0,003	<0,001	1,649
	TOTAL	MJ. net calorific value	1,984	3,836	0,210	0,015	<0,001	6,046
 Primary energy resources not renewable	Use as energy carrier	MJ. net calorific value	1,391	1,461	1,359	0,615	0,001	4,826
	Use as raw materials	MJ. net calorific value	0,015	0,611	<0,001	<0,001	<0,001	0,625
	TOTAL	MJ. net calorific value	1,405	2,072	1,359	0,615	0,001	5,452
Secondary material ³		kg	-	0,034	-	-	-	0,034
Renewable secondary fuels		MJ	-	-	-	-	-	-
Non renewable secondary fuels		MJ	-	-	-	-	-	-
Net use of fresh water		m ³	0,032	0,001	0,002	<0,001	<0,001	0,035

¹ All phases relating to the Upstream are included, with the exception of the production of packaging (production of seeds, plants and agricultural inputs, cultivation phase and production of ingredients).

² Primary packaging end of life.

³ Data refer to the use of recycled cardboard in secondary and tertiary packaging.

15. ENVIRONMENTAL IMPACTS

<div></div> <div>PARAMETERS</div> <div>Data refer to 1 Kg of product</div>		UNIT	UPSTREAM		CORE	DOWNSTREAM		TOTAL
			Agriculture ¹ 	Packaging 		Distribution 	End of life ² 	
Global warming potential (GWP)	Fossil	Kg CO ₂ eq	0,114	0,117	0,081	0,038	<0,001	0,350
	Biogenic	Kg CO ₂ eq	<0,001	<0,001	<0,001	<0,001	0,008	0,008
	Land use	Kg CO ₂ eq	0,002	0,001	<0,001	<0,001	<0,001	0,003
	TOTAL	Kg CO₂ eq	0,116	0,118	0,081	0,038	0,008	0,361
Acidification potential (AP)		Kg SO ₂ eq	0,002	0,001	<0,001	<0,001	<0,001	0,003
Eutrophication potential (EP)		Kg PO ₄ ³ eq	0,001	<0,001	<0,001	<0,001	<0,001	0,001
Formation potential of tropospheric ozone (POCP)		Kg C ₂ H ₄ eq	<0,001	<0,001	<0,001	<0,001	<0,001	<0,001
Abiotic depletion potential Elements		Kg Sb eq	<0,001	<0,001	<0,001	<0,001	<0,001	<0,001
Abiotic depletion potential Fossil fuels		MJ, net calorific value	1,170	1,724	1,204	0,543	<0,001	4,642
Water scarcity potential		m ³ eq	1,383	0,043	0,102	0,003	<0,001	1,530

¹ All phases relating to the Upstream are included, with the exception of the production of packaging (production of seeds, plants and agricultural inputs, cultivation phase and production of ingredients).

² Primary packaging end of life.

16. WASTE PRODUCTION AND OTHER INDICATORS



PARAMETERS Data refer to 1 Kg of product

UNIT

UPSTREAM

Agriculture¹



Packaging



CORE



DOWNSTREAM

Distribution



End of life²



TOTAL

Hazardous waste disposed

Kg

<0,001

<0,001

<0,001

<0,001

<0,001

<0,001

Non hazardous waste disposed

Kg

0,026

0,011

<0,001

<0,001

<0,001

0,037

Radioactive waste disposed

Kg

<0,001

<0,001

<0,001

<0,001

<0,001

<0,001



PARAMETERS Data refer to 1 Kg of product

UNIT

UPSTREAM

Agriculture¹



Packaging



CORE



DOWNSTREAM

Distribution



End of life²



TOTAL

Components for reuse⁴

Kg

-

-

0,082

-

-

0,082

Material for recycling

Kg

-

-

-

-

-

-

Materials for energy recovery⁴

Kg

-

-

-

-

-

-

Exported energy, electricity

MJ

-

-

-

-

-

-

Exported energy, thermal

MJ

-

-

-

-

-

-

¹ All phases relating to the Upstream are included, with the exception of the production of packaging (production of seeds, plants and agricultural inputs, cultivation phase and production of ingredients).

² Primary packaging end of life.

⁴ Data refers to by-products used as soil improver and sent to biodigester.



OTHER INDICATORS

UNIT

UPSTREAM

Agriculture¹



Packaging



CORE



DOWNSTREAM

Distribution



End of life²



TOTAL

Land use (occupation)

m2a

4,720

-

-

-

-

4,720

Ecological footprint

m2a

0,580

0,780

0,025

0,108

<0,001

1,673



WATER FOOTPRINT PROFILE

UNIT

UPSTREAM

Agriculture¹



Packaging



CORE



Distribution



End of life²



TOTAL

Human toxicity

Kg 1,4-DB eq

0,045

0,038

0,002

0,009

<0,001

0,094

Fresh water aquatic ecotoxicity

Kg 1,4-DB eq

0,003

0,002

<0,001

<0,001

<0,001

0,005

Marine aquatic ecotoxicity

Kg 1,4-DB eq

33,02

296,09

1,94

4,25

0,15

335,44

Terrestrial ecotoxicity

Kg 1,4-DB eq

0,001

<0,001

<0,001

<0,001

<0,001

0,001

Acidification potential (AP)

