
# Dry semolina pasta Selezione Oro Chef

## Environmental Product Declaration

1 EPD PROCESS

The first EPD process certified in the Food industries

Barilla

Barilla
The Italian Food Company. Since 1877.

EPD®
ENVIRONMENTAL PRODUCT DECLARATION

**REGISTRATION NUMBER**
S-P-00492

**CPC CODE**
2731 Uncooked pasta, not stuffed or otherwise prepared
PCR 2010:01 v. 4.01
20.09.2021

**PUBLICATION DATE**
2014/09/22

**REVISION**
7 of 2021/12/22

**VALID UNTIL**
2024/12/29

**PROGRAMME**
The International EPD® System
www.environdec.com

**PROGRAMME OPERATOR**
EPD International AB

*This EPD has been developed in conformity to ISO 14025. 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.*

# 1. Brand and product

## THE BRAND BARILLA

The Barilla brand has its roots in a small bread and pasta store opened in Parma in 1877.
Today it is the number one pasta in Italy and around the world. Thanks to the best durum wheat and impressive modern technologies, Barilla supplies millions around the world with pasta that always cooks to a perfect al dente texture, as well as ready-to-eat pasta sauces.

Barilla FoodService is a line of product for professional use designed to make the work of **HoReCa Sector professionals** easier and to enable people to enjoy the quality of Barilla products when they are **eating away from home** too.

Further information on *Barilla FoodService website*.

## THE PLANT AND THE PROCESS

This Environmental Product Declaration is about Barilla's pasta Selezione Oro Chef produced in three Italian plants (Pedrignano, Foggia and Marcianise) and sold in Italy and worldwide.
Dry semolina pasta Selezione Oro Chef is made from only water and special quality durum wheat, with final moisture content below 13%, as prescribed by Italian legislation on pasta. It is produced by extrusion or lamination and then a drying process.
The pasta production process does not require additives and preservatives: it is the drying process that guarantees the conservation.

## THE PRODUCTS

Selezione Oro Chef, thanks to **Barilla** experience is made with selected quality durum wheat semolina to produce a quality pasta far all Chef's best dishes, perfect even in **double cooking**.
Selezione Oro Chef it can offer many advantages both to Chefs and their customers:

- **Perfect firm texture** after cooking, to always serve "al dente" pasta
- **Bright gold color**, for a nice appearance even in double cooking
- **Less starch dispersion**, thanks to a stronger texture

Products included in the analysis are Classic semolina pasta cuts (spaghetti, penne, fusilli, etc.); Regionali (gnocchetti sardi, orecchiette pugliesi, casarecce siciliane, trofie liguri, rigatoni romani). Shape is the only feature differentiating these products.

From a nutritional point of view, its main characteristics are:

| NUTRITIONAL INFORMATION (per 100 g) | | |
|---|---|---|
| Energy | kcal<br>kJ | 359<br>1 521 |
| Fats<br>*of which saturated* | grams | 2<br>*0.5* |
| Carbohydrates<br>*of which sugars* | grams | 70.2<br>*3.5* |
| Fibres | grams | 3 |
| Proteins | grams | 13.5 |
| Salt | grams | 0.013 |

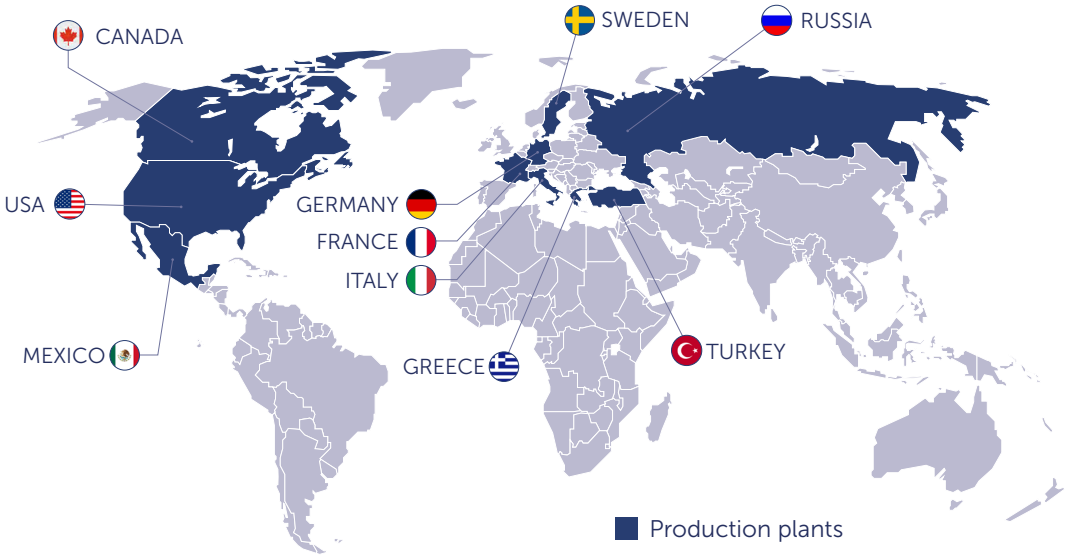
# 2. Barilla Group

Passion for quality, continuous pursuit of excellent recipes and ability to combine tradition and innovation are the fundamental ingredients that that have allowed a small shop of bread and pasta, opened in 1877 in Parma, to become an international player in the market of pasta, ready-to-eat sauces, baked goods and crispy breads.

The Group operates in over 100 countries through its brands, which have become the icon of excellence in the food sector, and with 30 production sites, which every year contribute to the production of over 2,099,000 tonnes of products.

With its brands - Barilla, Mulino Bianco, Pan di Stelle, Gran Cereale, Harrys, Pavesi, Wasa, Filiz, Yemina e Vesta, Misko, Voiello, Cucina Barilla, Catelli, Lancia, Tolerant and Pasta Evangelists – promotes a tasty, joyful and healthy diet, inspired by the Mediterranean diet and the Italian lifestyle.

Further information on www.barillagroup.com




## Good for You, Good for the Planet

In order to make a concrete contribution to global challenges, over the years, Barilla has developed a thought enclosed in the Good for You, Good for the Planet Mission that guides, step by step and offers people good, safe, nutritionally balanced food, coming from responsible supply chains.

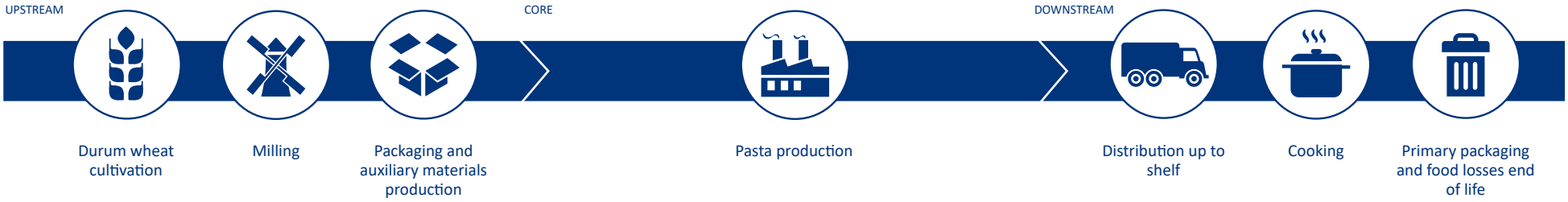
**GOOD FOOD** means taste, pleasure and a daily gesture of love for the people themselves.

**HEALTHY FOOD** means selected raw materials and balanced nutritional profiles to support healthy lifestyles.

**FOOD SOURCED FROM RESPONSIBLE SUPPLY CHAINS** means seeking the best ingredients to guarantee excellent quality, respectful of people, animals and the environment.

A commitment "from field to fork", which has led to the development of initiatives in the various stages of the supply chain and for which all Barilla Group brands contribute through projects aiming to improve the nutritional profile of products, reinforce the sustainability of the production and supply chains and provide transparent communication to consumers.

