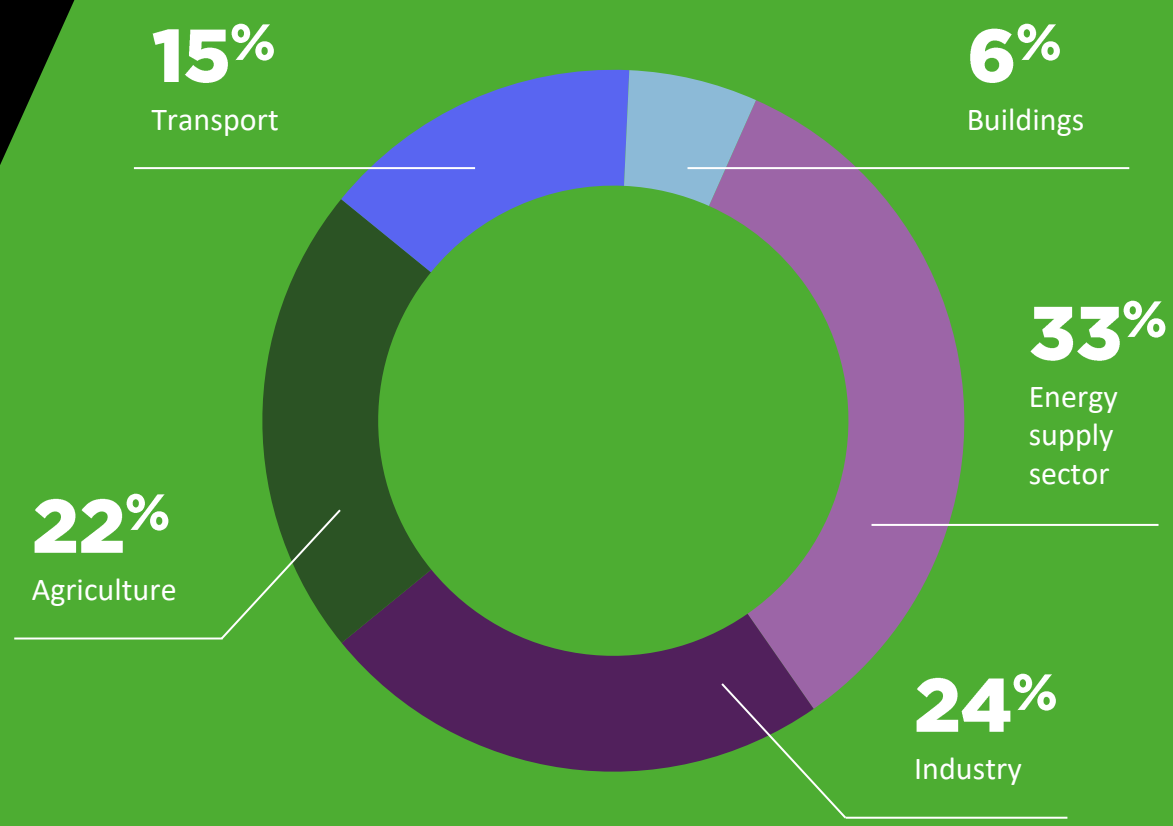
PROBLEM – GREENHOUSE GAS EMISSIONS CAUSE CLIMATE CHANGE

Agriculture is responsible for almost a

22% of the world's greenhouse gas emissions.[1]

GREENHOUSE GAS EMISSIONS SOURCES



1 https://report.ipcc.ch/ar6wg3/pdf/IPCC_AR6_WGIII_SummaryForPolicymakers.pdf

SOLUTION **NR 1**

AUGA M1

CO2

One AUGA M1 tractor will be saving **100t CO2 per year**

In 2021, organic food producer of Lithuania introduced the world's first hybrid biomethane and electric tractor for professional farm use – **AUGA M1.**

Biomethane – is one of the **greenest** types of biofuel. Methane, collected from livestock waste and converted to biomethane, **offsets more emissions** per unit of energy in its production and use cycle **than it emits.**

By 2023, such tractors will be working in fields of Lithuania

SUPER GARDEN

auga

SOLUTION **NR 2**

SPECIALIZED FEED TECHNOLOGY

CH4

A single cow can make **up to 99 kg of methane** gas per year. Applying specialized feed technology – **50% less emissions** per one tone of cow's milk will be achieved.[3]

Methane is much more powerful at trapping heat than CO2, making its global warming impact more than **80 times** greater in the short term.[1]

Livestock produce **14.5%** of global greenhouse gas emissions. The majority of that is in the form of **methane.**[2]

Lithuania's organic food producer developing a **specialised feed technology** aimed at reducing methane emissions from cattle digestion processes.

