

How food “works”



College Eight Plenary
Wed., Oct. 10, 2012

How food works; work done by food; work to produce food

1. What does “work” mean in this talk
2. What did our ancestors eat?
3. Humans in food webs & food cycles
4. Energetics of food
5. Inputs into food production
6. Work from food, working for food

1. What does “work” mean?

- Energetics of food creation: physics, chemistry, biology
- “Food webs” are cycle of energy & minerals from producers to consumers to decomposers
- “Food chains” are human predation on food webs, to concentrate energy for societal reproduction
- “Food” is stored energy, in digestible form (which depends on location in food web)
- Food production operates against entropy (3rd Law of Thermodynamics) to allow biological organization
- But most human interventions rely on “fossil sources” of energy to concentrate food energy
- These sources are not renewable or infinite (“Waste equals food”)

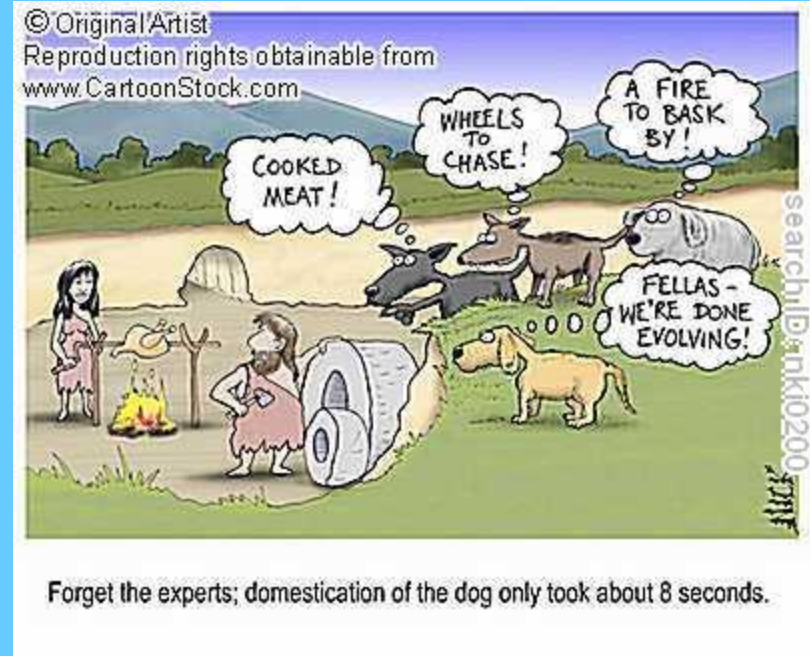
2. What did our ancestors eat?



<http://www.indianafoodreview.com/wp-content/uploads/2010/12/prehistoric.11310.jpg>



<http://www.cookbookpeople.com/blog/wp-content/uploads/2009/07/food-timeline-family-cookbook.jpg>



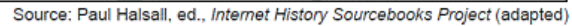
<http://www.cartoonstock.com/lowres/nki0200l.jpg>



<http://images.photoresearchers.com/photos/preview/se/se9858.jpg>



<http://blogs.scientificamerican.com/guest-blog/files/2012/02/Wild-Wheat.jpg>



A world map illustrating the origins and productive areas of modern food production. The map uses two colors to denote different regions: red for 'Centres of origin of food production' and yellow for 'The most productive agricultural areas of the modern world'.

Centres of origin of food production (Red areas):

- Eastern US
- Mesoamerica
- Andes and Amazonia
- Sahel
- West Africa
- Ethiopia
- Fertile Crescent
- China
- New Guinea

The most productive agricultural areas of the modern world (Yellow areas):

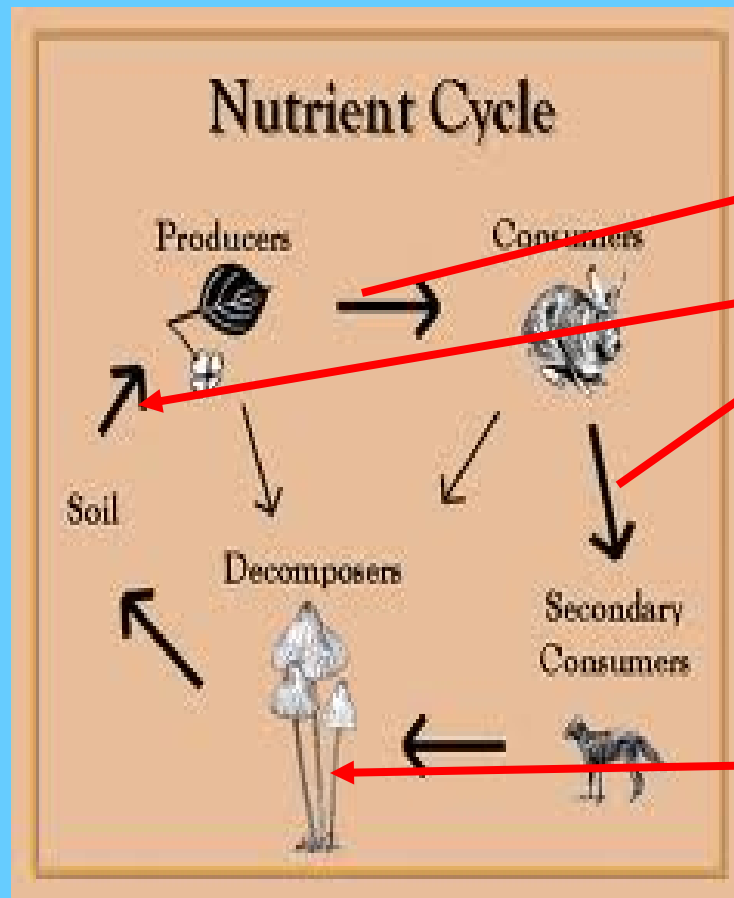
- Western US
- Europe
- North Africa
- South America (Brazil, Argentina, Chile)
- India
- China
- Japan
- South Korea
- Philippines
- Indonesia
- Australia

The diagram is a stacked area chart showing the percentage of reliance on different food sources over time. The vertical axis represents time, from 7000 B.C. at the bottom to A.D. 1500 at the top, with major grid lines every 1000 years. The horizontal axis represents the percentage of reliance, with a scale from 0 to 50% shown in the bottom right. The chart is divided into four categories: Wild Animals (bottom-most area, yellow), Wild Plants (second area from bottom, light blue), Domesticated Animals (third area from bottom, medium blue), and Domesticated Plants (top-most area, dark blue). The chart shows a general trend of increasing reliance on domesticated food sources over time, with Domesticated Plants becoming the dominant source by A.D. 1500. Domesticated Animals also show a significant increase in reliance, particularly between 3000 B.C. and 1000 B.C. Wild Animals and Wild Plants show a general decline in reliance over time.

Time Period	Wild Animals (%)	Wild Plants (%)	Domesticated Animals (%)	Domesticated Plants (%)
7000 B.C.	~45	~10	~10	~0
6000 B.C.	~40	~15	~10	~0
5000 B.C.	~35	~20	~15	~0
4000 B.C.	~30	~25	~20	~0
3000 B.C.	~25	~30	~25	~0
2000 B.C.	~20	~35	~30	~0
1000 B.C.	~15	~40	~35	~0
A.D. 1500	~0	~0	~40	~60

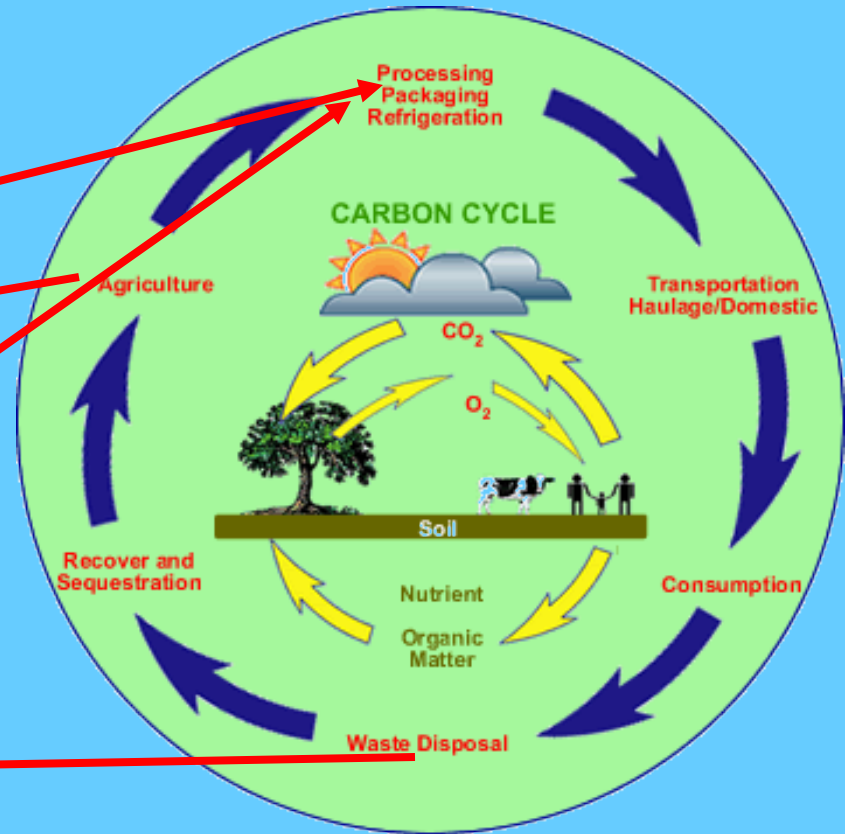
<http://anthropologynet.files.wordpress.com/2008/08/animal-domestication-time-frame.jpg>