# 3. Environmental performance calculation




The environmental performance of pasta was calculated using the **LCA (life cycle analysis) methodology**, including the entire production chain, starting from the cultivation of the raw material until the delivery of the finished product to the retailer.
The study was conducted following the specific product rules published for the **EPD System**: "CPC code 2371 – Uncooked pasta, not stuffed or otherwise prepared".
The contribution to the environmental impacts brought by generic data is less than the 10% in all impact categories.

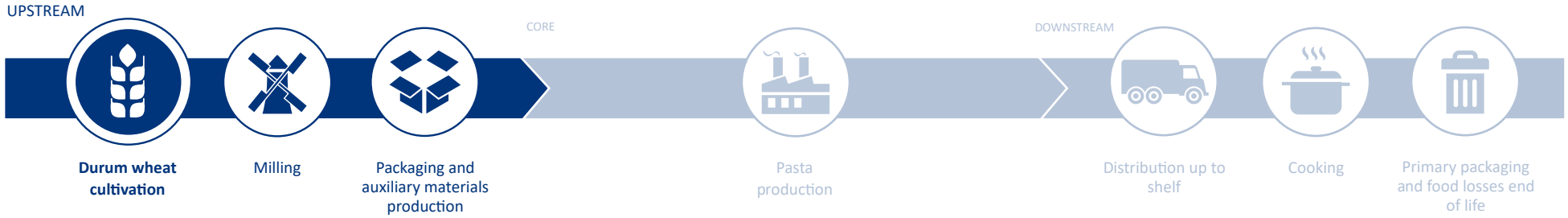
## DECLARED UNIT

Data are referred to **1 kg** of product plus the related packaging. The packaging is referred to the **1 kg** format.

## SYSTEM BOUNDARIES

The processes constituting the analyzed system were organized in three successive phases, in compliance with the EPD system's requirements.

# 4. Durum wheat cultivation




## DURUM WHEAT CULTIVATION

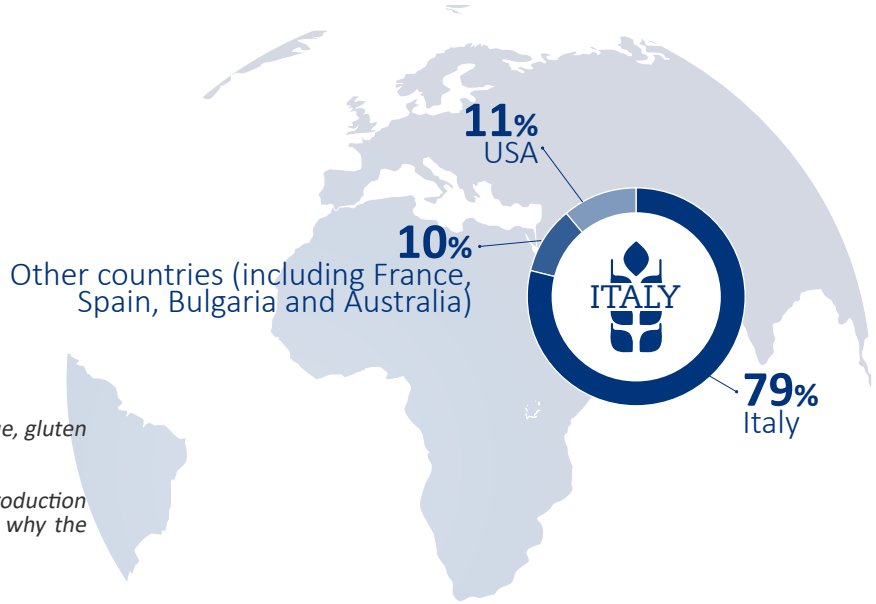
Durum wheat cultivation environmental performances were analysed considering the specific durum wheat origin; 11 different regions were analysed (North, Middle and South Italy; France; Greece; Australia; North and South USA; Turkey; Spain; Central East Europa).

Percentages are calculated as average purchased amounts for years 2018, 2019, 2020.

Country specific data were used for fertilizers amount, crop yields and water use. Secondary data (mainly from Ecoinvent database) were used for fertilizers production and diesel production and use.

For every involved country, yield is calculated as average of three years (2018, 2019, 2020).

***The 34% of Italian wheat** comes from agriculture that meets the standards defined by Barilla Sustainable Farming.*




*Durum wheat semolina for Selezione oro Chef pasta has unique features especially for its high protein value, gluten quality and golden color.*

*Barilla purchases only wheat that fulfills its high safety and quality standards. It may occur that the Italian production during one year it is not sufficient to fulfill the quantitative and qualitative demand from Barilla, that's why the percentage of grain purchased from Italy may decrease or increase from year to year.*

# THE EFFORTS FOR A RESPONSIBLE FARMING

*Since 2010, a team of Barilla professionals has been carrying out a study designed to identify the main areas for growing durum wheat in Italy and the cultivation systems with lower environmental impact. The main results of the project have been the publication of the Handbook for sustainable cultivation of durum wheat and the development of Granoduro.net in collaboration with Horta srl, a spin-off of the Università Cattolica di Piacenza. Barilla's commitment to the future is to disseminate these practices to reduce the durum wheat supply chain's environmental impact.*

**2009**

**THE LCA OF PASTA**
The EPD shows that the 60% of the Global Warming Potential of pasta is due to the cultivation of durum wheat.

**THE SUSTAINABLE AGRICOLTURE PROJECT BEGINNING**
A multidisciplinary team, composed of agronomists and LCA experts, starts a study on the agricultural systems to individuate how to reduce the environmental impact of durum wheat cultivation on the environment.

**2010**

**THE HANDBOOK FOR SUSTAINABLE CULTIVATION OF DURUM WHEAT**
As a result of the project a handbook with suggested agricultural practices for the reduction of cultivation environmental impact was published and given to farmers.

**2011**


**GRANODURO.NET**
The web decision support system (DSS) granoduro.net is developed by Horta and given to farmers.
It supports farmers with information about the optimal seeding rate, the nitrogen requirement, the risk of diseases and about the weather forecast.

**2012**

granoduro.net

**CONTRACT WITH FARMERS FOR SUSTAINABLE DURUM WHEAT**
Starting from 2013, bonus are given to farmers who cultivate durum wheat adopting the agricultural practices suggested within Barilla's handbook.

**2013**

**NEW HANDBOOKS AND INCREASED BSF APPLICATION**
The positive experience with the first Handbook led to the development of four new handbooks for foreing countries.
Compared to 2013, the total area cultivated with BSF (granoduro.net) is more than doubled.

**2017**

**THE DURUM WHEAT MANIFESTO**
In 2020 Barilla brand launches in Italy its first pasta produced with 100% Italian durum wheat: this result is possible thanks to farmers ' engagement and the increasingly widespread application of responsible agricultural practices.
For more information, visit the dedicated page on Barilla website.

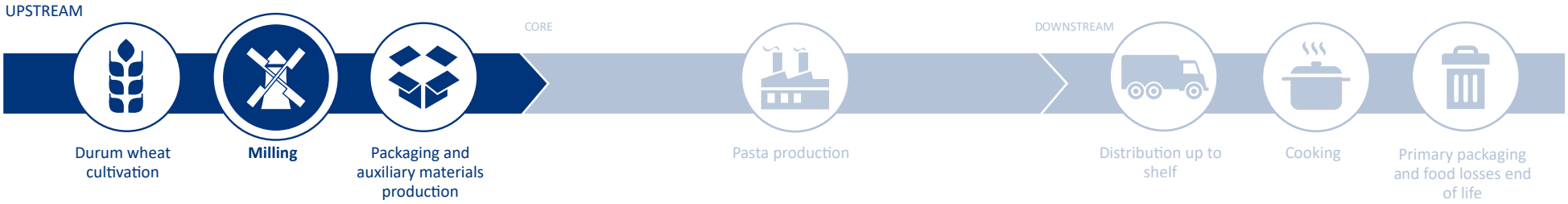
**2020**

**BARILLA SUSTAINABLE FARMING (BSF) PROMOTES MORE EFFICIENT CROPPING SYSTEMS IN ORDER TO HAVE SAFE AND HIGH QUALITY AGRICULTURAL PRODUCTS IN A WAY THAT PROTECTS AND IMPROVES THE NATURAL ENVIRONMENT AND THE SOCIAL AND ECONOMIC CONDITIONS OF FARMERS.**

European CSR Award Scheme

With the project Sustainable Agriculture, Barilla is the winner of the 1st European CSR Award Scheme which is an initiative promoted by the European Commission with the aim to give visibility to the best practices of Corporate Social Responsibility in Europe. The project, in collaboration with HORTA Srl and Life Cycle Engineering, has allowed the definition of the guidelines for the production of durum wheat with agricultural practices with lower environmental impact.

