Eidgenössisches Departement für Wirtschaft, Bildung und Forschung WBF Agroscope

Nutritional Life Cycle Assessment of substitutes for meat and milk: are they sustainable alternatives?

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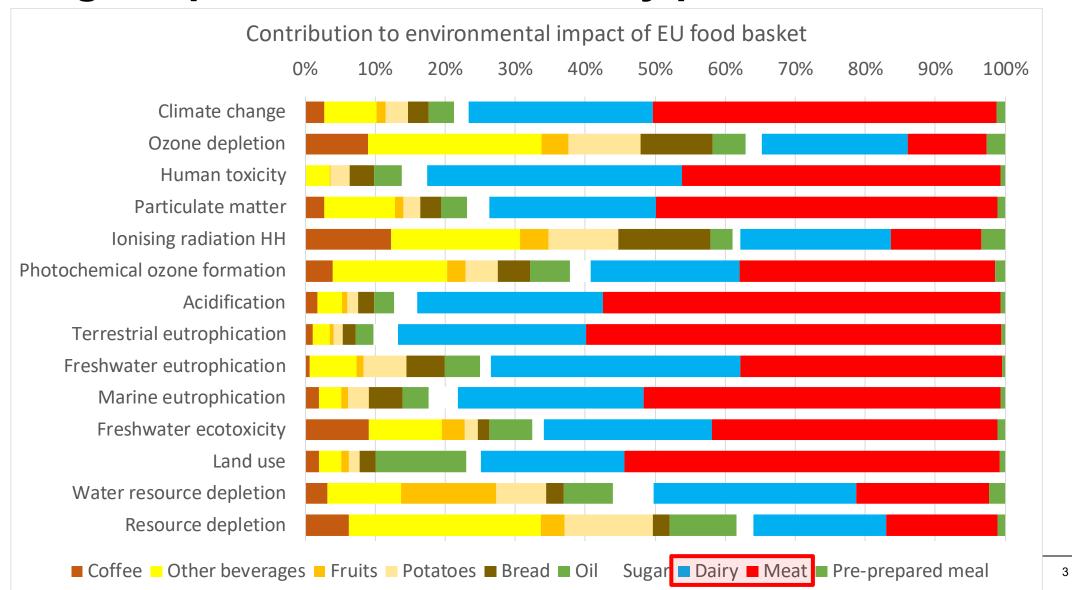
Overview

- Environmental impacts of meat and milk
- Evaluation of meat and dairy alternative products:
 - Nutritional values
 - Environmental impacts
 - Focus on protein quality for soya-based alternatives
- Evaluation of meat and dairy alternatives in diets:
 - Nutritional adequacy
 - Environmental impacts
- Take-home messages



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High impacts of meat and dairy products



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Evaluation of alternatives to meat and milk

Reference Products

Animal products with high relevance for the Swiss food industry

Meat		Dairy	
Pork	Poultry	Cheese	Milk
Beef	Veal	Cream	Yoghurt

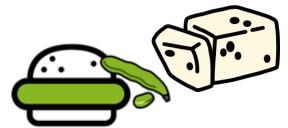


Alternative Products

- Novel or newly introduced products intended to replace the references
- Differentiation according to: Production, Processing, Ingredients









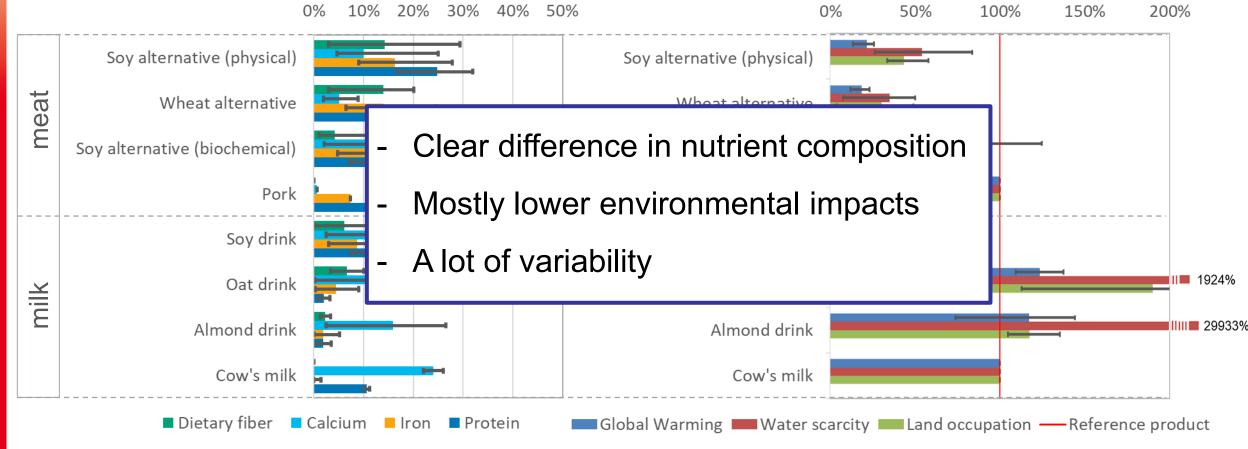




Nutritional values and environmental impacts of alternative products

Nutrient content per portion in relation to the dietary reference intake

Comparison between product and reference environmental impact per kg proteint



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Focus on protein quality of soya-based alternatives

Table 1: The *in vitro* DIAAS values. Limiting amino acids in parentheses. The corresponding **qc-protein** is calculated by multiplying the protein content with the DIAAS.