Kg SO₂ eq

0,002

0,001

<0,001

<0,001

<0,001

0,003

Eutrophication potential (EP)

Kg PO₄³⁻ eq

0,001

<0,001

<0,001

<0,001

<0,001

0,001

Water use

m³

0,032

0,001

0,002

<0,001

<0,001

0,035

Water scarcity potential

m³ eq

1,383

0,043

0,102

0,003

<0,001

1,530

¹ All phases relating to the Upstream are included, with the exception of the production of packaging (production of seeds, plants and agricultural inputs, cultivation phase and production of ingredients).

² Primary packaging end of life.

 Pear nectar	UNIT	UPSTREAM		CORE	DOWNSTREAM		TOTAL
		Agriculture ¹ 	Packaging 		Distribution 	End of life ² 	
 ECOLOGICAL FOOTPRINT	m2a	0,580	0,780	0,205	0,108	<0,001	1,673
 CARBON FOOTPRINT	Kg CO ₂ eq	0,116	0,118	0,081	0,038	0,008	0,361
 WATER FOOTPRINT⁵	m ³	0,032	0,001	0,002	<0,001	<0,001	0,035

¹ All phases relating to the Upstream are included, with the exception of the production of packaging (production of seeds, plants and agricultural inputs, cultivation phase and production of ingredients).

² Primary packaging end of life.

⁵ Water footprint profile - Water use

17. DIFFERENCES VERSUS PREVIOUS VERSION OF THE EPD

The differences compared to the previous version of the EPD are mainly due to the variation of the packaging, the product image and the number of pieces per package. Moreover, the GPI update to version 3.01 has been applied.



18. INFORMATION

RECYCLING OF PRIMARY PACKAGING



The primary packaging is a 100% recyclable material and it has to be directed to the waste separation procedures according to the rules of the pertaining municipalities.

ETHICAL CODE

Conserve Italia, within its activities, adopt the Ethical Code that outlines the basic principles of behavior of the company: pillars that lie on solid foundation of respect of law, honesty, transparency of information, quality and safety of products, responsibility towards community and environment.

PRODUCT CERTIFICATIONS

The product object of the study is in compliance with **BRC** (British Retail Consortium) and **IFS** (International Food Standard) standards for safety, legality and quality of products.

Certified and guaranteed by **CESI** (Centro Elettrotecnico Sperimentale Italiano) for renewable origin, the energy used by Valfrutta processing is **100% renewable energy** as stated by the label present in the packaging of all the products.

19. CERTIFICATION BODY

EPD International AB, Box 210 60, SE-100 31 Stockholm, Sweden,
E-mail: info@environdec.com

EPDs developed within the same product category but according to different programs may not be comparable.
Conserve Italia has the ownership and responsibility of this EPD.

Product category rules (PCR): Prepared and preserved vegetable and fruit products, including Juice; 2019:10 version 1.01; UN CPC 213, 214

PCR review was conducted by: The Technical Committee of the International EPD® System.

Chair: Adriana Del Borghi Contact via info@environdec.com.

Independent third-party verification of the declaration and data, according to ISO 14025:2006:

☒ EPD process certification

☐ EPD verification

Third party verifier: DNV GL Business Assurance

Signature of the third-party verifier

Accredited by: ACCREDIA

ACCREDIA Accreditation n.: 008H

Procedure for follow-up of data during EPD validity involves third party verifier:

☒ Yes ☐ No

20. REFERENCES

General Programme instructions for the International EPD® System, v.3.01 PCR 2019:10 v.1.01 UN CPC 213, 214 Prepared and preserved vegetable and fruit products, including juice

ISO 14046:2014 Environmental management – Water Footprint – Principles, requirements and guidelines
Database Ecoinvent v.3.4 (www.ecoinvent.org)

Life Cycle Analysis "EPD PROCESS LIFE CYCLE ASSESSMENT CONSERVE ITALIA PRODUCTS", Tetis Institute Srl, 2021, Rev.15

[COREVE 2019. Glass recycling data 2019](#)

[RICREA 2019](#)

[COMIECO 2019 \(National Consortium for Recovery and Recycling of Cellulose-Based Packaging\) "25th Annual Comieco Report on the separate collection of paper and cardboard in Italy"](#)

[COREPLA 2019](#)

IRI - Information Resources Srl. Iri Audit including discount A.T. June 2013

WATER PROCESS Technical Report "Creation of a model for quantifying the impact on the water sector determined by the cultivation of plant products", Project Measure 16.2, CENS - University of Genoa, 2021, Vers. 1

For the environmental impacts, the characterisation methods indicated on the website EPD® International System were used (<https://www.environdec.com/resources/indicators>); for the Consumption of energy resources the Cumulative Energy Demand (CED) method; for the categories relating to toxicity and ecotoxicity present in the Water Footprint Profile the CML-IA baseline method and for the Ecological Footprint the Ecological footprint method.