# 5. Milling




## MILLING

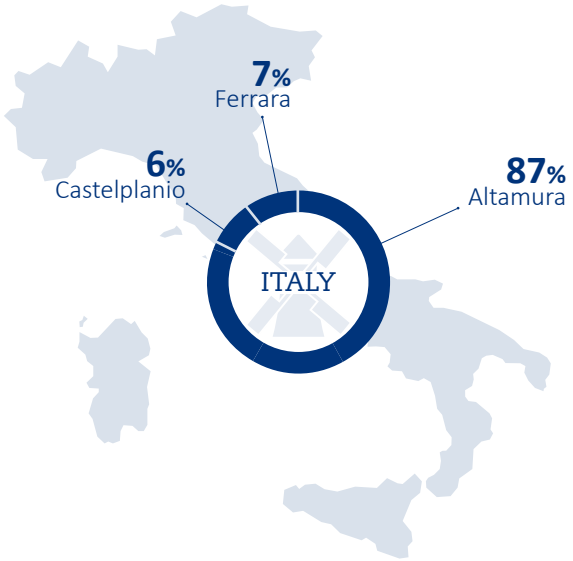
Milling process environmental performances were calculated considering energy and water consumption for each Italian Barilla property mill involved in the Selezione Oro Chef semolina production.

Primary data (2020 year) are used for water and energy consumption ad waste production. Secondary data, mainly from Ecoinvent database, are used for water and energy supply.

Environmental performance on non property mill were evaluated considering property Barilla mill data average.

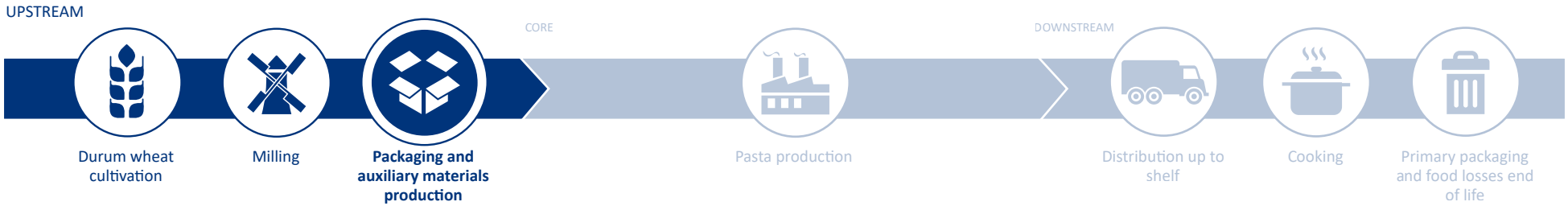
Environmental performances related to durum wheat transport from field to mill were evaluated by means of specific hypothesis for every production area. Secondary data, mainly from Ecoinvent database, are used for transport means.

Durum wheat does not need any particular storage condition (such as refrigeration).




Percentage are referred to durum wheat milled in Barilla property and non-property mills, reference year 2020.

# 6. Packaging and auxiliary materials production



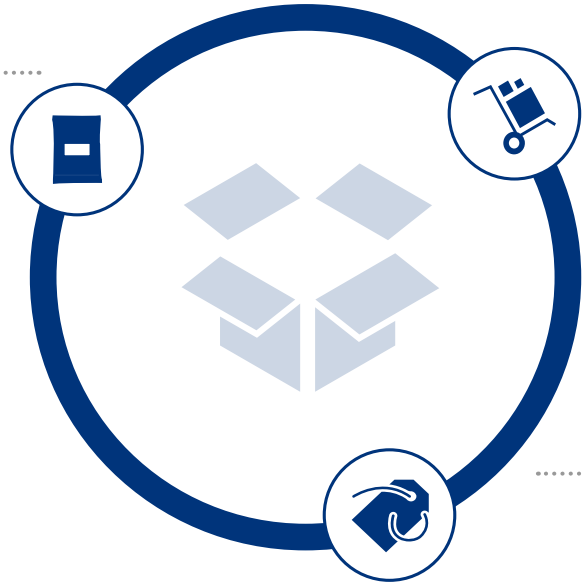

*Since 2004, Barilla designs new packaging with the"LCA packaging design tool". It allows the assessment of the environmental impacts of the packaging solutions already during the design phase.*

## PRIMARY PACKAGING

Packaging environmental performances are calculated considering the 1 kg format (the most conservative one). For all the other items of this product, the impact related to the packaging phase is lower.

The primary packaging consists in a multilayer plastic (PP) film.

Primary data (from packaging unit) are used for packaging amount and packaging materials production; data about packaging production process come from Barilla LCA database.



*Packaging used for Barilla pasta is designed for recycling.*

## PACKAGING FOR DISTRIBUTION

The packaging for transport consists in cardboard boxes (american box), used for the distribution of the product, and a plastic extensible film. Boxes are made mainly by recycled cardboard carton (pre and post consumer).
The data used have been collected by LCA database (mainly Ecoinvent).

## AUXILIARY MATERIALS

Auxiliary materials environmental performances are evaluated by using primary data from plant, during 2020 year.
Secondary data (Ecoinvent) are used for environmental aspects associated to materials production.

# 7. Pasta production


## GENERAL INFORMATION

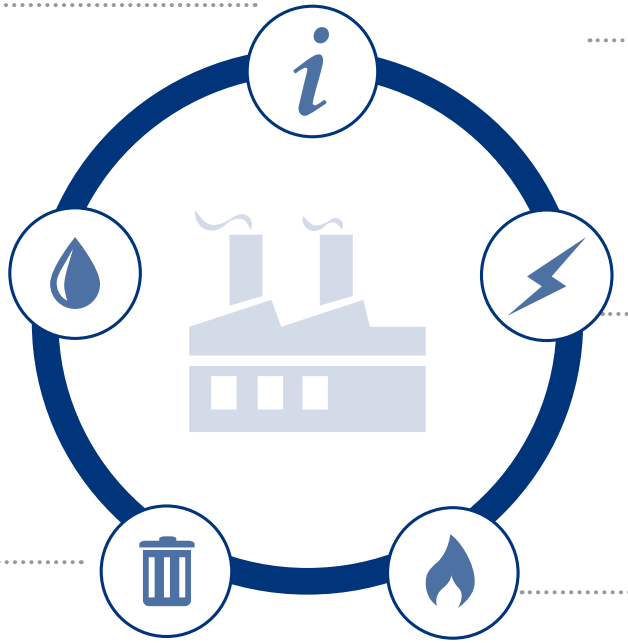
The environmental performances related to the production process are evaluated considering primary data for energy and water consumption and the waste production. The performances are calulated considering the 3 Italian pasta plants owned by Barilla (Pedrignano, Foggia, Marcianise) and weighting their impacts on basis of the pasta production. Secondary data (mainly Ecoinvent) are used for the environmental aspects related to the production of energy and water.

## WATER

The water consumption is evaluated using primary data. The overall value is attributed to the product using the mass allocation procedure.
Data are referred to year 2020.