Food item	Protein content [g/100g]	DIAAS [%]	qc-protein [g/100g]
Soybeans, cooked	16.3	51 (Trp)	8.3
Tofu, plain, fresh	14.4	84 (SAA)	12.0
SBMA, grilled	13.9	94 (SAA)	13.0
Beef, minced, grilled	32.6	124	40.6
Chicken breast, grilled	30.1	113	34.0
Soy drink, UHT	2.6	85 (SAA)	2.2
Cow milk, 3.5%, UHT	3.3	121	4.0

DIAAS = Digestible Indispensable Amino Acid Score

SAA = Sulphur-containing amino acids (Methionine, Cysteine)

Trp = Tryptophan

SBMA = soya-based meat alternative

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Excellent DIAAS Score (≥ 100)

fully digestible







Good DIAAS Score (75 - 99)







Poor DIAAS Score (< 75)





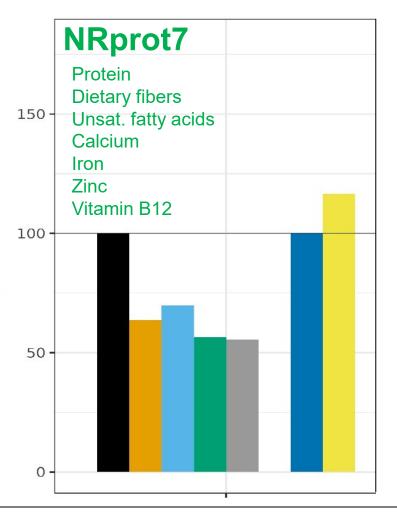
Herrmann M. et al., 2024. A Comparative Nutritional Life Cycle Assessment of Processed and Unprocessed Soy-Based Meat and Milk Alternatives Including Protein Quality Adjustment. Frontiers in Sustainable Food Systems, 8, 1413802. https://doi.org/10.3389/fsufs.2024.1413802

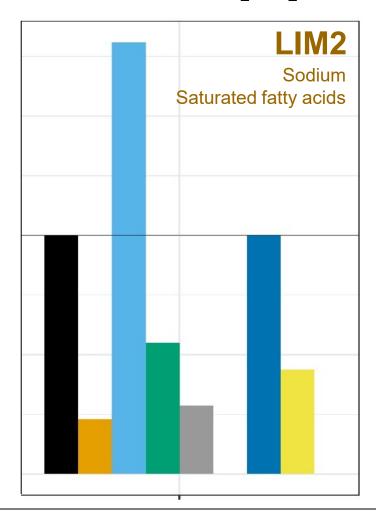
Nutrient Density - Comparison of the NRprot7 and LIM2 sub-scores relative to beef and cow milk [%]