3. Food webs, food chains, food cycles



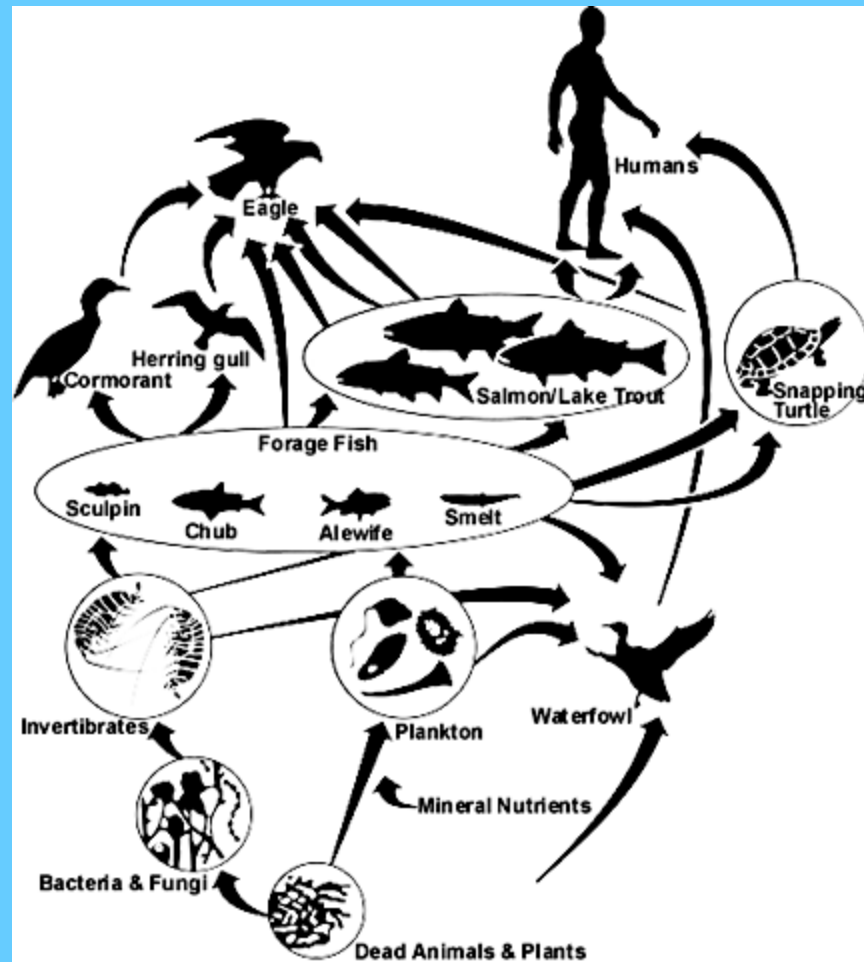
Food Web

<http://www.rbnc.org/schoolunits/soildecomp-old.htm>



Food Cycle

Humans are predators on food webs

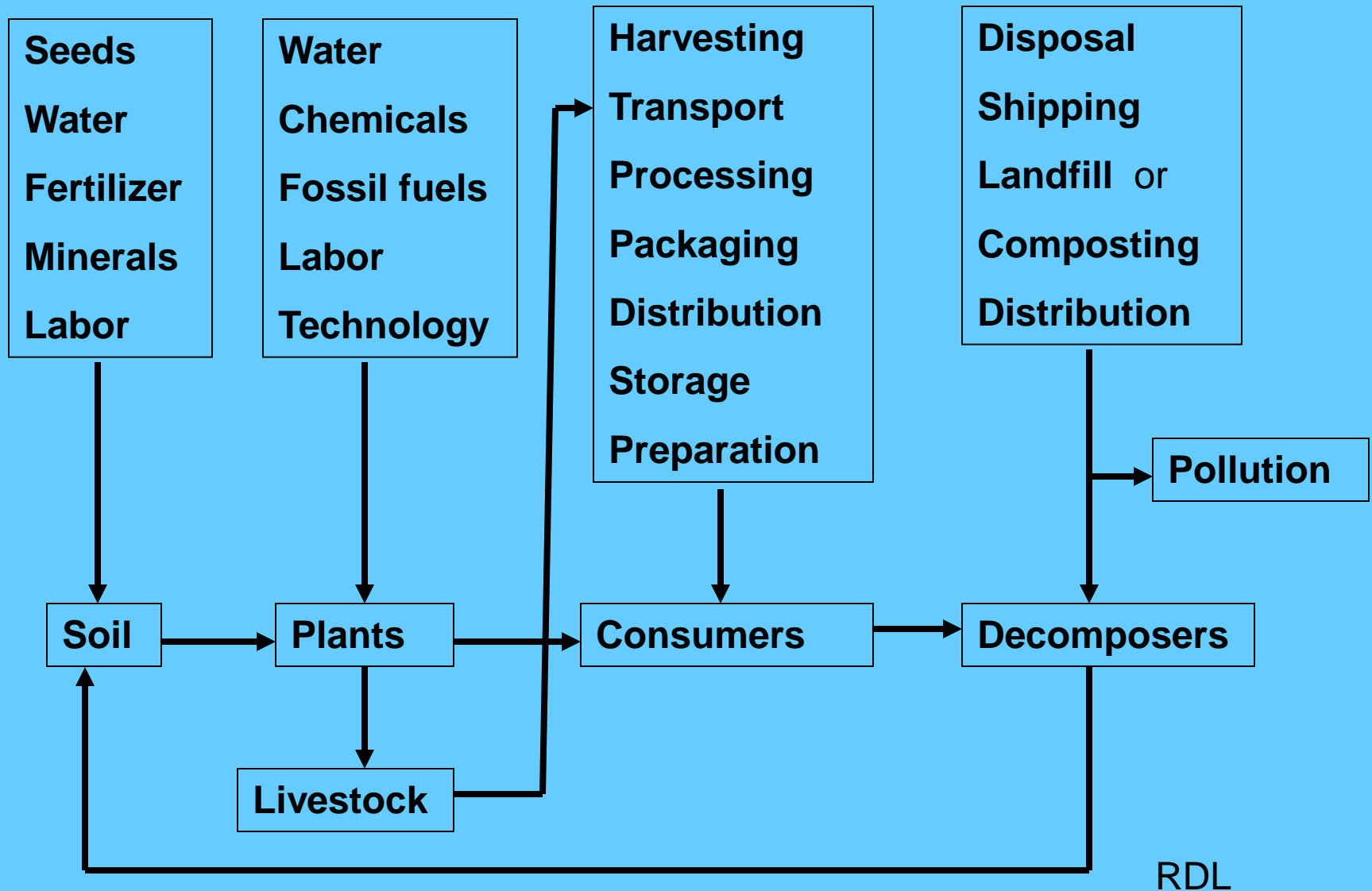


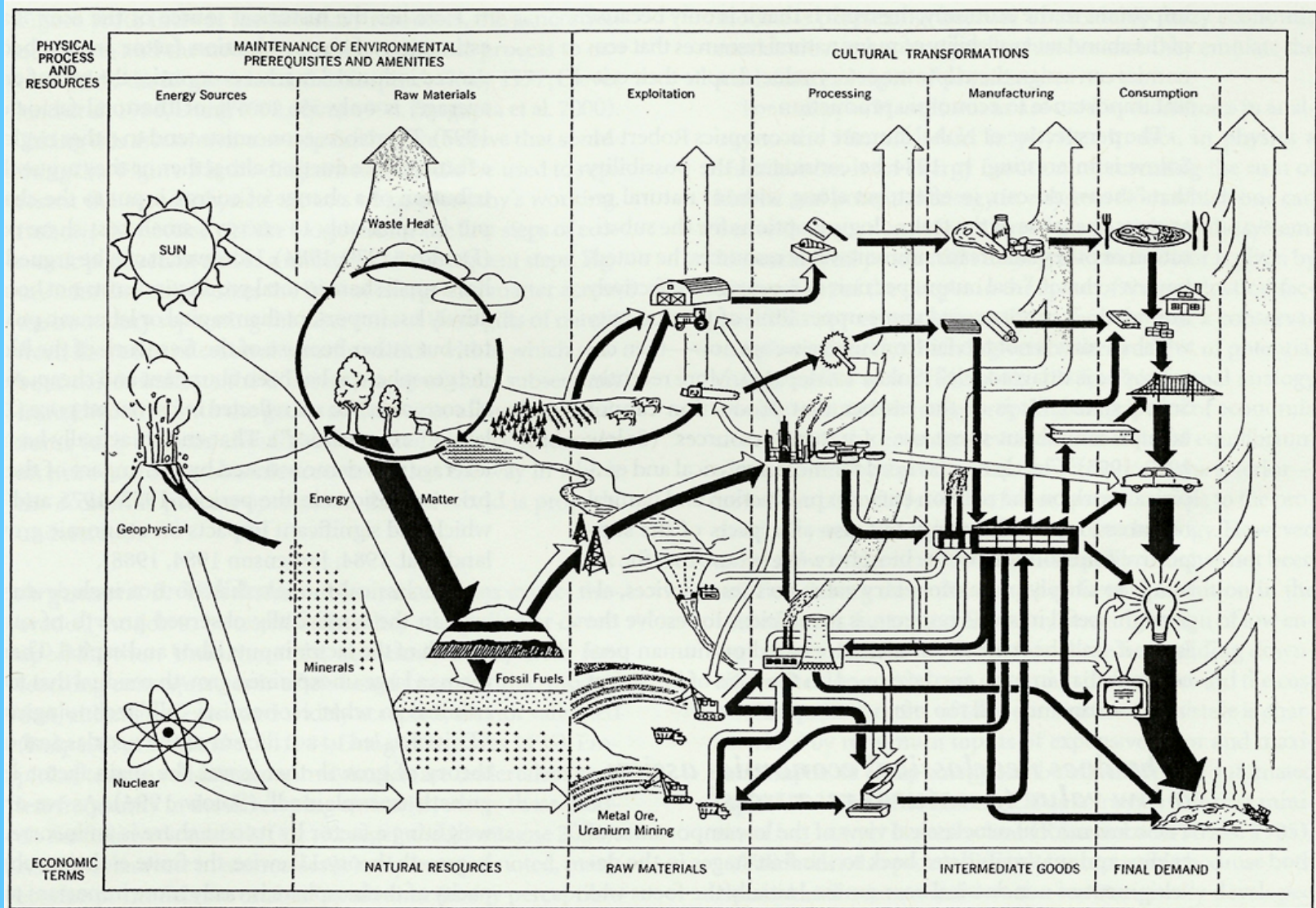
Food cycle: what goes in and what comes out?

Food cycle = (CO₂ + energy + water + soil)

- + (farming + labor + technology)**
- + (extraction + processing + conversion)**
- + (shipping + distribution + marketing)**
- + (acquisition + preparation + leftovers)**
- + (garbage + compost + sewage)**

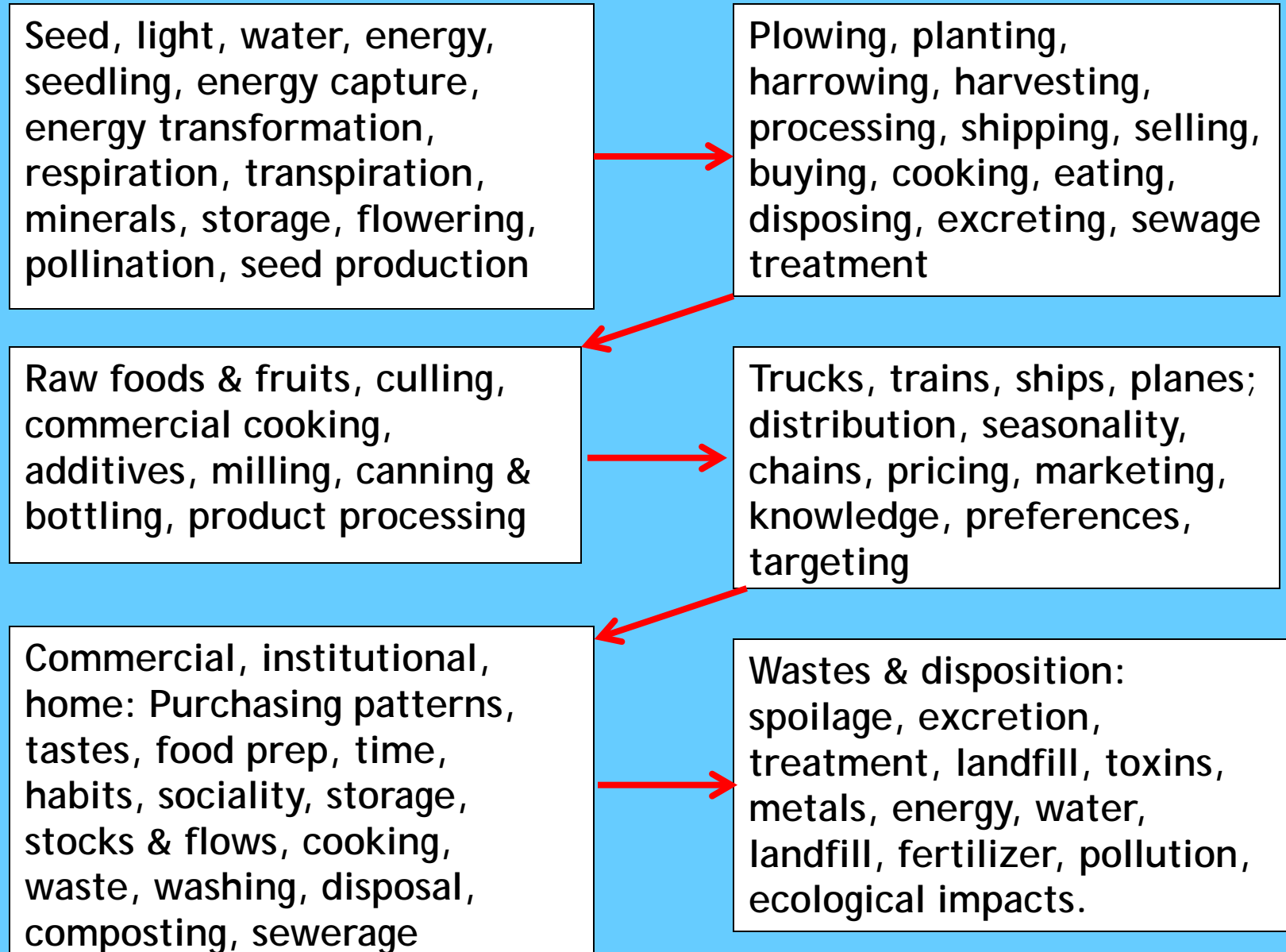
We actively intervene in food webs & cycles