## WASTE

The primary data are collected by the plant registrations. The overall value is attributed to the product using the mass allocation procedure.
Data are referred to year 2020.



## SEMOLA INPUT TRANSPORT

Environmental performances related to semolina transport from mill to plant were evaluated considering road transport (truck) from the national mill mix and the plants, for every nation, using 2020 primary data.
Secondary data, mainly from Ecoinvent database, are used for transport means.

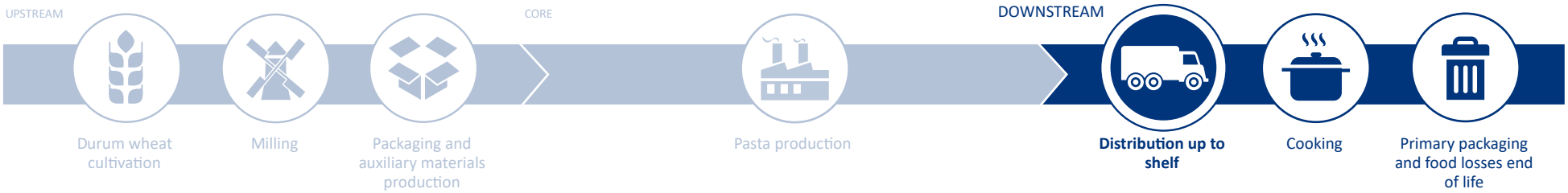
## ELECTRICITY

Total plant electricity has been divided using mass allocation (the plant produces other products beyond dry semolina pasta). Electricity production is referred to specific plant energy mix; data are referred to 2020. Electric energy production is related to specific country mix for year 2020 and to cogenerators, where applied.

## NATURAL GAS

The natural gas consumption is evaluated using primary data. The overall value is attributed to the product using the mass allocation procedure.
Data are referred to year 2020.

# 8. Distribution




## DISTRIBUTION

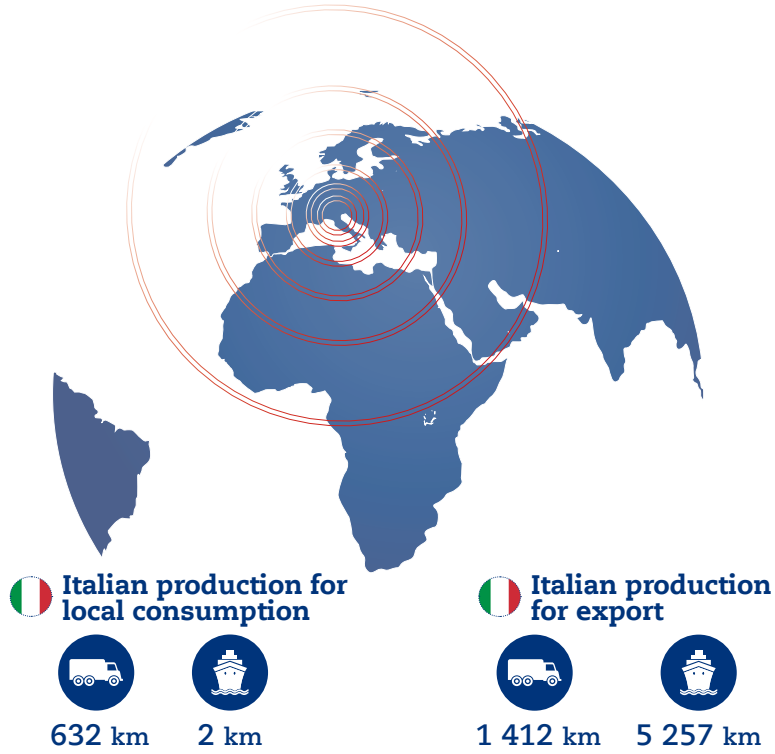
Semolina dried pasta Selezione Oro Chef is produced in 3 italian plants: Pedrignano (PR), Foggia (FG) and Marcianise (CE).
Distribution performance were calculated using the following hypotheses on distances:

- Italian transports are covered:
  - 632 km by road;
  - 2 km by ship.
- Export transports are covered:
  - 1 412 km by road;
  - 5 257 km by ship.

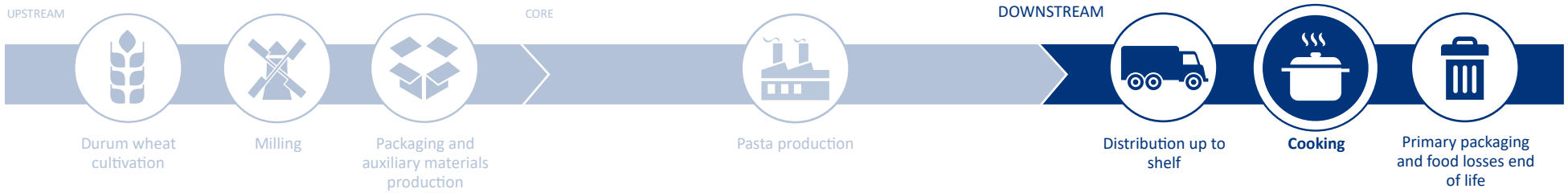
Data are referred to year 2019.

Primary data were used for distances covered by truck, train an ship; secondary data (Ecoinvent database) were used for transport means.
The product does not need any particular storage condition (such as refrigeration).

Impacts related to transport packaging end of lifeare calculated considering the average end of life scenario for paper, paperboard and plasticwithin the most relevant distribution countries (reference: Eurostat 2018).



# 9. Cooking

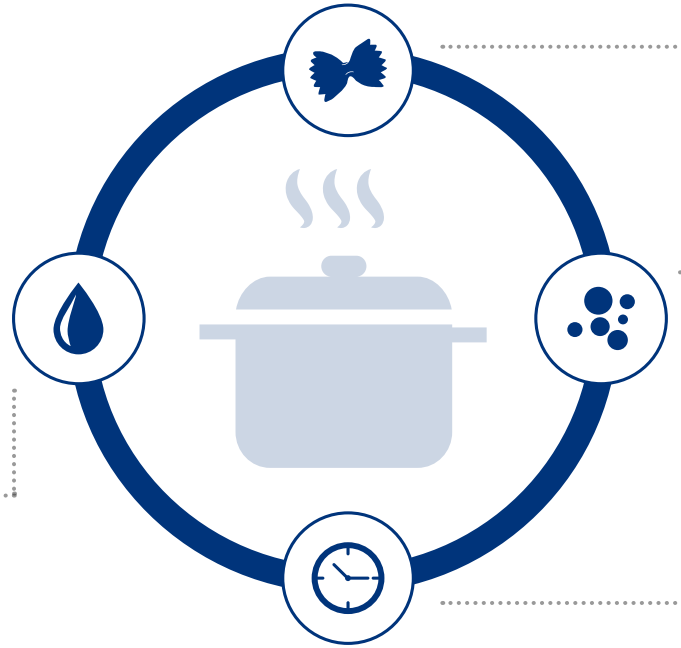



## COOKING PHASE

The cooking phase is strictly correlated to consumer behaviour and the related impacts could be estimated taking into account the "cooking indications" that are usually provided by the company on packaging.

The impacts related to the cooking phase could be estimated considering the cooking of 1 kg of pasta and the hypothesis reported on the PCR:

- Boiling phase: 0.18 kWh per kg of water;
- Cooking phase: 0.05 kWh per minute of cooking.



