#### Take a Bite Climate Food Flashcards v2

We put together these cards to help you find out about the impact of food on the environment, and its nutritional value.

What games can you think of to play with these cards? Here are some ideas to get you started: • Use them like Top Trumps • Build your favourite sandwich • Deal 1 card each face down –

which causes the least emissions?

We would love to hear how you use them. Please email us at info@ggdot.org or tweet with #takeabitecc

Free download: go to our website to download the latest version of the cards and print your own copy! www.ggdot.org/flashcards







www.ggdot.org/flashcards

#### as part of the project



#### We are grateful for support from

#### MANCHESTER 1824

The University of Manchester



The University Of Sheffield. Institute for Sustainable Food.





#### Take a Bite Climate Food Flashcards v2

To make these cards, we focused on two kinds of environmental impact and three nutritional benefits of commonly eaten foods. The actual values will differ, e.g. depending on soil quality, the weather and what animals

We converted carbon emissions to equivalent time driving a car at 40mph.

the weather, and what animals eat.

You can see all the data sources here www.ggdot.org/flashcards

Emissions of greenhouse gases (e.g. carbon dioxide) cause climate change.

Water is a precious resource. These cards show the amount used to produce food.

Fibre helps us digest. Children aged 5-11 should eat 20g a day, and adults 30g.

Calories give us energy. Adults need 2000 to 2500 kCal a day.

Protein grows and repairs our bodies. An adult weighing 65kg should eat 50g a day.

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www.ggdot.org/flashcards

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## Steak Portion, fried (100g)