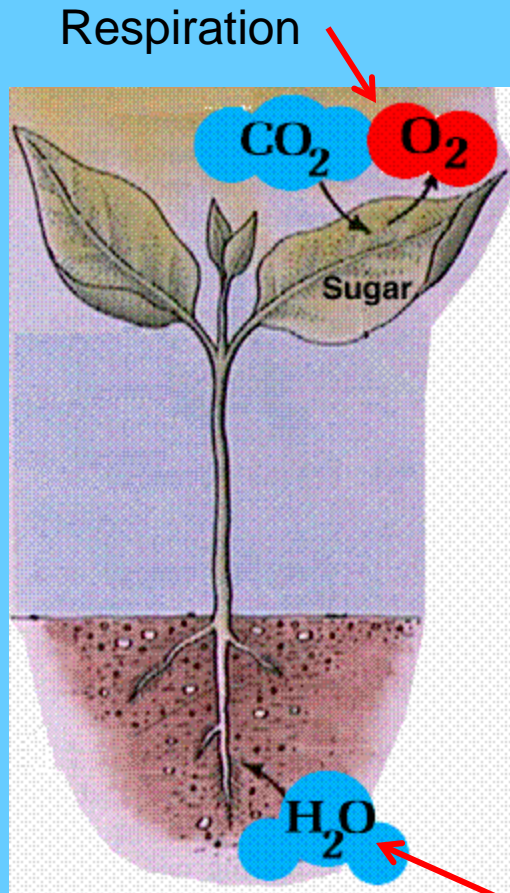
The industrial food cycle

<http://www.todaysengineer.org/2012/Jun/Energy-and-the-Economy-Pt1.asp>



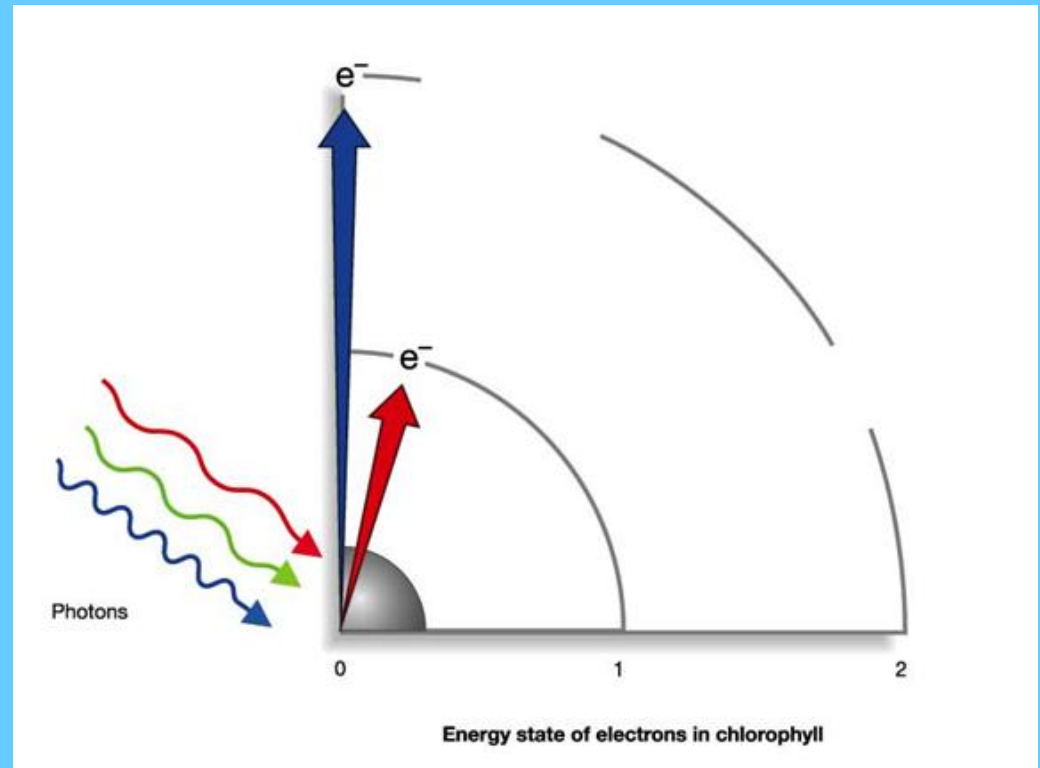
4. Energetics of food

Photosynthesis captures solar energy



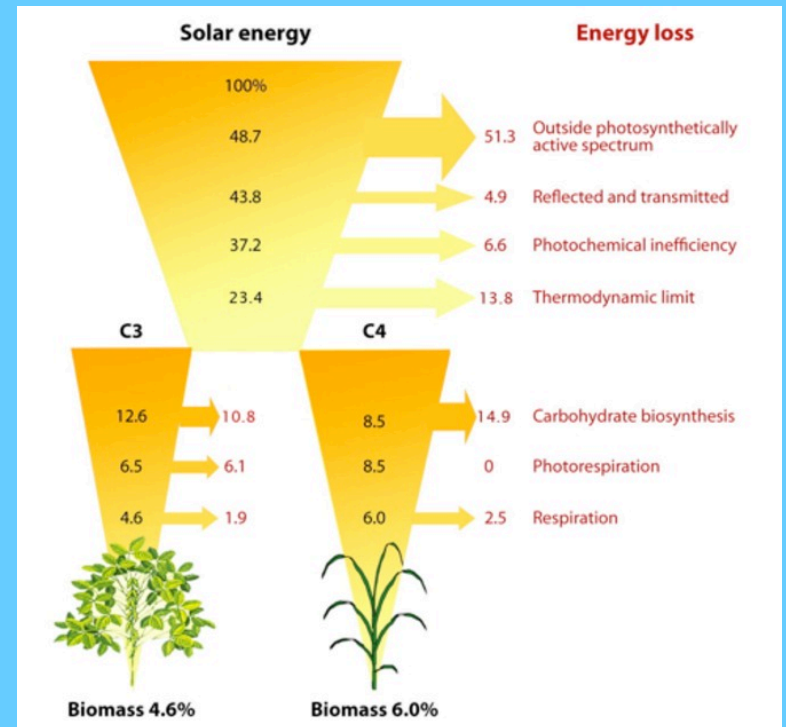
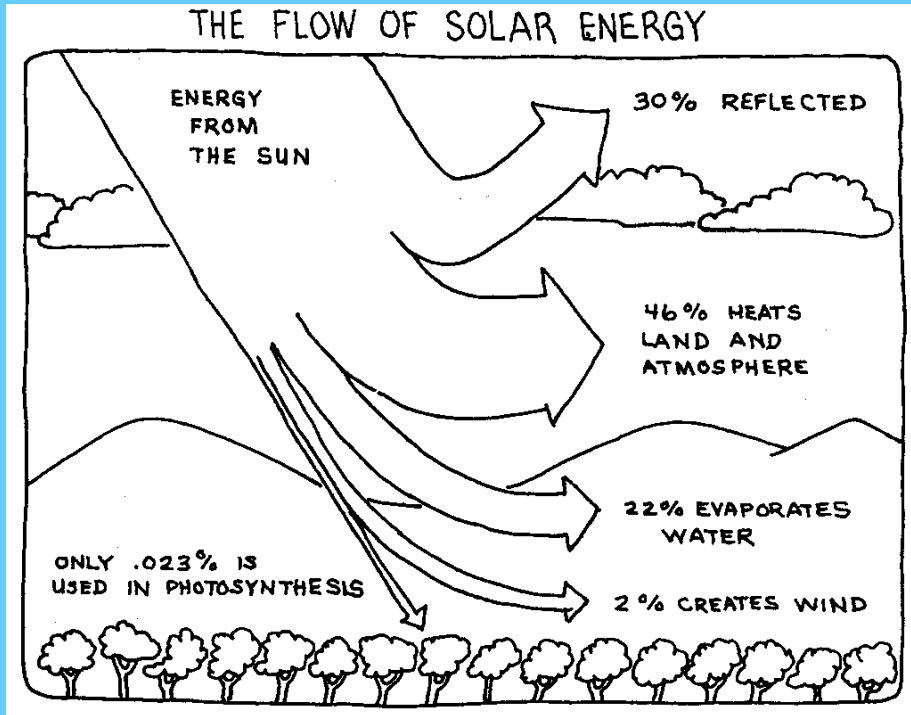
Transpiration

<http://www.cartage.org.lb/en/themes/sciences/botanicalsciences/photosynthesis/photosynthesis/photosynthesis.htm>



For more, see: <http://chemistry.about.com/od/lecturenotesl3/a/photosynthesis.htm>

Photosynthesis is low efficiency—but there is so much solar energy!