**10** liters of water
per kg of pasta

**1** kg of pasta

**1.8** kWh
per kg of pasta
(boiling phase)

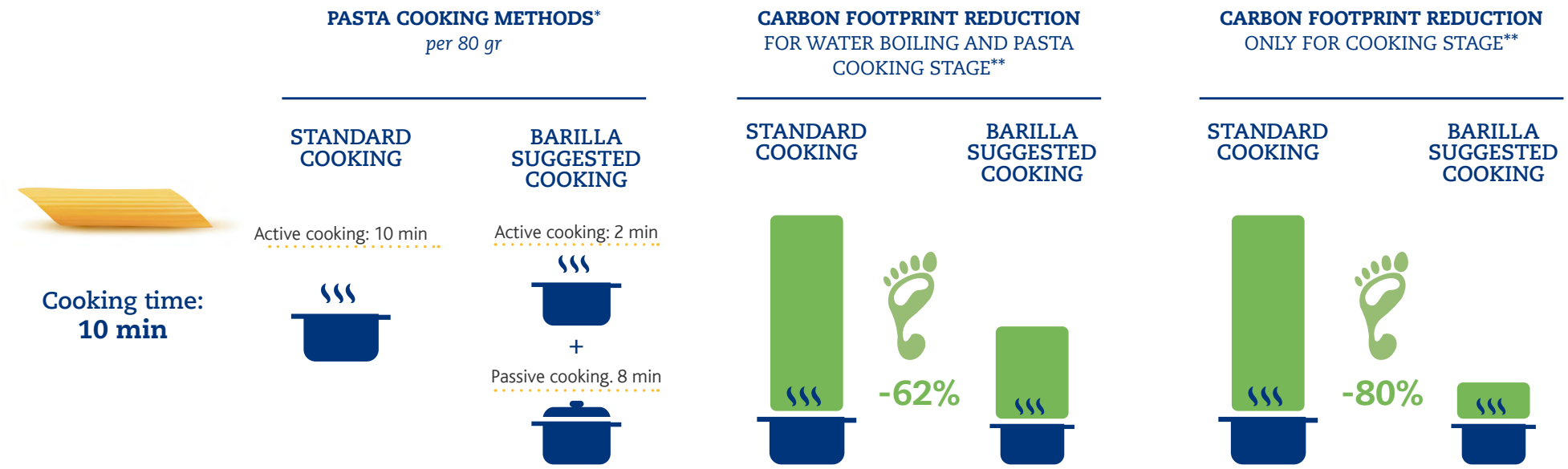
**0.05** kWh
per minute of cooking

Cooking environmental performances are provided only for local consumption; for export and worldwide average are not provided due to the high number of involved countries.

# Barilla suggested cooking method

The energy necessary for the cooking stage has a significant impact. By choosing a cooking method that uses less energy, it is possible to sensibly reduce the carbon footprint of this stage. Pasta cooking time can be divided in two parts: the time needed to boil water and the one necessary to cook pasta. Usually, after boiling water, pasta is cooked by keeping the heat on for the entire suggested cooking time, e.g. for 10 minutes *(active cooking*). However, pasta can be cooked in a more efficient way by keeping the heat on only for the first 2 minutes of cooking and then, for the remaining suggested time, the heat can be turned off while keeping the lid on the pot (*passive cooking*).

*Passive cooking can reduce the carbon footprint, due to the savings of GHG emissions related to energy use, without affecting the product quality.*
Considering the cooking process of a 10-minutes-cooking 80 gr portion of pasta, cooked with gas and electric stoves, these are the possible savings:

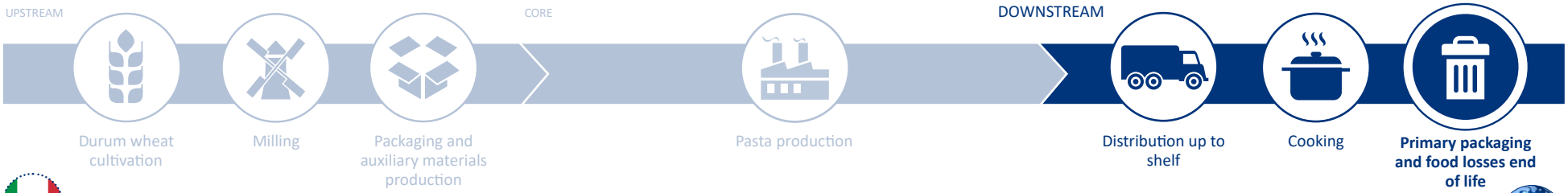



*Barilla-suggested cooking method does not affect the organoleptic properties of the product but it requires more attention during the cooking phase: pay attention that pasta is completely submerged into water and mix it regularly during cooking.*

*Cooking proportion is the following: 1l water x 100gr of pasta.

**The results are valid for gas and electric stove cooking.

# 10. Primary packaging end of life and food losses




PRIMARY PACKAGING

**ITALY**

Reference: COREPLA report 2018

| | |
|---|---|
| 20% RECYCLE | Avoiding the production of virgin material. |
| 67% ENERGY RECOVERY | Recovering packaging energy content. |
| 13% DISPOSAL | In Italy, 19% of waste sent to disposal are burned without energy recovery, the others are sent to landfill. |

**EXPORT**

Reference: Eurostat database 2017

| | |
|---|---|
| Avoiding the production of virgin material. | RECYCLE 36% |
| Recovering packaging energy content. | ENERGY RECOVERY 30% |
| In average export scenario, 16% of waste sent to disposal are burned without energy recovery, the others are sent to landfill. | DISPOSAL 34% |

PACKAGING FOR TRANSPORTATION

Reference: COMIECO report 2018

| | |
|---|---|
| 81% RECYCLE | Avoiding the production of virgin material. |
| 8% ENERGY RECOVERY | Recovering packaging energy content. |
| 11% DISPOSAL | In Italy, 19% of waste sent to disposal are burned without energy recovery, the others are sent to landfill. |

Reference: Eurostat database 2017

| | |
|---|---|
| Avoiding the production of virgin material. | RECYCLE 86% |
| Recovering packaging energy content. | ENERGY RECOVERY 6% |
| In average export scenario, 16% of waste sent to disposal are burned without energy recovery, the others are sent to landfill. | DISPOSAL 8% |


Environmental performances of packaging end of life, for local market, are calculated by means of distribution countries end of life scenarios.
For the export markets environmental performances are elaborated considering the end of life scenarios of the most representative distribution countries (France, Germany, Australia and United Kingdom); the remaining countries are assimilated to an average European scenario (Europe volumes are higher than extra-europe countries).

## FOOD LOSSES

The impacts related to food waste in use phase are estimated assuming that 2% of the pasta is not consumed and is disposed of as waste, sent to the following destinations: 50% disposal (25% landfill + 25% incineration without energy recovery), 25% composting, 25% anaerobic digestion, following the indications of the PCR document.

# 11. Environmental results - Italy for local consumption

| USE OF RESOURCES data referred to 1 kg of product | | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | *Durum wheat cultivation* | *Milling* | *Packaging and auxiliary materials production* | *Pasta production* | *Distribution up to shelf* | | *Packaging end of life and food losses* | *Pasta cooking, if gas* | *Pasta cooking, if electric* |
| **PRIMARY ENERGY RESOURCES - RENEWABLE** data in MJ | Used as energy carrier | 1,20E-01 | 2,12E-01 | 1,37E-01 | 2,77E-02 | 1,96E-03 | **5,00E-01** | 1,01E-04 | 4,99E-02 | 1,63E+00 |
| | Used as raw materials* | 0,00E+00 | 0,00E+00 | 5,36E-02 | 0,00E+00 | 0,00E+00 | **5,36E-02** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| | **Total** | **1,20E-01** | **2,12E-01** | **1,91E-01** | **2,77E-02** | **1,96E-03** | **5,53E-01** | **1,01E-04** | **4,99E-02** | **1,63E+00** |
| **PRIMARY ENERGY RESOURCES - NON RENEWABLE** data in MJ | Used as energy carrier | 4,99E+00 | 5,84E-02 | 8,50E-01 | 4,16E+00 | 1,27E+00 | **1,13E+01** | 4,60E-03 | 1,32E+01 | 3,89E+01 |
| | Used as raw materials | 0,00E+00 | 1,32E-05 | 1,58E-01 | 0,00E+00 | 0,00E+00 | **1,58E-01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| | **Total** | **4,99E+00** | **5,84E-02** | **1,01E+00** | **4,16E+00** | **1,27E+00** | **1,15E+01** | **4,60E-03** | **1,32E+01** | **3,89E+01** |
| Secondary Material (g) | | 0,00E+00 | 0,00E+00 | 3,04E+01 | 0,00E+00 | 0,00E+00 | **3,04E+01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Renewable secondary fuels (MJ. net calorific power) | | 0,00E+00 | 0,00E+00 | 1,81E-02 | 0,00E+00 | 0,00E+00 | **1,81E-02** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Non-renewable secondary fuels (MJ. net calorific power) | | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | **0,00E+00** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Net use of fresh water (liters) | | 1,06E+01 | 8,88E-02 | 5,49E-01 | 1,21E+00 | 5,66E-02 | **1,25E+01** | 8,76E-03 | 1,08E+01 | 1,75E+01 |

