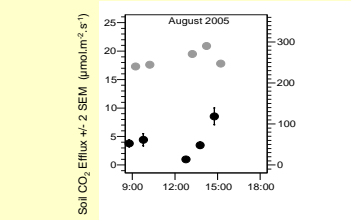


Comparative Assessment of Environmental, Community and Nutritional Impacts of Consuming Fruit and Vegetables Produced Locally and Overseas

Soil science: How much greenhouse gas is emitted during production?



Lettuce production in Lincolnshire



CO₂ emissions (dark) and soil temperature (light) from a lettuce field over time

Consumer behaviour: How do consumers trade off health, price and localness?



Consumer choice

"I find shopping a constant compromise! Do I buy organic? Do I buy Fair Trade? Do I buy local? I want to buy local but I can't...it's really frustrating...it's really difficult to buy apples from Herefordshire!"

(Focus group member, Hereford)

Sociology: Is 'localness' an important part of regional food cultures?

"I can't see the sense in flying from whatever...beans from Kenya...bringing stuff from there...it's extremely wasteful when there are things we can grow in this country and we are just flying them half way round the world..."

(Focus group member from Anglesey).



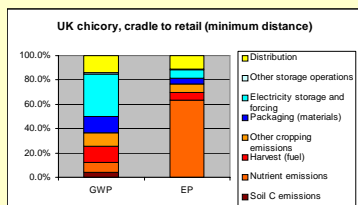
PURPOSE

To consider the advantages and disadvantages of consuming locally produced fruit and vegetables as opposed to fruit and vegetables produced overseas.

WHERE ARE WE WORKING?

Field work is being undertaken in 3 regions of the UK (Lincolnshire, Hereford & Worcester and Anglesey), Spain and Kenya.

Life Cycle Analysis (LCA) : How do different production systems impact on the environment?



We collect data on horticultural production systems and compare them within a standard LCA framework.

Nutrition: How do different transport and storage systems affect nutritional quality?

We assess the chemical content of vegetables from different storage regimes and compare their nutritional value with fresh vegetables.



Chicory forcing

Ethics and development: Is an export industry good for developing countries?

Through importing vegetables from poor countries are we helping their development, or destroying their environment?



Intensive horticulture in Kenya