1 https://www.bbc.com/future/article/20210805-the-search-for-the-worlds-largest-methane-sources
2 https://www.pbs.org/newshour/show/cow-burps-are-a-major-contributor-to-climate-change-can-scientists-change-that
3 https://www.ucdavis.edu/food/news/making-cattle-more-sustainable

SOLUTION **NR 3**

FREEZE-DRYING

01

Sustainability of raw material.
99% of raw material is processed during freeze-drying process

02

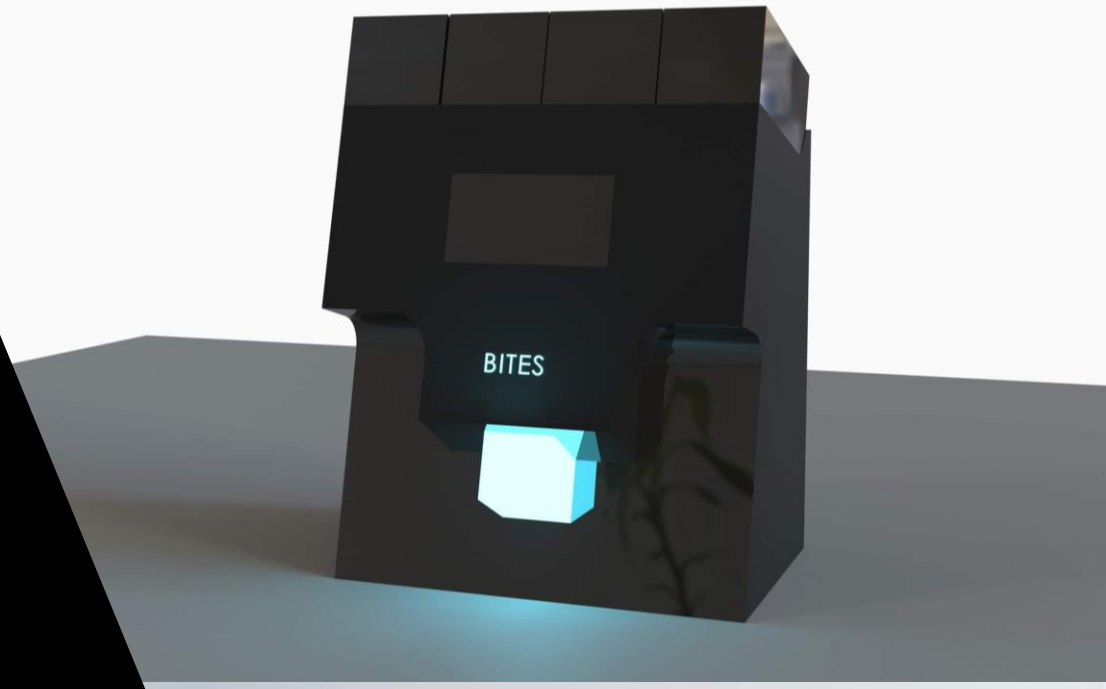
Less logistic cost.
Efficient and sustainable logistics, which reduce CO2 emission during transportation and storage

03

Reduction of food waste by 30%.
Long shelf life and remaining vitamins and nutrients all year round

HEALTHY SNACKING IN AN INTERACTIVE WAY BY 3D PRINTING

- 100% plant-based natural product
- with the increased biological value from freeze-dried powder
- remaining 98% vitamins and nutrition value
- no added sugar
- lactose-free
- gluten-free
- vegan friendly



SAVE THE PLANET WITH JOY !