| OUTPUT FLOWS data referred to 1 kg of product | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|
| | *Durum wheat cultivation* | *Milling* | *Packaging and auxiliary materials production* | *Pasta production* | *Distribution up to shelf* | | *Packaging end of life and food losses* | *Pasta cooking, if gas* | *Pasta cooking, if electric* |
| Waste to animal feed or similar (g) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 2,21E+01 | 0,00E+00 | **2,21E+01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Components for reuse (g) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | **0,00E+00** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Materials for recycling (g) | **0,00E+00** | **2,20E-01** | **5,05E+00** | **6,80E+00** | **2,26E+01** | **3,47E+01** | **6,00E+00** | 0,00E+00 | 0,00E+00 |
| Materials for energy recovery (g) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 1,37E-01 | 0,00E+00 | **1,37E-01** | 5,00E+00 | 0,00E+00 | 0,00E+00 |
| Exported energy. electricity (MJ) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 1,65E-01 | 0,00E+00 | **1,65E-01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Exported energy. thermal (MJ) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | **0,00E+00** | 0,00E+00 | 0,00E+00 | 0,00E+00 |

*Secondary energy resources and recovered energy flows do not show relevant contributions.*

**The biomasses transformed into the product are not considered.*

| POTENTIAL ENVIRONMENTAL IMPACTS data referred to1 kg of product | | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | Durum wheat cultivation | Milling | Packaging and auxiliary materials production | Pasta production | Distribution up to shelf | | Packaging end of life and food losses | Pasta cooking, if gas | Pasta cooking, if electric |
| GLOBAL WARMING POTENTIAL - GWP ($g\ CO_2$ eq) | Fossil | 5,17E+02 | 3,32E+00 | 4,24E+01 | 2,49E+02 | 9,04E+01 | **9,03E+02** | 7,57E+00 | 7,84E+02 | 2,10E+03 |
| | Biogenic | 8,88E-02 | 1,16E-01 | 1,05E-01 | 2,00E-01 | 3,93E+00 | **4,44E+00** | 2,89E+00 | 3,26E-01 | 5,36E-01 |
| | Land use and land transformation | 4,04E-01 | 1,54E-03 | 8,02E-01 | 3,47E-03 | 7,98E-04 | **1,21E+00** | 1,04E-04 | 3,42E-02 | 1,13E-01 |
| | **Total** | **5,18E+02** | **3,44E+00** | **4,33E+01** | **2,50E+02** | **9,43E+01** | **9,09E+02** | **1,05E+01** | **7,84E+02** | **2,10E+03** |
| Acidification Potential - $g\ SO_2$ eq | | 1,25E+01 | 9,56E-03 | 1,53E-01 | 3,79E-01 | 4,76E-01 | **1,35E+01** | 3,10E-03 | 8,17E-01 | 6,52E+00 |
| Eutrophication Potential - $g\ PO_4^{---}$ eq | | 7,03E+00 | 1,12E-03 | 4,48E-02 | 4,53E-02 | 7,38E-02 | **7,19E+00** | 3,48E-03 | 1,96E-01 | 7,15E-01 |
| Photochemical Oxidant Formation Potential - gNMVOC eq | | 2,44E+00 | 6,17E-03 | 1,44E-01 | 4,08E-01 | 6,07E-01 | **3,60E+00** | 4,57E-03 | 8,20E-01 | 4,14E+00 |
| Abiotic Depletion Potential - Elements g Sb eq | | 1,33E-03 | 4,07E-08 | 1,18E-05 | 1,42E-06 | 3,91E-06 | **1,35E-03** | 4,92E-08 | 7,08E-06 | 3,17E-05 |
| Abiotic Depletion Potential - Fossil fuels - MJ. net calorific value | | 4,84E+00 | 5,09E-02 | 9,34E-01 | 3,95E+00 | 1,27E+00 | **1,10E+01** | 4,45E-03 | 1,31E+01 | 3,39E+01 |
| Water scarcity potential. $m^3$ eq | | 4,95E-01 | 3,53E-03 | 1,49E-02 | 5,92E-02 | -1,91E-04 | **5,73E-01** | 2,13E-04 | 1,16E-01 | 2,47E-01 |

| WASTE PRODUCTION data referred to 1 kg of product | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|
| | Durum wheat cultivation | Milling | Packaging and auxiliary materials production | Pasta production | Distribution up to shelf | | Packaging end of life and food losses | Pasta cooking, if gas | Pasta cooking, if electric |
| Hazardous waste disposed (g)* | 5,91E-05 | 0,00E+00 | 4,59E-04 | 0,00E+00 | 0,00E+00 | **5,18E-04** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Non-Hazardous waste disposed (g)* | 1,02E+00 | 2,59E+02 | 4,00E+00 | 0,00E+00 | 0,00E+00 | **2,64E+02** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Radioactive waste disposed (g) | 2,25E-01 | 9,40E-03 | 7,61E-02 | 7,98E-02 | 4,12E-02 | **4,32E-01** | 2,63E-04 | 7,08E-02 | 6,40E+00 |

*The biogenic contribution to Global Warming Potential refers only to biogenic methane.*
*The contribution given by biogenic CO2 is equal to zero, since the absorbed amount is equal to the emitted biogenic CO2 within the reference 100 years period.*

**Zero values indicate that – even if some waste are produced and disposed – their impact is evaluated within the system boundaries.*

## PRODUCT ENVIRONMENTAL PERFORMANCES


*Durum wheat semolina pasta Food Service 5kg - Italy for local market*

| | *Durum wheat cultivation* | *Milling* | *Packaging and auxiliary materials production* | *Pasta production* | *Distribution up to shelf* | *From field to distribution up to shelf* | *Primary packaging end of life and food losses* | *Cooking phase* | |
|---|---|---|---|---|---|---|---|---|---|
|  ECOLOGICAL FOOTPRINT | 6.8 | <0.1 | 0.1 | 0.6 | 0.3 | 7.8 global m²/kg | <0.1 | 2 | 5.7 |
| CARBON FOOTPRINT | 518 | 3 | 43 | 250 | 94 | 909 $gCO_2eq/kg$ | 11 | 784 | 2 101 |
| WATER SCARCITY | 495 | 4 | 15 | 59 | <1 | 573 litres eq/kg | <1 | 116 | 247 |