#### Steak Portion, fried (100g)











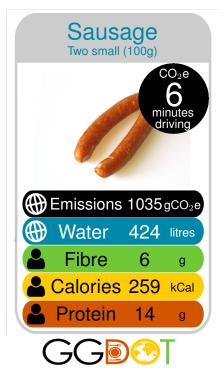


#### Lamb Portion (100g)







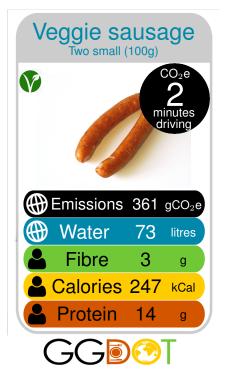


# Sausage Two small (100g)





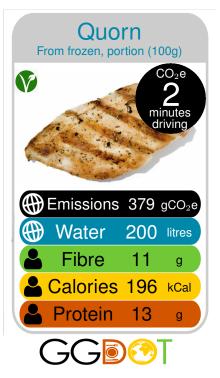












### Quorn From frozen, portion (100g)







# Salmon Portion (100g)



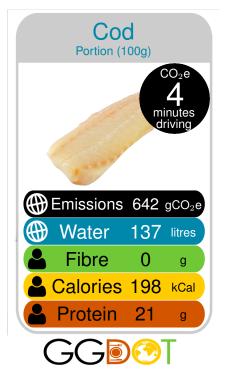


#### Salmon Portion (100g)









#### Cod Portion (100g)



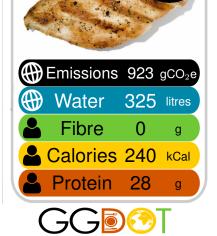




## Chicken Portion (100g)

 $CO_2e$ 

ninutes <u>dr</u>iving



#### Chicken Portion (100g)







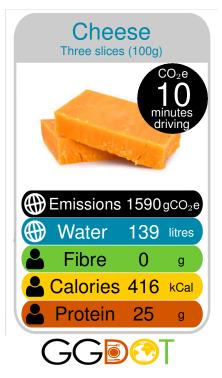


#### Ham Three slices (100g)







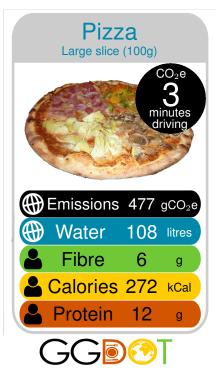


#### Cheese Three slices (100g)







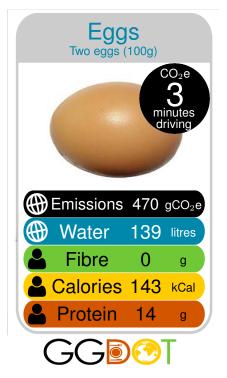


#### Pizza Large slice (100g)

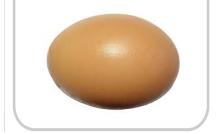






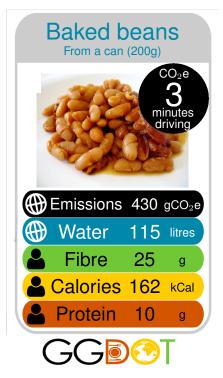


# Eggs Two eggs (100g)







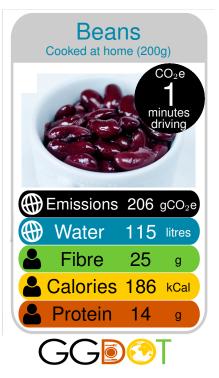


#### Baked beans From a can (200g)









#### Beans Cooked at home (200g)







# Lentils Cooked at home (200g)



# Emissions 151 gCO<sub>2</sub>e Water 179 litres Fibre 29 g Calories 176 kCal Protein 12 g



#### Lentils Cooked at home (200g)







# Chickpeas From a can (200g)



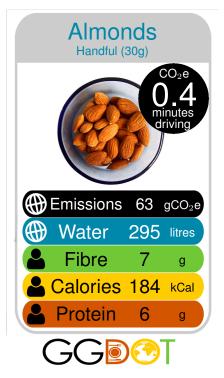


#### Chickpeas From a can (200g)









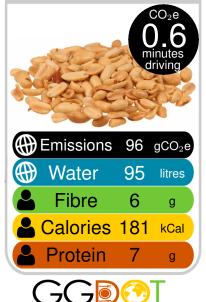
### Almonds Handful (30g)







#### Peanuts Handful (30g)

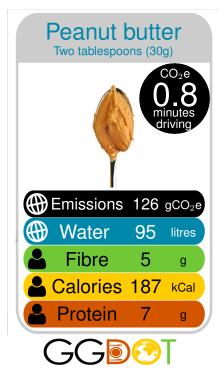


#### Peanuts Handful (30g)







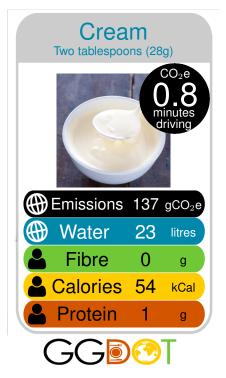


#### Peanut butter Two tablespoons (30g)









#### Cream Two tablespoons (28g)



























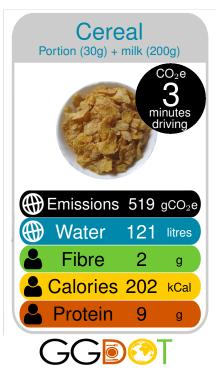


# One cup (250ml)









# Cereal Portion (30g) + milk (200g)







### Porridge With 200g water



#### Porridge With 200g water







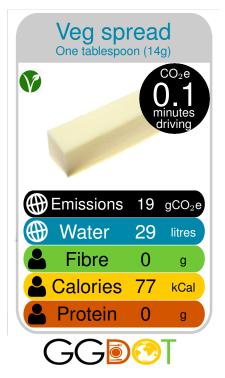


#### Butter One tablespoon (14g)







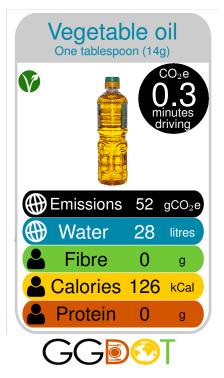


#### Veg spread One tablespoon (14g)









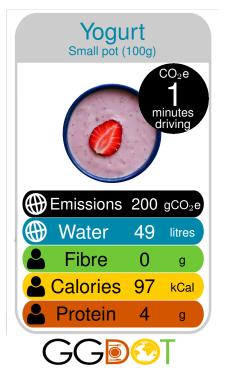
# Vegetable oil One tablespoon (14g)









