# Ex-ante LCA and cost analysis of non-thermal food technologies

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#### Introduction

 Food system is responsible for ~1/3 of total anthropogenic GHG emissions globally.



# Introduction (cont.)

 Previous studies have focuses on only a few food products and limited environmental impact indicators.



# Introduction (cont.)

- Decarbonization in food industry requires improvements in energy- and carbon-intensive processes.
- Non-thermal technologies offer advantages including improving food quality and sustainability:
  - High Pressure Processing (HPP)
  - Pulsed Electric Field (PEF)
  - Cold Plasma (CP)
  - Ultraviolet (UV)



#### Literature review

• Limited LCA studies were conducted in non-thermal food processing.



#### **Case study: orange juice production**



Source: Sampedro et al., 2013; Sampedro et al., 2014; Shi et al., 2011; Biancaniello et al., 2018

# LCA & technoeconomic analysis (TEA)



- To compare cost and GHG emissions using different non-thermal technologies in food preservation
- Functional unit: 1 L of orange juice
- System boundary: from orange plantation to juice production

# **TEA Results**

- Conventional thermal process: \$0.88/L
- High Pressure Processing: \$0.98/L
- o Pulsed Electric Field: \$0.92/L
- o Cold Plasma: \$0.94/L
- o UV-C: \$0.90/L



#### LCA results



- Conventional thermal process: 1.26 kgCO<sub>2e</sub>/L
- High Pressure Processing: 1.29 kgCO<sub>2e</sub>/L
- Pulsed Electric Field: 1.25 kgCO<sub>2e</sub>/L
- Cold Plasma: 1.23 kgCO<sub>2e</sub>/L
- $\circ$  UV-C: 1.23 kgCO<sub>2e</sub>/L

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