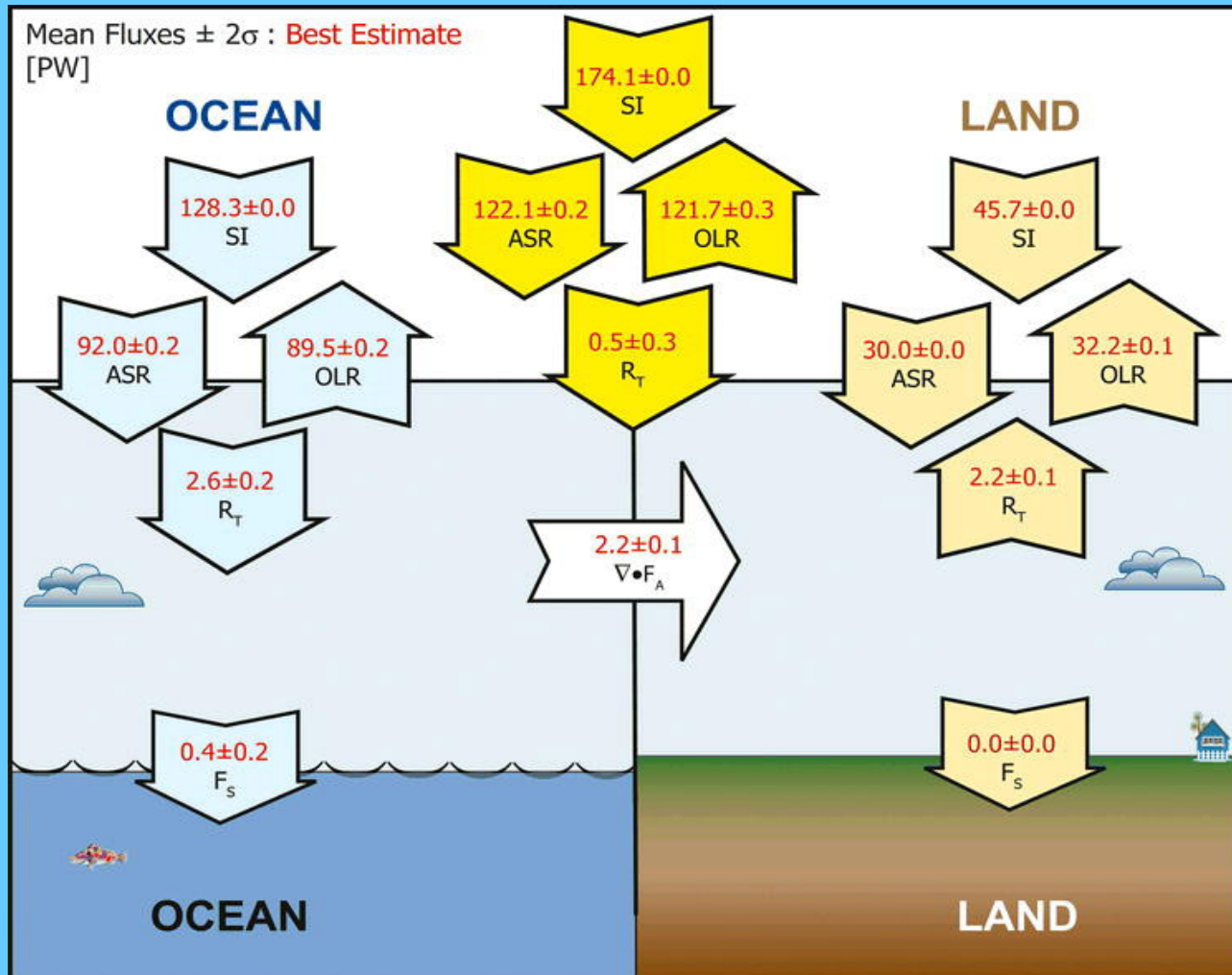


http://www.cd3wd.com/cd3wd_40/vita/envegypr/en/envegypr.htm

<http://theconversation.edu.au/for-efficient-energy-do-you-want-solar-panels-or-biofuels-9160>

How much?

Solar energy flows to Earth & food



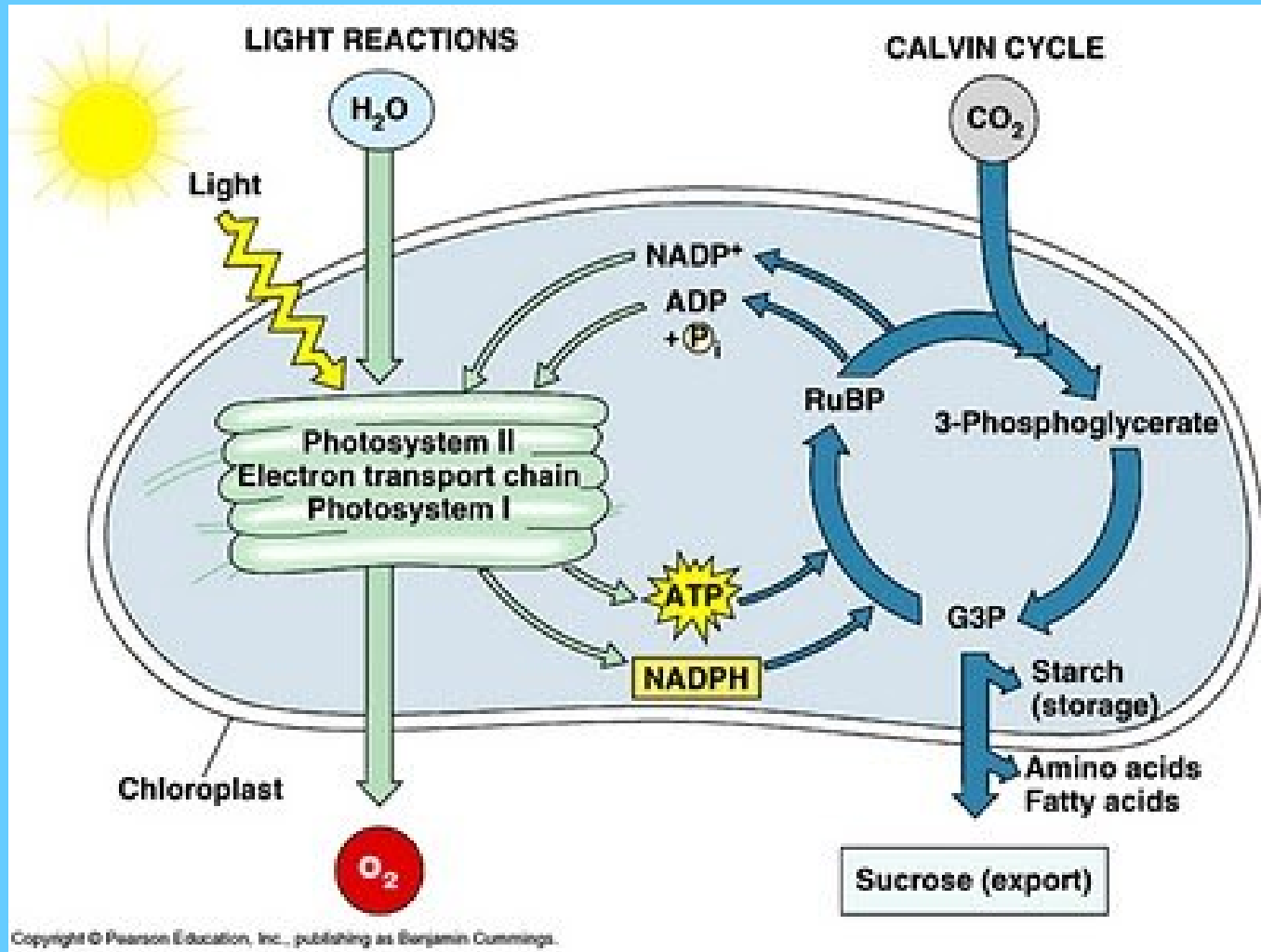
Total food energy:
18.6 quad kWh/yr.

Total solar flux on
land:
6,000 quad kWh/yr.

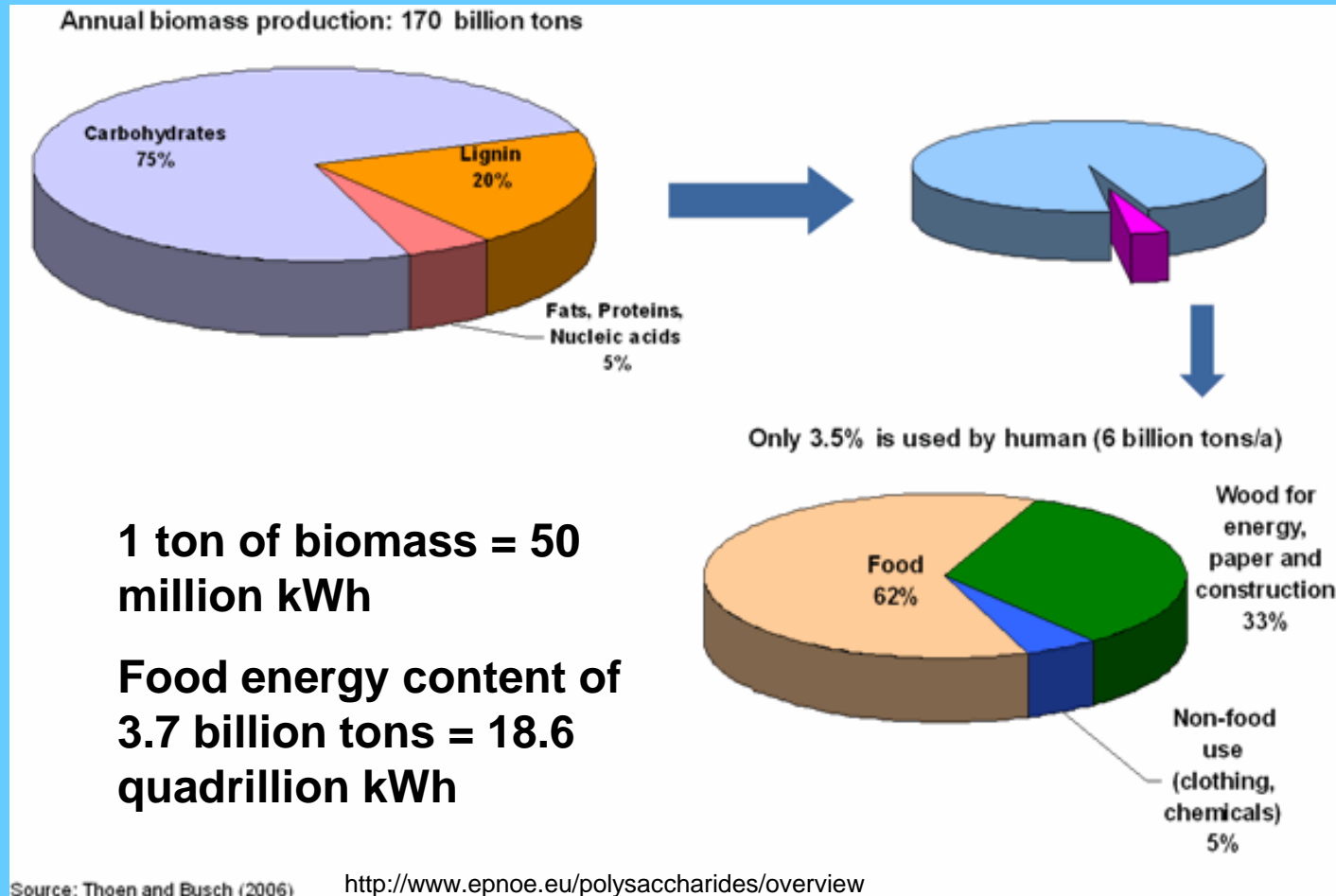
But all that solar
energy also drives
climate & other
essential systems

1 PW = 10 billion gigawatts = 10 trillion kilowatts per second!

Chemical reactions



Carbohydrates constitute the bulk of energy carriers in biomass

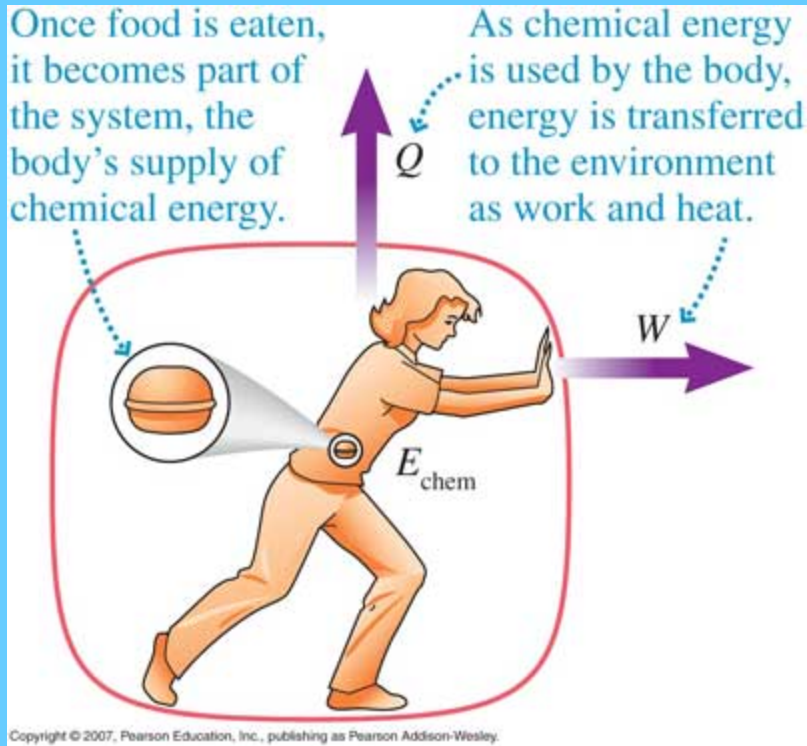


carbon is our friend!