21. GLOSSARY

ACIDIFICATION POTENTIAL (AP)

drop in pH of soils, lakes, forests, due to air emissions of acidifying compounds, with harmful effects on living organisms, e.g. "acid rains".

ECOLOGICAL FOOTPRINT

the Ecological Footprint is a complex indicator that measures the biologically productive area of the sea and of land necessary to regenerate the resources consumed by a human population and to absorb the waste produced from the consumption of fossil and nuclear fuels. It is expressed in soil use over time (m2a).

GLOBAL WARMING POTENTIAL (GWP100)

years, due to emissions and absorptions attributable to humans, such as carbon dioxide (CO₂), methane (CH₄), nitrous oxide (N₂O), etc.

EUTROPHICATION POTENTIAL (EP)

reduction in dissolved oxygen levels in water media with collapse of fish and other aquatic species due to excess addition of large quantities of mineral nutrients such as nitrogen and phosphorous and subsequent dramatic increase in flora that feed on these nutrients.

PHOTOCHEMICAL OZONE CREATION POTENTIAL (POCP)

formation of ozone at ground level due to air emissions of unburnt hydrocarbons and nitrogen oxides in presence of solar radiation. This phenomenon is harmful for living organisms and often present in large urban centres.

LAND USE

land use represents an impact on biodiversity. Biodiversity depends on the type of use of soil and dimensions of area. In this impact category both regional and local impacts are taken

into consideration and the damage related to land use results from both conversion and occupation of soil. This damage is consequently expressed in m2a: "Land occupation recorded as m2 times year per unit output".

LIFE CYCLE ASSESSMENT (LCA)

it is a technique - regulated by ISO 14040 standard - to quantify the energetic and environmental load of the life cycle of a product system, through the quantification of energy and material input and air, liquid, solid emissions released into the environment, from raw material extraction to disposal of final waste.

TOXICITY

the toxicity can be expressed as human toxicity, fresh water aquatic toxicity, marine aquatic toxicity, terrestrial toxicity. The ETP (Eco-Toxicity Potential) is expressed with reference to a compound, i.e. 1,4-dichlorobenzene (1,4 DCB). Therefore the unit is kg 1,4-DB eq.

FUNCTIONAL UNITY

it is a measure of the function of the studied system and it provides a reference to all the results presented in the EPD. This enables comparison of data presented in two or more EPD related to products within the same category, i.e. pertaining to the same PCR.

WATER FOOTPRINT (WF)

it is an indicator to quantify the potential impact related to water, calculated - in accordance to ISO 14046 standard - through a water footprint assessment based on a LCA study. The results of the water footprint assessment are represented by an impact indicators profile (water footprint profile).

WATER SCARCITY (AWARE)

Indicator that represents the equivalent volume of water consumed proportionate to the water availability of the individual countries.

WATER ENERGY FOOD (WEF) NEXUS

Dimensionless single score indicator that takes into account the Global Warming Potential (in kg CO₂ eq.), The Water Scarcity (in m³ eq.), The Consumption of energy resources (in MJ) and the Field Yield (in tons / ha). The weighing methodology of the individual indicators defines a weighting of 50% on the agricultural yield (economic-like indicator) and a distribution based on the PEF (Product Environmental Footprint) weighting for the remaining environmental indicators. The indicator is analyzed for the agricultural phase only (1 kg of agricultural product).

ABIOTIC DEPLETION POTENTIAL - ELEMENTS

Indicator that measures the impacts associated with the consumption of abiotic (non-living) resources, related to the extraction of minerals and other non-renewable materials, which can lead to the exhaustion of natural resources. It is expressed in kilograms of Antimony (kg Sb eq) equivalent.

ABIOTIC DEPLETION POTENTIAL - FOSSIL FUELS

Indicator that measures the impacts associated with the consumption of fossil fuels and therefore non-renewable resources. For this reason it is quantified in energy terms, in particular in MJ (mega joules).

USE OF RENEWABLE AND NON-RENEWABLE PRIMARY ENERGY RESOURCES

it is a measure of the environmental impacts related to the consumption of primary energy renewable resources (solar, wind, water, geothermal, biomass) and non-renewable (oil, natural gas, coal and fissile materials), used both as an energy carrier and as a raw material.

**Contact persons
for the Environmental Product Declaration:**



Dr. Pietro Crudele
CONSERVE ITALIA SOC. COOP. AGRICOLA
E-mail: pcrudele@ccci.it



Prof. Ing Adriana Del Borghi
TETIS Institute Srl
Spin Off dell'Università di Genova
www.tetisinstitute.it
E-mail: delborghi@tetisinstitute.it



CONSERVE ITALIA SOC. COOP. AGRICOLA

Legal Seat: Via Paolo Poggi, 11 – 40068
San Lazzaro di Savena (BO)
Tel: +39 051 6228311
Fax: +39 051 6228312
E-mail: conserveitalia@ccci.it
www.conserveitalia.it
Vat nr: 00708311204