Beef (CH), minced Chicken (CH) meat SBMA

Tofu, plain Soybeans, cooked

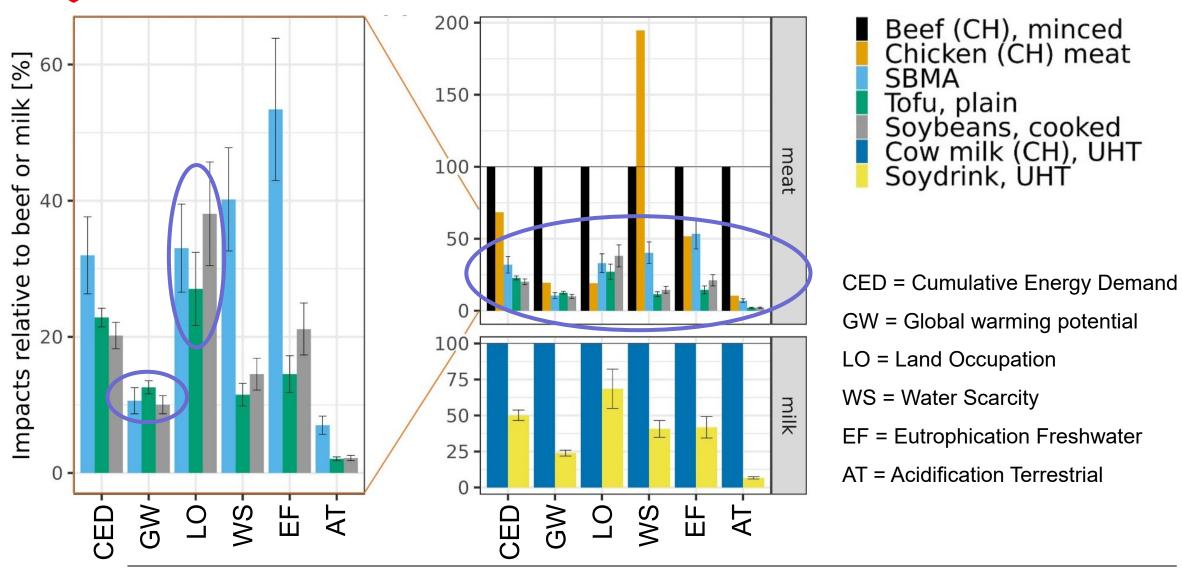
Cow milk (CH), UHT Soydrink, UHT





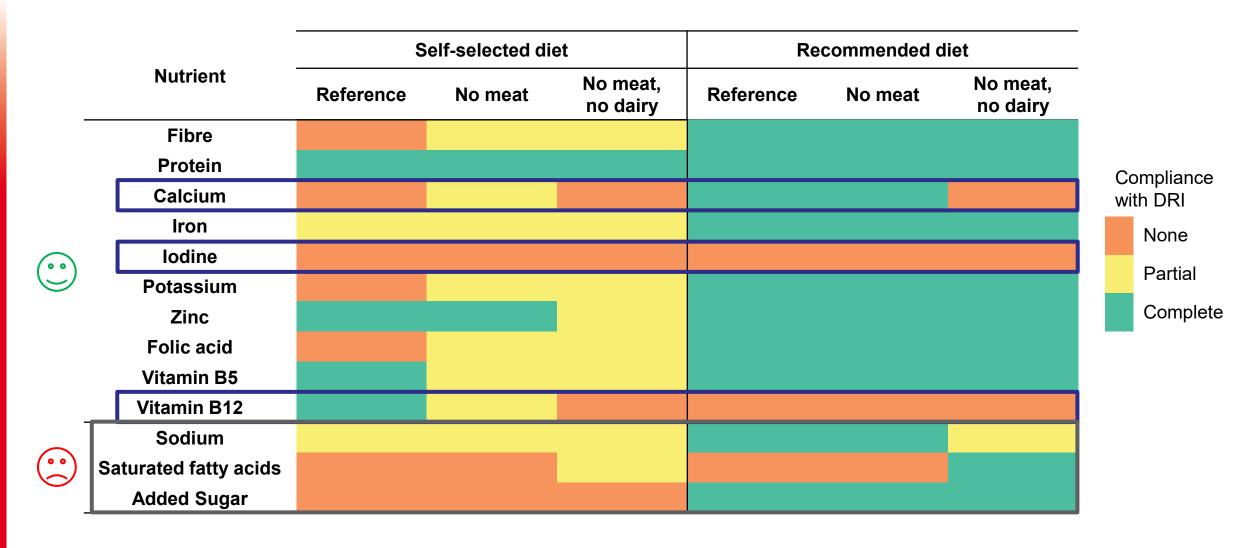
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Environmental impacts per quality corr. protein



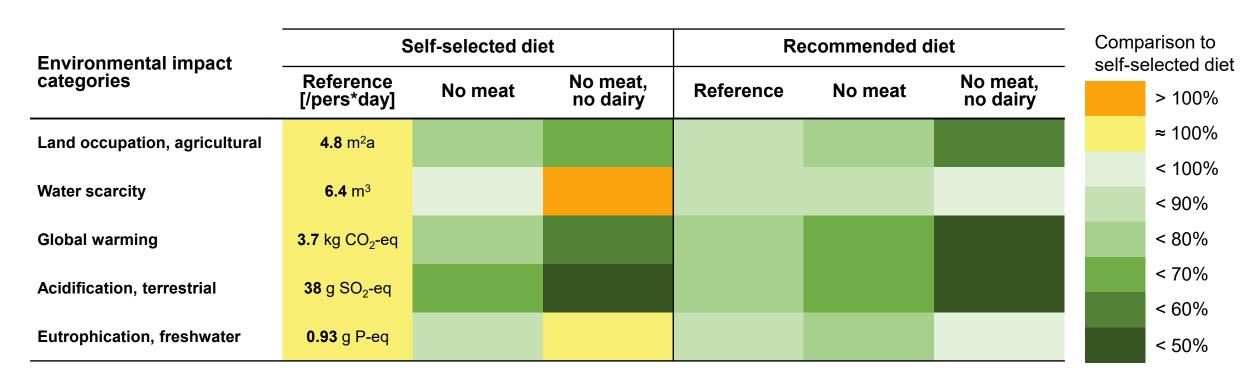
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Alternatives in diets: nutritional adequacy





Alternatives in diets: environmental impacts



- Meat alternatives: (almost) always lower impacts
- Dairy alternatives: increase water scarcity and eutrophication

Conclusion and take home message

	Nutritional quality	Environmental impacts	Incorporation in diet recommended?
Meat alternatives	✓ Similar	© Lower	Generally yes
Milk alternatives	Cower (except soy drink)	Most lowerWater scarcity higher	Rather to complement the diet

- Critical aspects:
 - Contents of some micronutrients (calcium, iodine, vitamin B12)
 - Protein quality
 - Reduction of disqualifying nutrients (e.g. salt)
 - Environmental burdens of raw materials
- Variability should be communicated transparently























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