What are energy conversion efficiencies of other devices?

- Solar photovoltaic: ~5-20%
- Wind turbine: less than 59%
- Gas turbine: 40% (combined cycle: 60%)
- Fuel cell: up to 85%
- Internal combustion engine: 10-50%
- Electricity generation: ~35%
- Electric motor: 30-90%
- Incandescent light bulb: 5%
- LED: 15-35%
- Electricity or fuel must be mined or pumped, moved, processed or generated—all require energy

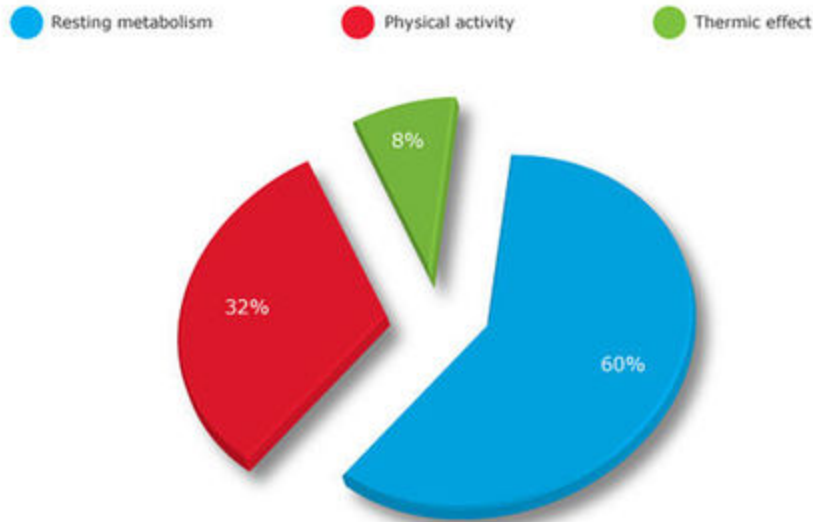
Work *from* food



<http://www.sciencelearn.org.nz/Contexts/Digestion-Chemistry/Sci-Media/Images/Energy-balance>

http://whs.wsd.wednet.edu/Faculty/Busse/MathHomePage/bussecl asses/apphysics/studyguides/chapter11_2008/Chapter11StudyGuide2008.html

Energy in the body



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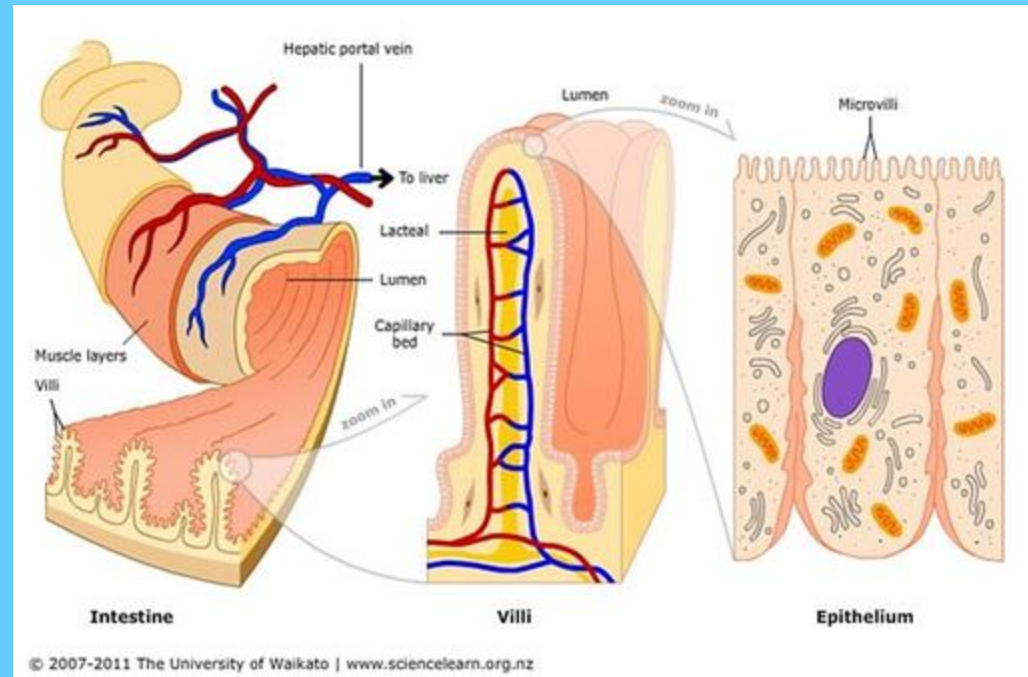
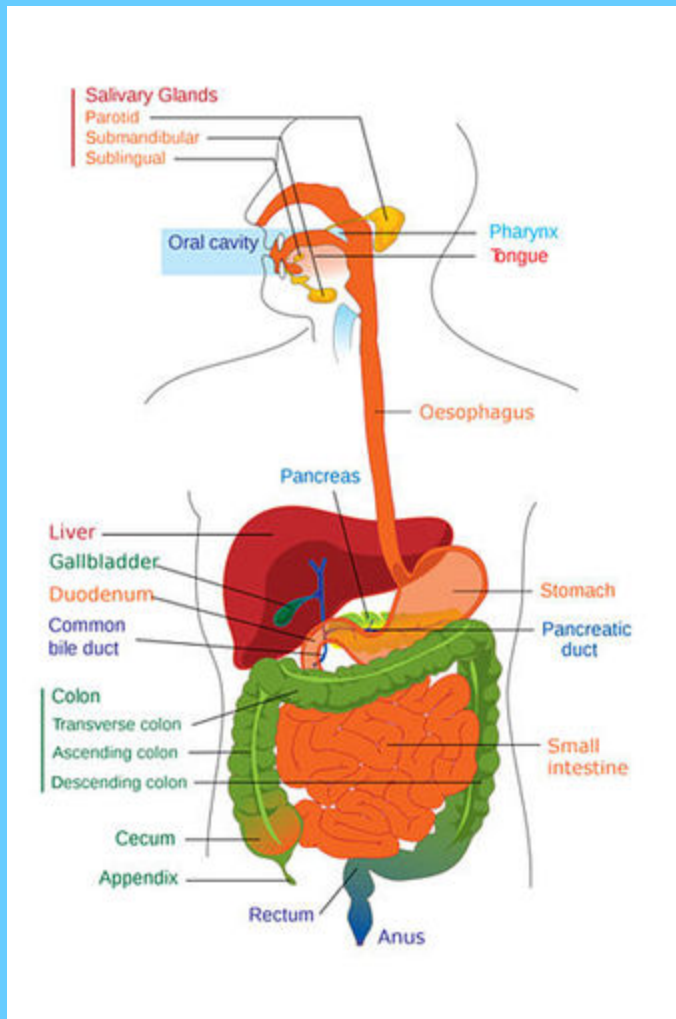
<http://www.sciencelearn.org.nz/Contexts/Digestion-Chemistry/Sci-Media/Images/Total-daily-energy-expenditure>



<http://www.insidethearts.com/scanningthedia/2011/11/08/jack-allen/4166/light-bulb-idea-hand-3/>

At rest, the body emits energy roughly equal to a 100 watt incandescent light bulb

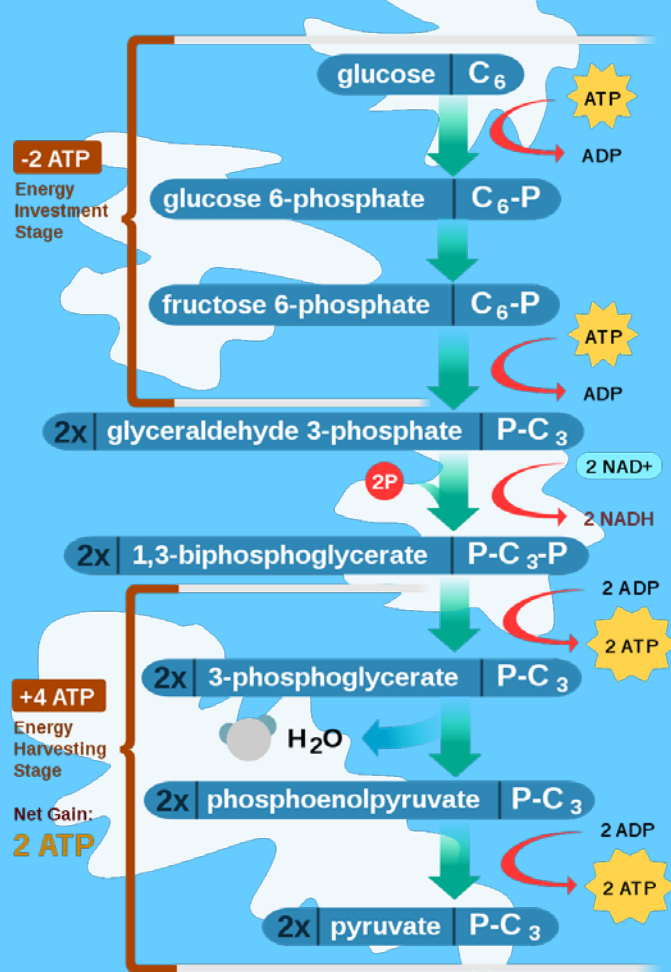
Digestion breaks food down



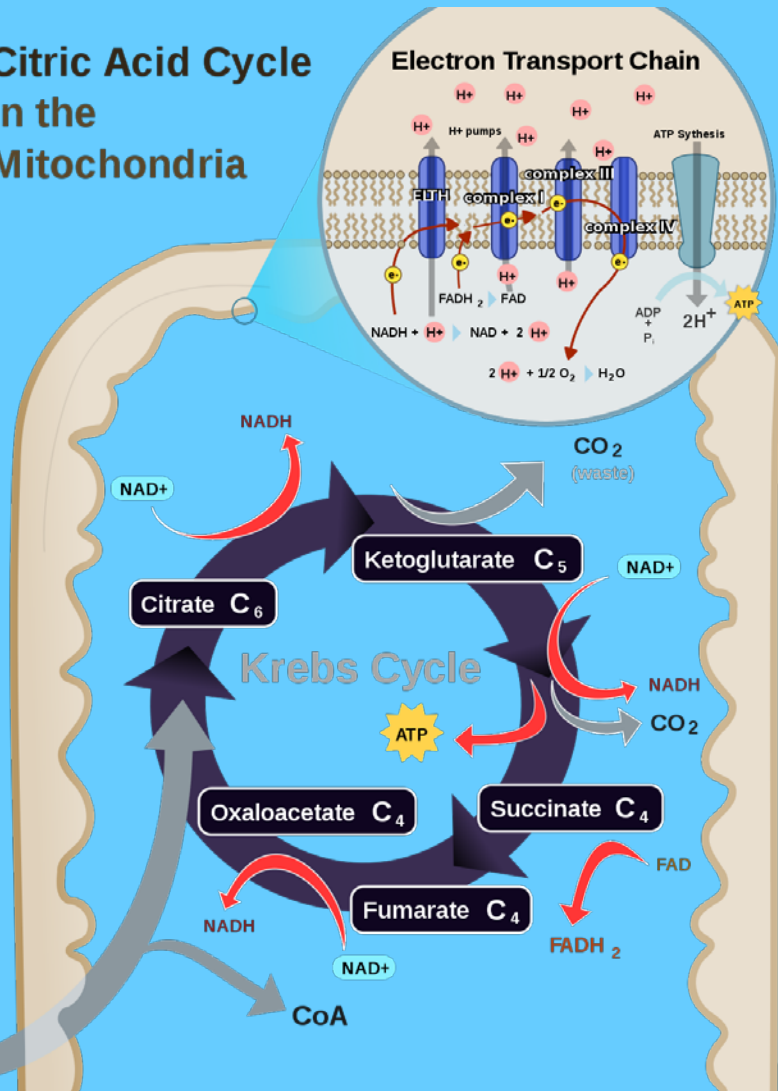
<http://www.sciencelearn.org.nz/Contexts/Digestion-Chemistry>