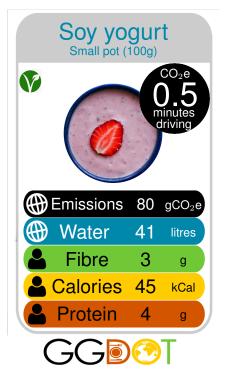


#### Yogurt Small pot (100g)





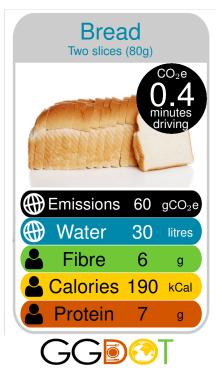




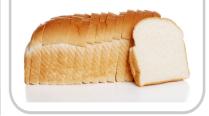






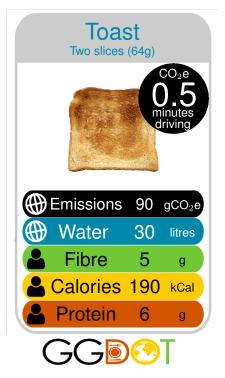


#### Bread Two slices (80g)







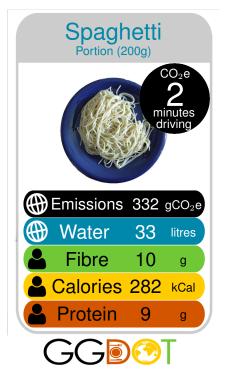










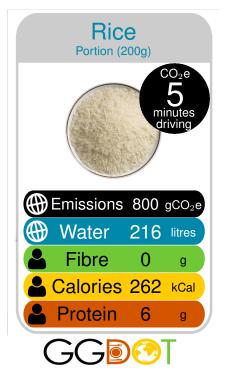










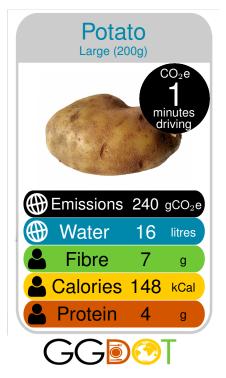


#### Rice Portion (200g)

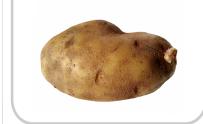






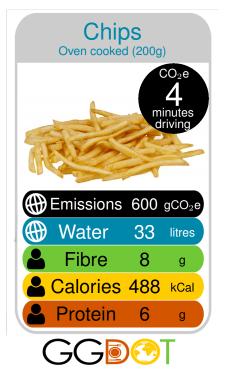


## Potato Large (200g)







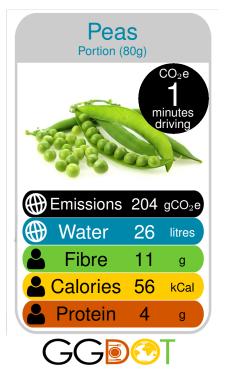


## Chips Oven cooked (200g)







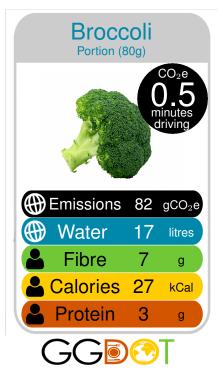










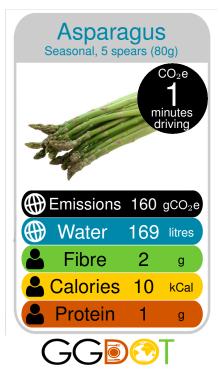












### Asparagus Seasonal, 5 spears (80g)







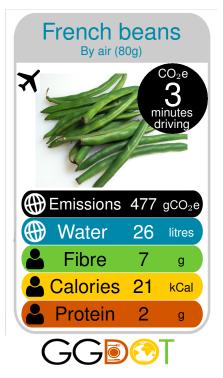


#### Asparagus By air, 5 spears (80g)







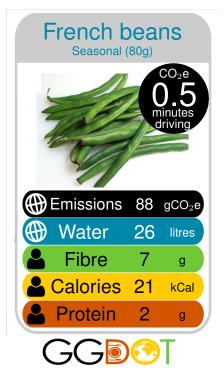


## French beans By air (80g)







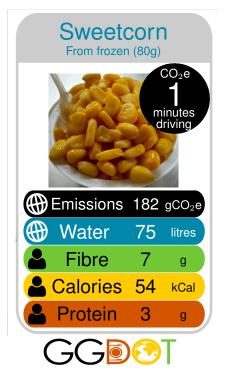


## French beans Seasonal (80g)







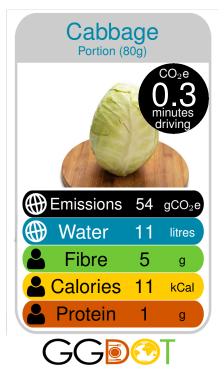










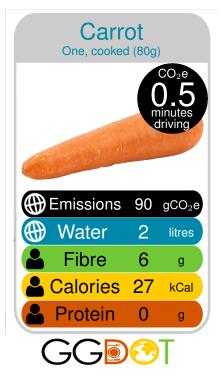


### Cabbage Portion (80g)







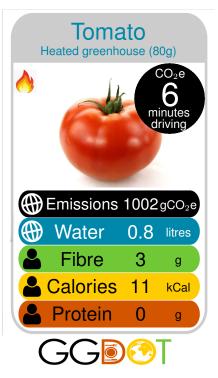


## Carrot One, cooked (80g)







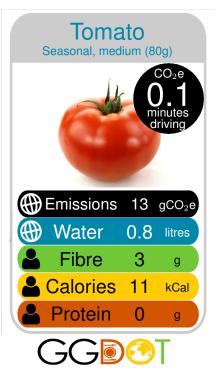


# Tomato Heated greenhouse (80g)









## Tomato Seasonal, medium (80g)







## Lettuce Seasonal (30g)



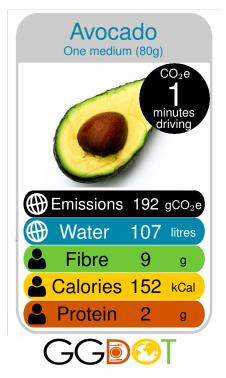
Emissions	44	$gCO_2e$
H Water	4	litres
E Fibre	1	g
<b>Calories</b>	3	kCal
Protein	0	g
GGI		