# 12. Environmental results - Italy for export

| USE OF RESOURCES data referred to 1 kg of product | | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | Durum wheat cultivation | Milling | Packaging and auxiliary materials production | Pasta production | Distribution up to shelf | | Packaging end of life and food losses | Pasta cooking, if gas | Pasta cooking, if electric |
| PRIMARY ENERGY RESOURCES - RENEWABLE data in MJ | Used as energy carrier | 1,20E-01 | 2,12E-01 | 1,37E-01 | 2,77E-02 | 5,07E-03 | **5,03E-01** | 1,01E-04 | 4,41E-02 | 1,24E+00 |
| | Used as raw materials* | 0,00E+00 | 0,00E+00 | 5,36E-02 | 0,00E+00 | 0,00E+00 | **5,36E-02** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| | **Total** | **1,20E-01** | **2,12E-01** | **1,91E-01** | **2,77E-02** | **5,07E-03** | **5,56E-01** | **1,01E-04** | **4,41E-02** | **1,24E+00** |
| PRIMARY ENERGY RESOURCES - NON RENEWABLE data in MJ | Used as energy carrier | 4,99E+00 | 5,84E-02 | 8,50E-01 | 4,16E+00 | 3,42E+00 | **1,35E+01** | 4,49E-03 | 1,27E+01 | 3,95E+01 |
| | Used as raw materials | 0,00E+00 | 1,32E-05 | 1,58E-01 | 0,00E+00 | 0,00E+00 | **1,58E-01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| | **Total** | **4,99E+00** | **5,84E-02** | **1,01E+00** | **4,16E+00** | **3,42E+00** | **1,36E+01** | **4,49E-03** | **1,27E+01** | **3,95E+01** |
| Secondary Material (g) | | 0,00E+00 | 0,00E+00 | 3,04E+01 | 0,00E+00 | 0,00E+00 | **3,04E+01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Renewable secondary fuels (MJ. net calorific power) | | 0,00E+00 | 0,00E+00 | 1,81E-02 | 0,00E+00 | 0,00E+00 | **1,81E-02** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Non-renewable secondary fuels (MJ. net calorific power) | | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | **0,00E+00** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Net use of fresh water (liters) | | 1,06E+01 | 8,88E-02 | 5,49E-01 | 1,21E+00 | 1,44E-01 | **1,26E+01** | 8,33E-03 | 1,09E+01 | 1,92E+01 |

| OUTPUT FLOWS data referred to 1 kg of product | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|
| | Durum wheat cultivation | Milling | Packaging and auxiliary materials production | Pasta production | Distribution up to shelf | | Packaging end of life and food losses | Pasta cooking, if gas | Pasta cooking, if electric |
| Waste to animal feed or similar (g) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 2,21E+01 | 0,00E+00 | **2,21E+01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Components for reuse (g) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | **0,00E+00** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Materials for recycling (g) | 0,00E+00 | 2,20E-01 | 5,05E+00 | 6,80E+00 | 2,40E+01 | **3,60E+01** | 6,82E+00 | 0,00E+00 | 0,00E+00 |
| Materials for energy recovery (g) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 1,37E-01 | 0,00E+00 | **1,37E-01** | 5,00E+00 | 0,00E+00 | 0,00E+00 |
| Exported energy. electricity (MJ) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 1,65E-01 | 0,00E+00 | **1,65E-01** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Exported energy. thermal (MJ) | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | 0,00E+00 | **0,00E+00** | 0,00E+00 | 0,00E+00 | 0,00E+00 |

*Secondary energy resources and recovered energy flows do not show relevant contributions.*

**The biomasses transformed into the product are not considered.*

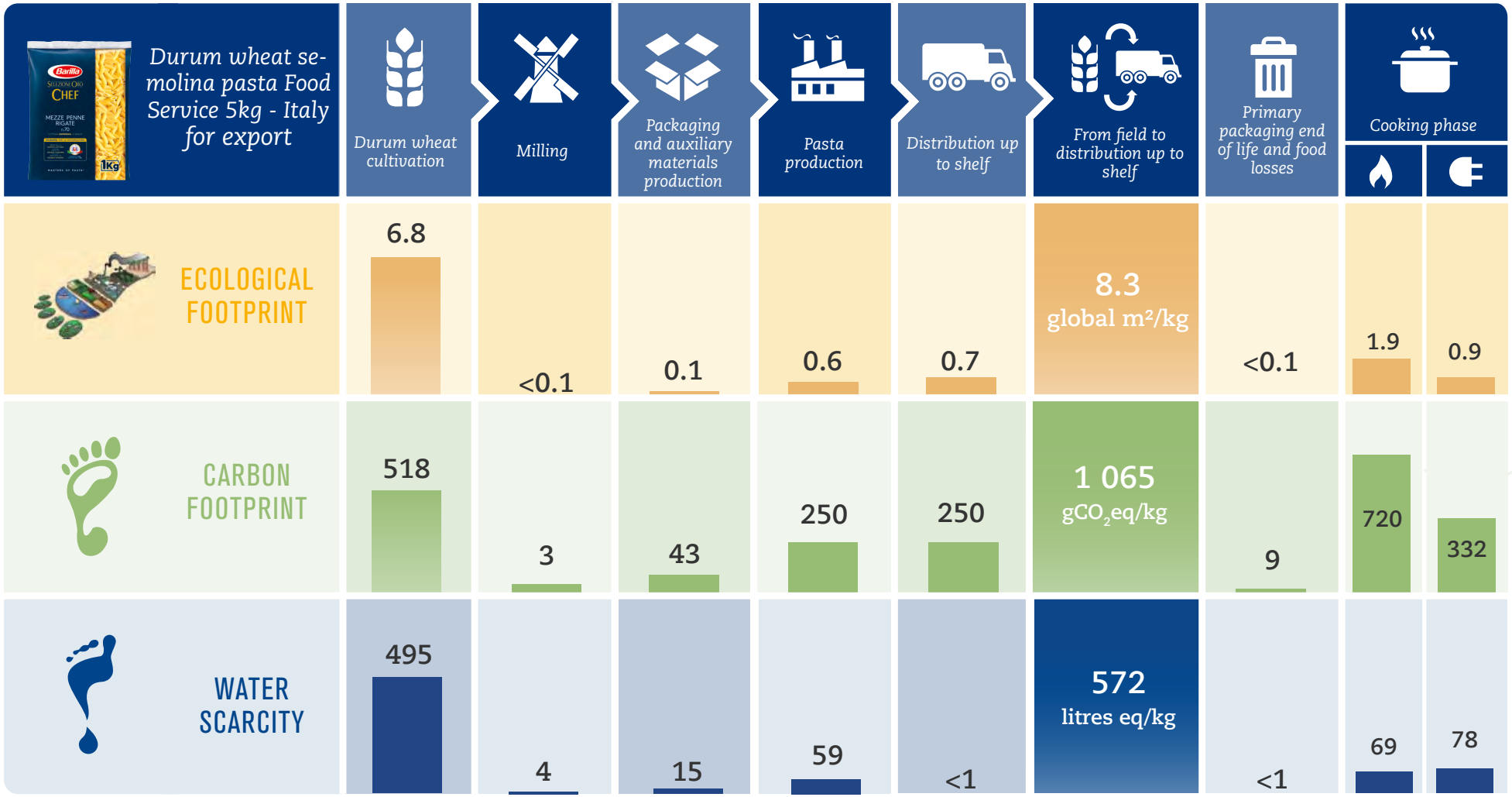
| POTENTIAL ENVIRONMENTAL IMPACTS data referred to1 kg of product | | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | Durum wheat cultivation | Milling | Packaging and auxiliary materials production | Pasta production | Distribution up to shelf | | Packaging end of life and food losses | Pasta cooking, if gas | Pasta cooking, if electric |
| GLOBAL WARMING POTENTIAL - GWP ($g\ CO_2$ eq) | Fossil | 5,17E+02 | 3,32E+00 | 4,24E+01 | 2,49E+02 | 2,47E+02 | **1,06E+03** | 5,66E+00 | 7,20E+02 | 3,32E+02 |
| | Biogenic | 8,88E-02 | 1,16E-01 | 1,05E-01 | 2,00E-01 | 3,12E+00 | **3,63E+00** | 2,89E+00 | 2,40E-01 | 2,47E-01 |
| | Land use and land transformation | 4,04E-01 | 1,54E-03 | 8,02E-01 | 3,47E-03 | 2,12E-03 | **1,21E+00** | 1,04E-04 | 2,87E-02 | 5,52E-02 |
| | **Total** | **5,18E+02** | **3,44E+00** | **4,33E+01** | **2,50E+02** | **2,50E+02** | **1,06E+03** | **8,54E+00** | **7,20E+02** | **3,32E+02** |
| Acidification Potential - g $SO_2$ eq | | 1,25E+01 | 9,56E-03 | 1,53E-01 | 3,79E-01 | 2,08E+00 | **1,51E+01** | 2,91E-03 | 5,67E-01 | 9,12E-01 |
| Eutrophication Potential - g $PO_4^{---}$ eq | | 7,03E+00 | 1,12E-03 | 4,48E-02 | 4,53E-02 | 2,22E-01 | **7,34E+00** | 3,44E-03 | 1,83E-01 | 2,25E-01 |
| Photochemical Oxidant Formation Potential - gNMVOC eq | | 2,44E+00 | 6,17E-03 | 1,44E-01 | 4,08E-01 | 1,87E+00 | **4,87E+00** | 4,34E-03 | 6,18E-01 | 7,15E-01 |
| Abiotic Depletion Potential - Elements g Sb eq | | 1,33E-03 | 4,07E-08 | 1,18E-05 | 1,42E-06 | 8,99E-06 | **1,35E-03** | 4,25E-08 | 8,04E-06 | 1,30E-04 |
| Abiotic Depletion Potential - Fossil fuels - MJ. net calorific value | | 4,84E+00 | 5,09E-02 | 9,34E-01 | 3,95E+00 | 3,41E+00 | **1,32E+01** | 4,35E-03 | 1,25E+01 | 5,36E+00 |
| Water scarcity potential. $m^3$ eq | | 4,95E-01 | 3,53E-03 | 1,49E-02 | 5,92E-02 | -7,45E-04 | **5,72E-01** | 2,10E-04 | 6,94E-02 | 7,78E-02 |