Conversion of food to energy in body

Glycolysis in the Cytoplasm



Citric Acid Cycle in the Mitochondria



Energy content of foods

Main meal items	Portion size (g)	Energy (kJ)	Protein (g)	Fat (g)	CHO (g)
Roast potato	200	866	5.0	1.0	44.0
Chicken (roast)	150	1010	36.9	10.4	0.0
Asparagus	80	88	2.8	0.2	2.0
Carrot	50	55	0.4	0.1	2.8
Butter chicken sauce	40	240	1.0	4.0	3.9
Ice cream (low fat)	120	706	5.8	4.0	29.6
Peaches (canned)	120	270	1.1	0.12	15.0
Orange juice	250	364	1.9	0.3	21.5
Total		3,599			

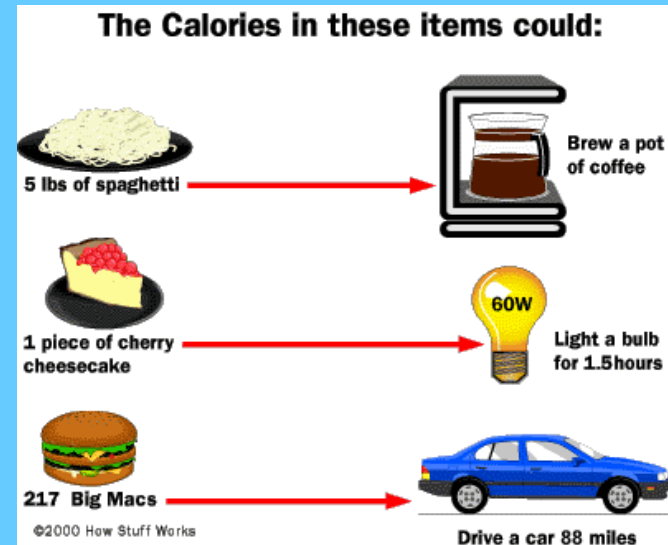
1 kJ = 0.24 kcal; 3,600 kJ = 864 (k)calories

1 food calorie = 1,000 energy calories = 0.0012 kWh

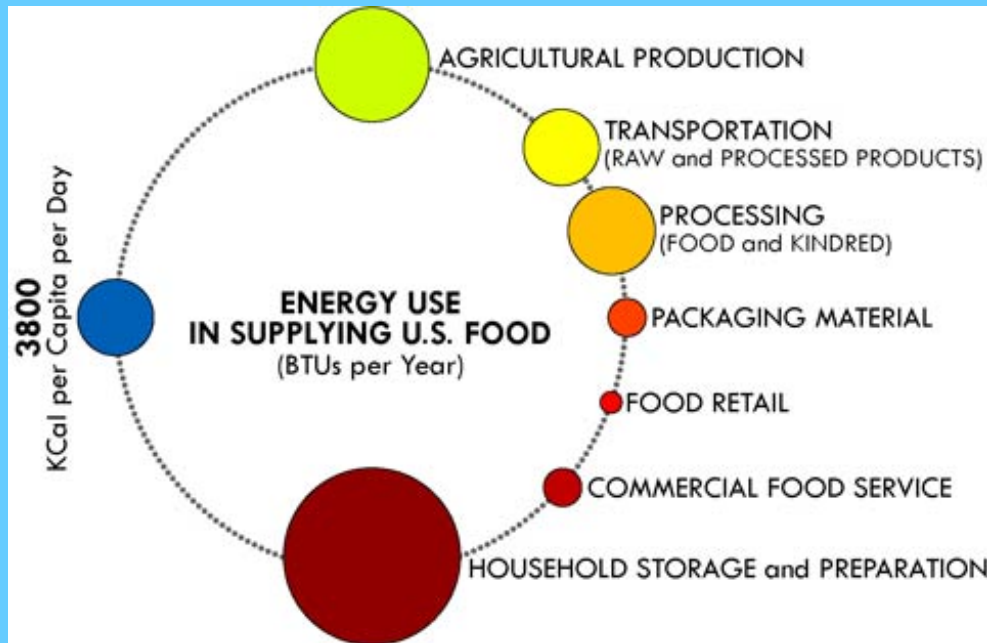
1,000 food calories = 1.16 kWh

Daily U.S. diet = 2,000 food calories

<http://www.myfitat50.com/real-life-diets-that-work/>

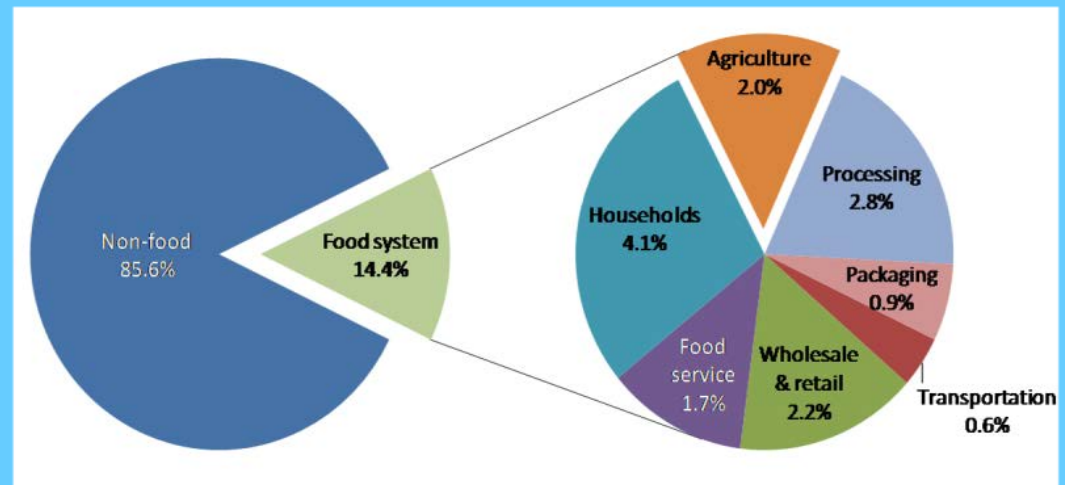


5. Other inputs *into* food production



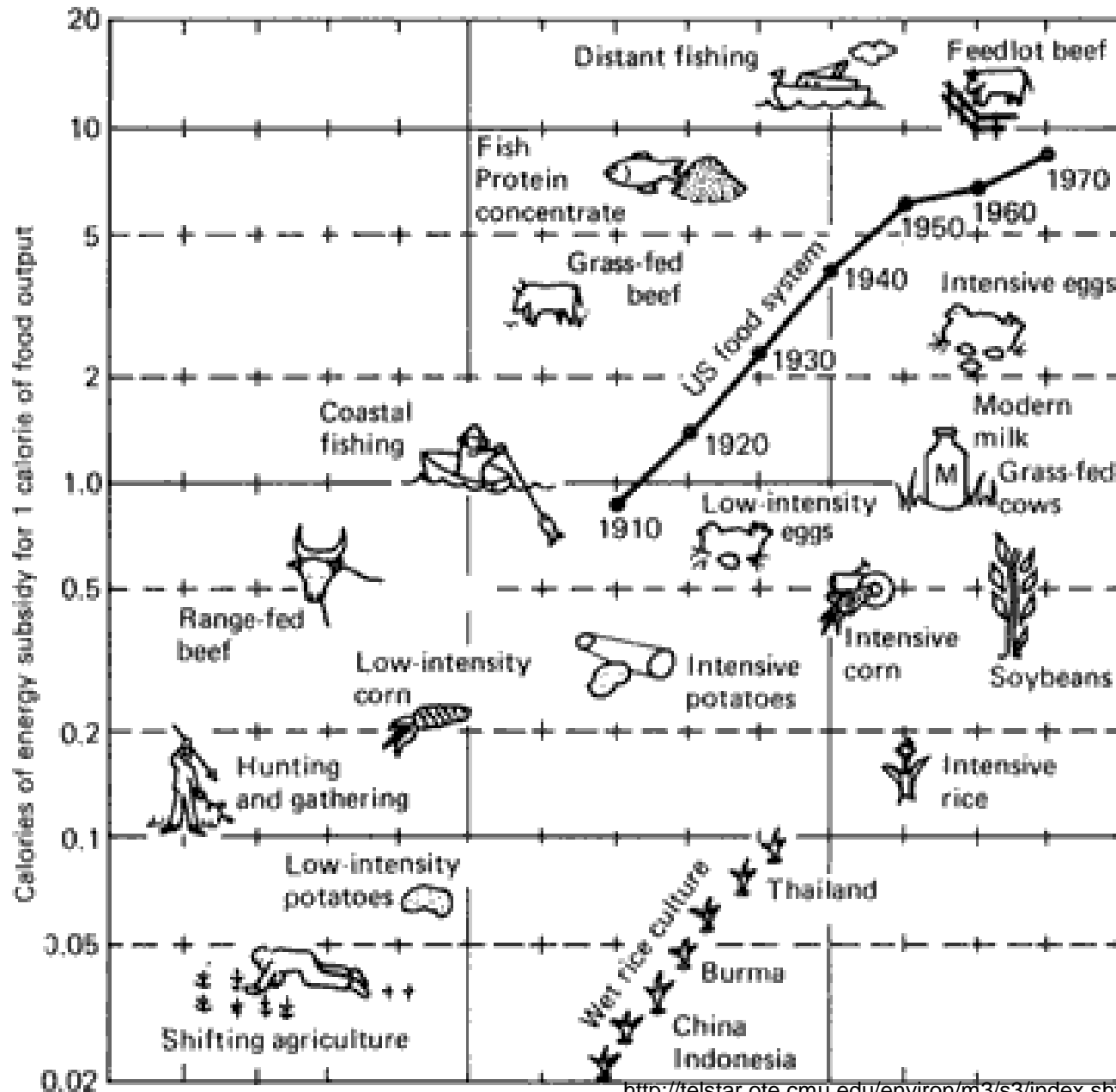
http://www.myclearwater.com/gov/depts/planning/divisions/LRplan/plans/greenprint/food_production.asp

<http://www.postcarbon.org/article/273686-beyond-food-miles>



Humans provide energy “subsidies” to grow food

Logarithmic
graph



A considerable amount of energy & food are simply wasted

Food Category	Total Energy (Trillions of Btu's)	% of total	% wasted	Amount Wasted (Trillions of Btu's)
Grains	838	10.5	32	271
Vegetables	1580	19.7	25.3	379
Fruit	1040	13	23.4	243
Dairy	1360	17	32	441
Meat, Poultry & Fish	1950	24.4	16	316
Eggs	229	2.8	31.4	72.9
Dry beans, peas, & lentils	35.6	.04	15.9	5.74
Tree nuts and peanuts	40.9	.05	15.9	6.58
Caloric Sweeteners	566	7	30.5	175
Fats and oils	353	4.4	33.4	119
Totals	7980			2030

Table 2. Food Losses at the Retail, Foodservice and Consumer Levels, 1995

Commodity	Edible Food Supply* (million pounds)	Percent Loss
Grain Products	45,606	32%
Fruit	48,338	23
Vegetables	63,077	25
Dairy Products	76,276	32
Meat, poultry & fish	51,466	16
Eggs	7,918	31
Caloric Sweeteners	38,827	31
Other	24,374	30
Total	355,883	27%

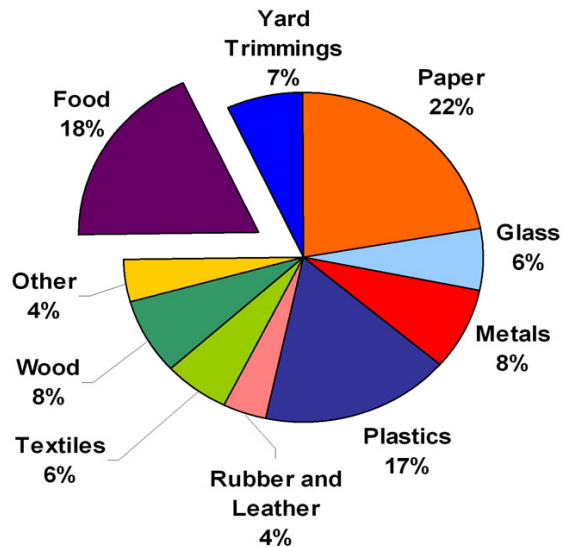
* Excludes non-edible food parts.