#### Lettuce Seasonal (30g)







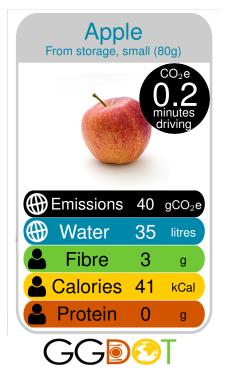


## Avocado One medium (80g)







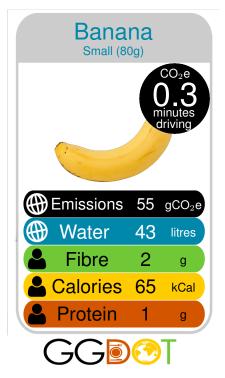










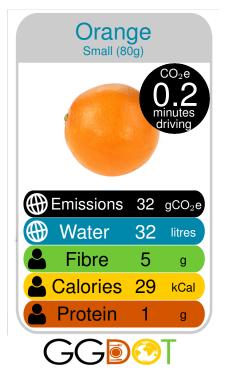


#### Banana Small (80g)







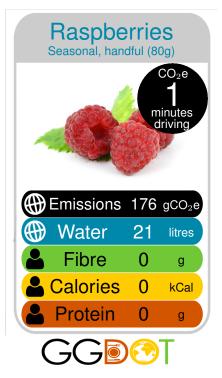












# Raspberries Seasonal, handful (80g)







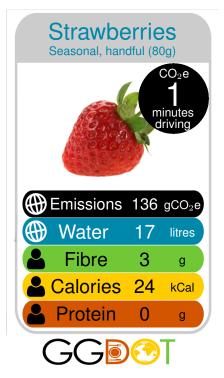
#### Raspberries By air, handful (80g) $CO_2e$ X nutes driving Emissions 568 gCO2e Water 21 litres Fibre 0 g Calories 0 **kCal** Protein 0 g

# Raspberries By air, handful (80g)







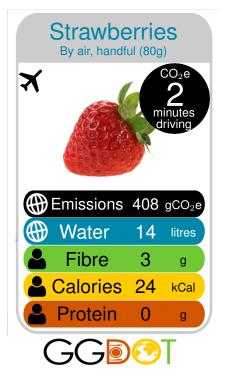


### Strawberries Seasonal, handful (80g)









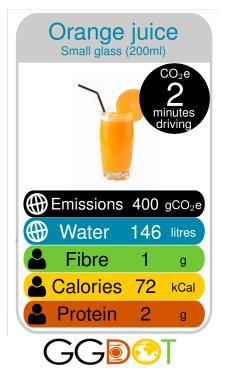
#### Strawberries By air, handful (80g)



X





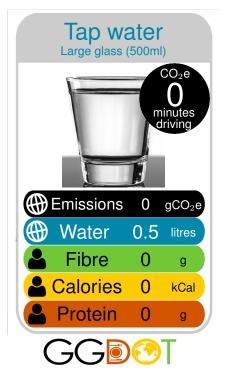


#### Orange juice Small glass (200ml)









#### Tap water Large glass (500ml)







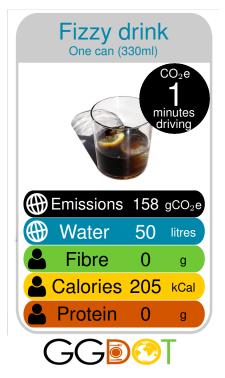


## Water Plastic bottle (500ml)

















# Sugar One teaspoon (6g)









#### Milk chocolate Small bar (25g)







# Biscuit One plain (13g)





## Biscuit One plain (13g)







# Chocolate biscuit One plain (13g)



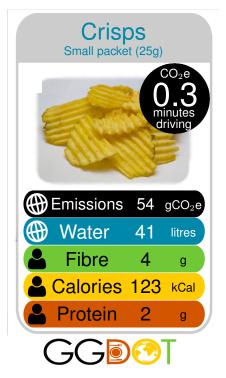


# Chocolate biscuit One plain (13g)









# Crisps Small packet (25g)









Emissions	96	$gCO_2e$
🛞 Water	39	litres
E Fibre	0	g
<b>Calories</b>	9	kCal
Protein	1	g
GG®®T		

## Coffee Cup, with tbsp milk









#### Latte With 400ml milk