| WASTE PRODUCTION data referred to 1 kg of product | UPSTREAM | | | CORE | DOWNSTREAM | TOTAL | USE STAGE | | |
|---|---|---|---|---|---|---|---|---|---|
| | Durum wheat cultivation | Milling | Packaging and auxiliary materials production | Pasta production | Distribution up to shelf | | Packaging end of life and food losses | Pasta cooking, if gas | Pasta cooking, if electric |
| Hazardous waste disposed (g)* | 5,91E-05 | 0,00E+00 | 4,59E-04 | 0,00E+00 | 0,00E+00 | **5,18E-04** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Non-Hazardous waste disposed (g)* | 1,02E+00 | 2,59E+02 | 4,00E+00 | 0,00E+00 | 0,00E+00 | **2,64E+02** | 0,00E+00 | 0,00E+00 | 0,00E+00 |
| Radioactive waste disposed (g) | 2,25E-01 | 9,40E-03 | 7,61E-02 | 7,98E-02 | 1,10E-01 | **5,01E-01** | 2,64E-04 | 2,90E-01 | 4,29E+01 |

*The biogenic contribution to Global Warming Potential refers only to biogenic methane.*
*The contribution given by biogenic CO2 is equal to zero, since the absorbed amount is equal to the emitted biogenic CO2 within the reference 100 years period.*

**Zero values indicate that – even if some waste are produced and disposed – their impact is evaluated within the system boundaries.*

## PRODUCT ENVIRONMENTAL PERFORMANCES




*Cooking environmental performances are referred to the export country with the highest distributed volumes (France).*

# 13. Differeces versus previous versions of EPD

The differences versus previous EPD versions are due mainly to: updated yields for durum wheat cultivation, new input of environmental performances of plant and mills auxiliary materials, updated emission factors for the specific energy mixes, new characterization factors.

Finally the Product Environmental Performance section has been modified with the substitution of Virtual Water Content with Water Scarcity indicator.

# 14. Additional information

## REFERENCES


- International EPD Consortium, General Programme Instructions (EPD), ver. 3.01 of 18/09/2019;
- WWF, Global Footprint Network, Zoological Society of London, Living Planet Report 2008, WWF (2008);
- Arjen Y. Hoekstra, Ashok K. Chapagain, Maite M. Aldaya, Mesfin M. Mekonnen; Water Footprint The Water Footprint Manual 2011, Waterfootprint Network;
- PCR 2010:01; CPC 2371 - PCR for uncooked pasta, not stuffed or otherwise prepared; v. 4.01 20.09.2021;
- COMIECO Raccolta, Riciclo e Recupero di carta e cartone 2018;
- COREPLA relazione sulla gestione 2018;
- Eurostat database for waste management, latest version (2018).


*Environmental declarations published within the same product category, though originating from different programs. may not be comparable. This declaration and further information in regards are available at www.environdec.com*

*As EPD owner, Barilla has the sole ownership, liability and responsibility for the EPD.*

## EPD PROCESS CERTIFICATION

Product category Rules (PCR) review conducted by:
Technical Committee of the International EPD® system.
Chair Filippo Sessa
Contact via info@environdec.com

Program operator:
**EPD International AB**
Box 210 60, SE-100 31 Stockholm, Sweden
info@environdec.com

EPD®
ENVIRONMENTAL PRODUCT DECLARATION

### EPD PROCESS CERTIFICATION

Independent verification of the declaration and data, according to ISO 14025:

- [x] EPD process verification
- [ ] EPD verification- Third party verifier

### PROCESS INTERNAL VERIFICATION

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

- [ ] Yes
- [x] No

Third party verifier: **Bureau Veritas Certification Sweden AB,** Accredited by: **SWEDAC**

BUREAU VERITAS

Process internal verifier: **Ugo Pretato,** Approved by: **The International EPD® System**

STUDIOFIESCHI & SOCI

## CONTACTS

Barilla G. e R. Fratelli- Società per Azioni, via Mantova 166, 43122, Parma, Italy. www.barillagroup.com
For additional information relative to the activities of the Barilla Group or in regards to this environmental declaration, please contact:
*Laura Marchelli - laura.marchelli@barilla.com*

Barilla
The Italian Food Company. Since 1877.

Technical support and grafic design: **Life Cycle Engineering SpA - Italy www.lcengineering.eu**

LCE



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# 15. Glossary

## ECOLOGICAL FOOTPRINT

The ecological footprint measures the area of biologically productive land and water required to provide the resources used and absorb the carbon dioxide waste generated along the entire life cycle. It is measured in standard units called global hectares (gha).

www.globalfootprint.org

## CARBON FOOTPRINT

A product carbon footprint is the total amount of greenhouse gases produced along the entire life cycle. It is expressed in equivalent mass of carbon dioxide ($CO_2$-eq).
In agriculture a significant contribution is given by the emission of nitrous oxide (N2O) due to the fertilizers use. It is also known as Global Warming Potential (GWP).

www.ipcc.ch

## WATER SCARCITY

Water scarcity measures the available water remaining per unit of surface in a given watershed relative to the world average, after human and aquatic ecosystem demands have been met. This method builds on the assumption that the potential to deprive another user of water is directly proportional to the amount of water consumed and inversely proportional to the available water remaining per unit of surface and time in a region (watershed).

www.wulca-waterlca.org

## ACIDIFICATION (AP )

It is a phenomenon for which precipitation is unusually acidic, meaning that it has substandard levels of pH. It can have harmful effects on plants, aquatic animals and infrastructure. Acid rain is caused by emissions of $SO_2$. $NO_x$ and $NH_3$.
The acidification potential is measured in mass of sulphur dioxide equivalent (SO2-eq).

## EUTROPHICATION (EP )

It is an abnormal proliferation of vegetation in the aquatic ecosystems caused by the addition of nutrients into rivers. lakes or ocean. which determinates a lack of oxygen.
The eutrophication potential is mainly influenced by emission into water of phosphates and nitrates. It is expressed in mass of $PO_{4^{---}}$equivalent.

## PHOTOCHEMICAL OXIDANT FORMATION POTENTIAL (POFP)

Production of compounds that, under the light effect, are able to promote an oxidation reaction leading to ozone production in the troposphere.
The indicator is mainly influenced by VOCs (Volatile organic compounds) is usually expressed in mass of ethylene equivalent (g NMVOC - equivalent).