Source: Economic Research Service, USDA

<http://www.extension.iastate.edu/agdm/articles/hof/HofOct07.html>

Wasted food contains energy & minerals

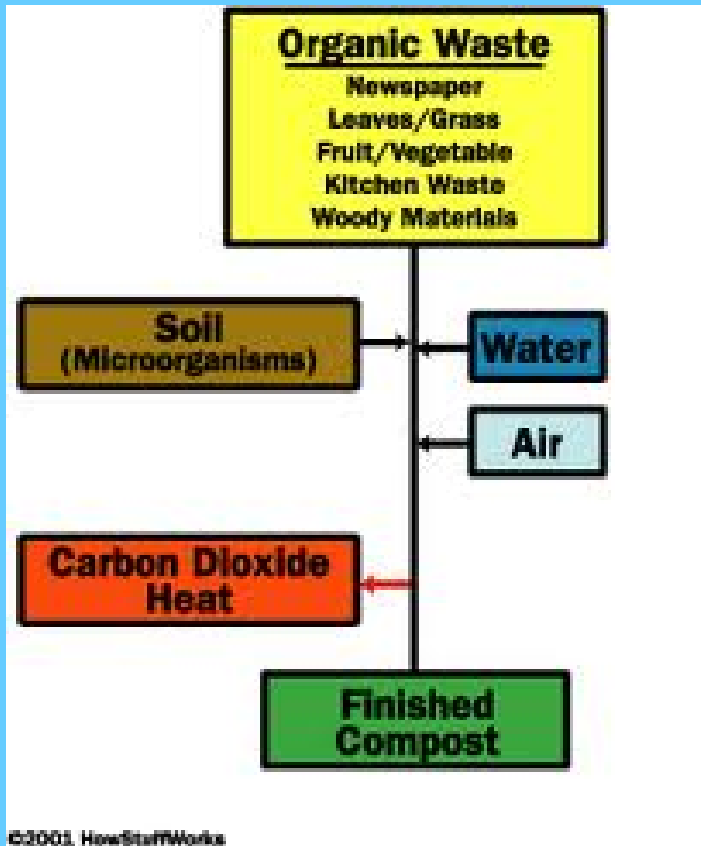
Municipal Solid Waste Sent to Landfill, 2007



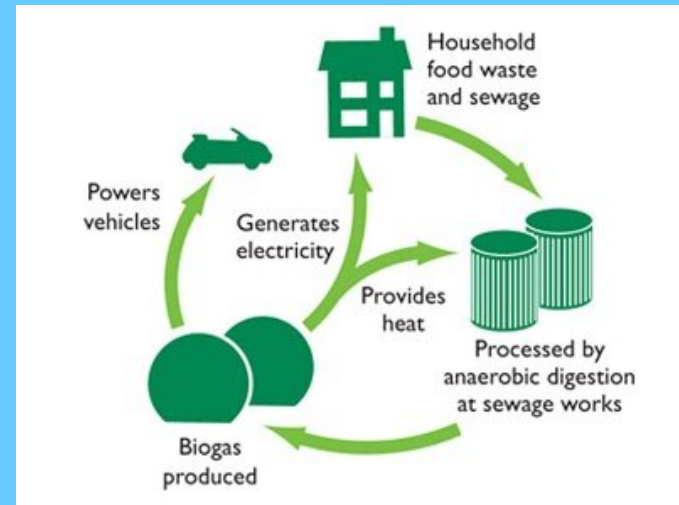
Type of food waste	pH	Total nitrogen (%)	Phosphate (%)	Potassium (%)	Salt (%)	Moisture (%)
Wet food waste	4.98	3.40	1.10	0.60	4.10	78.5
Food waste compost	7.84	1.70	1.20	1.00	2.90	55.0
Earthworm excrement	7.48	1.89	1.60	0.50	0.43	65.0

Annual US food waste contains 150 trillion kCal of residual energy

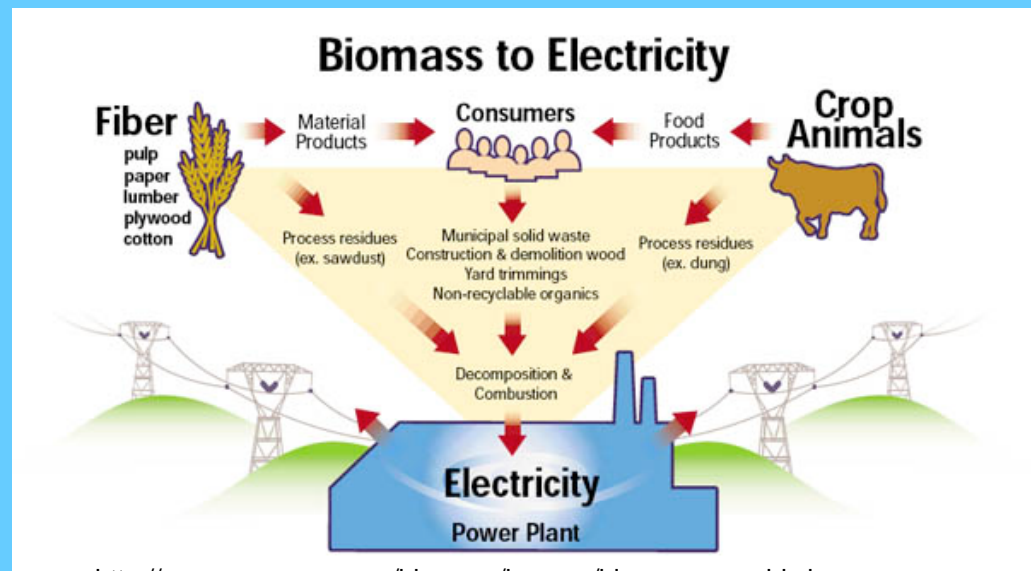
Closing the food cycle?



<https://encrypted-tbn1.google.com/images?q=tbn:ANd9GcRKJbCmyiYI4Ee6aozVtoPFPdgecw1aX0o1R465amavzPXgvqT4>



<http://www.eco-rally.org/sites/default/files/tips/recycling-food-waste.jpg>



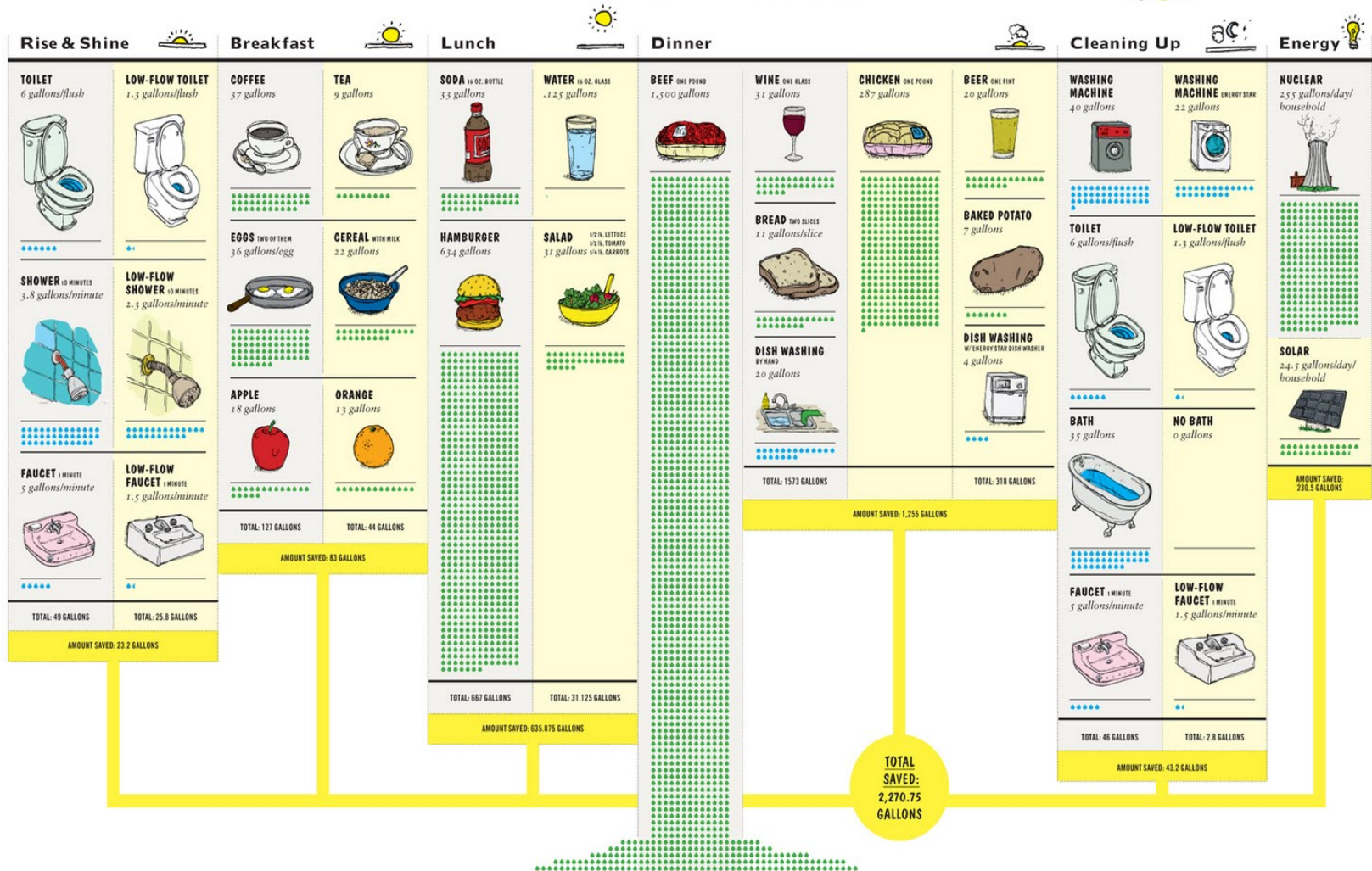
http://www.energy.ca.gov/biomass/images/biomass_graphic.jpg

A Few Words about Water & Food

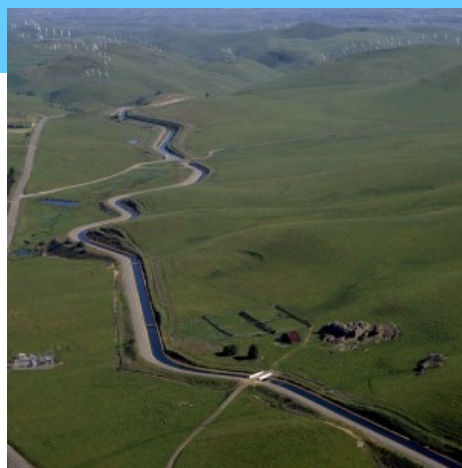
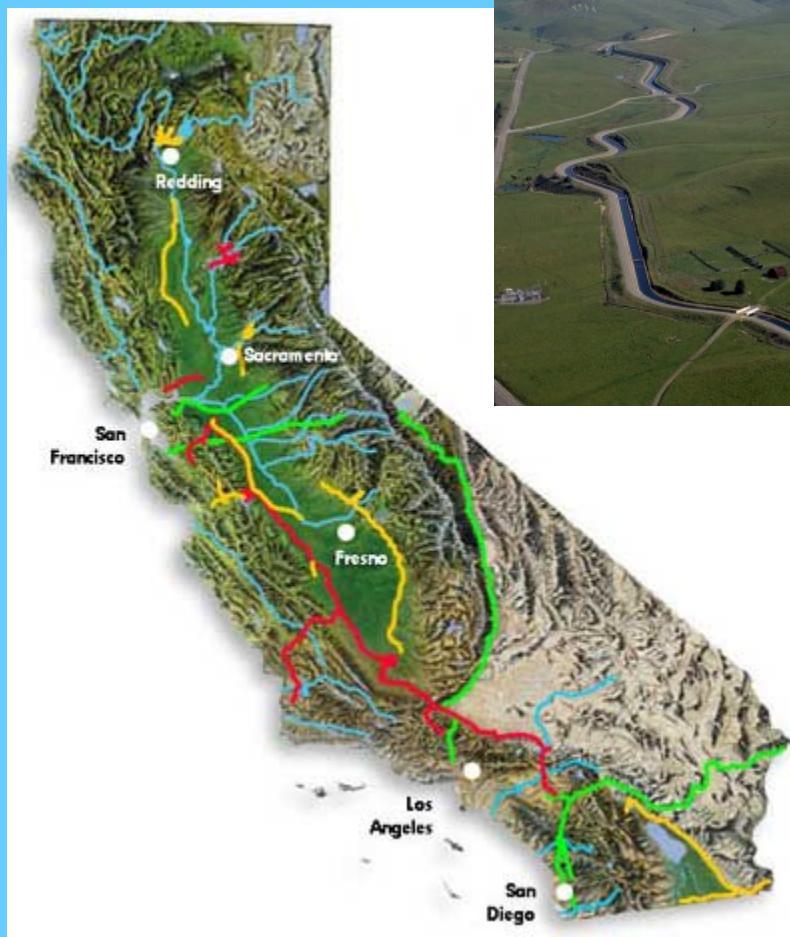
Walk This Way: Making the right choices to reduce your water footprint

 = 1 GALLON **DIRECT USE:** THE WATER THAT YOU ACTUALLY USE.

 = 1 GALLON **VIRTUAL USE:** THE WATER THAT HELPED MAKE THE THINGS YOU USE.



California has a substantial hydraulic system for irrigating food crops



<http://www.californiabusinesshistory.com/Agribusiness.html>

Marijuana crop = \$14 billion/yr.

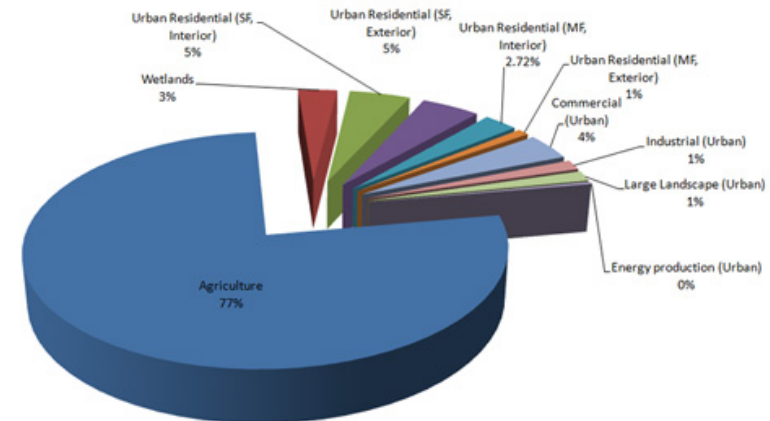
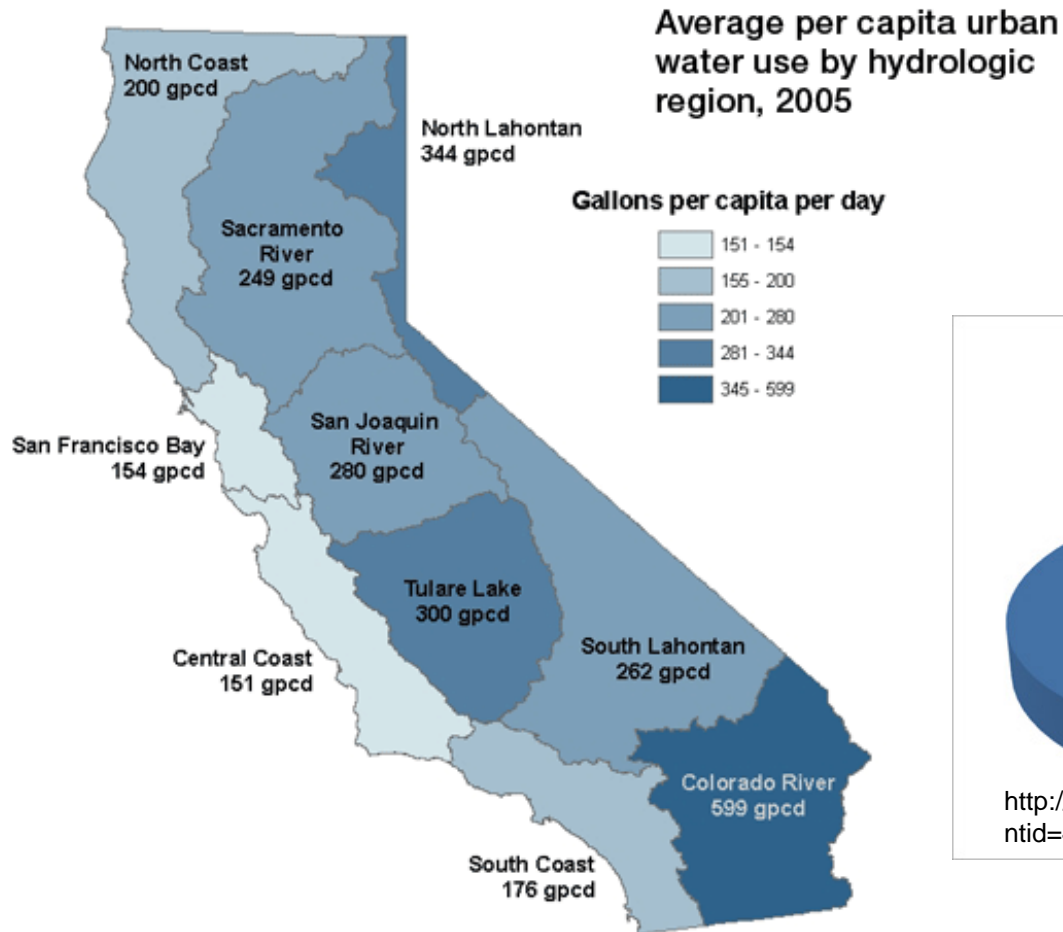
	Sacramento	San Joaquin
Alfalfa	121.9	137.2
Corn	121.9	121.9
Cotton	76.2	76.2
Melons	152.4	152.4
Safflower	7.6	61.0
Sunflower	73.8	73.8
Tomatoes	106.7	106.7
Wheat	15.2	50.9

Irrigation rates (cm) for California's Sacramento and San Joaquin Valleys.

<http://www.plantsciences.ucdavis.edu/Agroecology/Outreach/Mo deling.html>

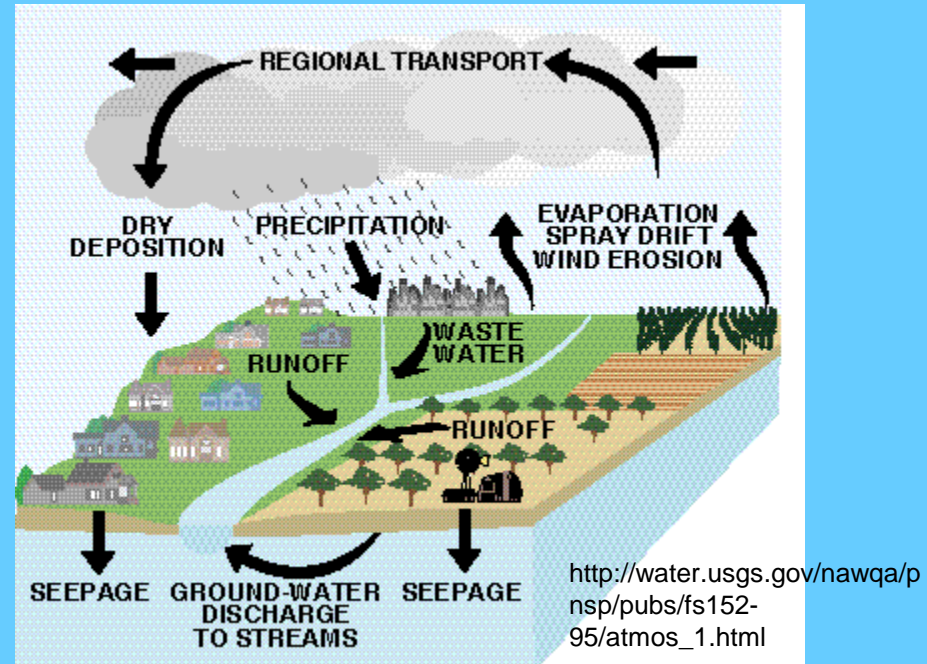
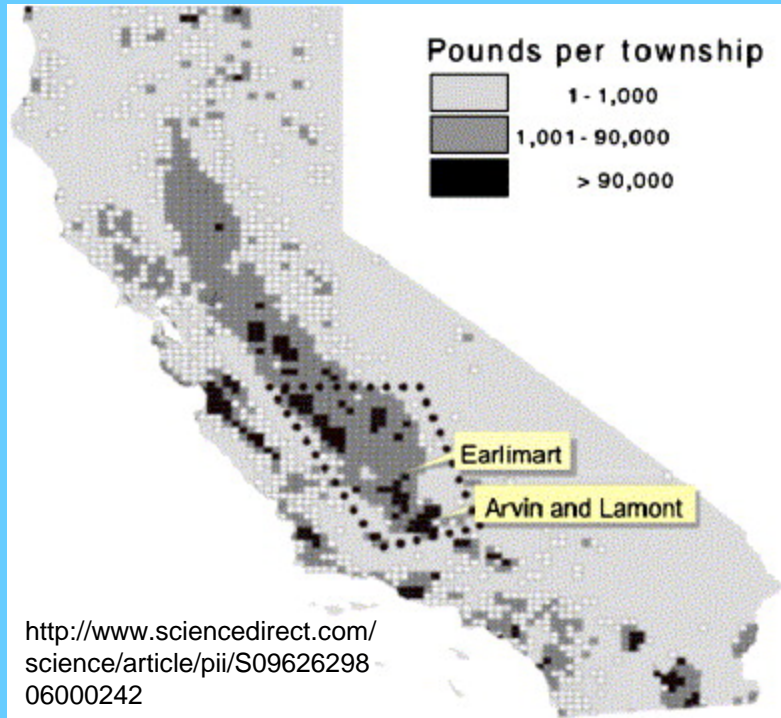
<http://www.aquaforia.com/where-does-californias-water-come-from/>

Relative water use in California



<http://www.environment.ucla.edu/reportcard/article.asp?parentid=4870>

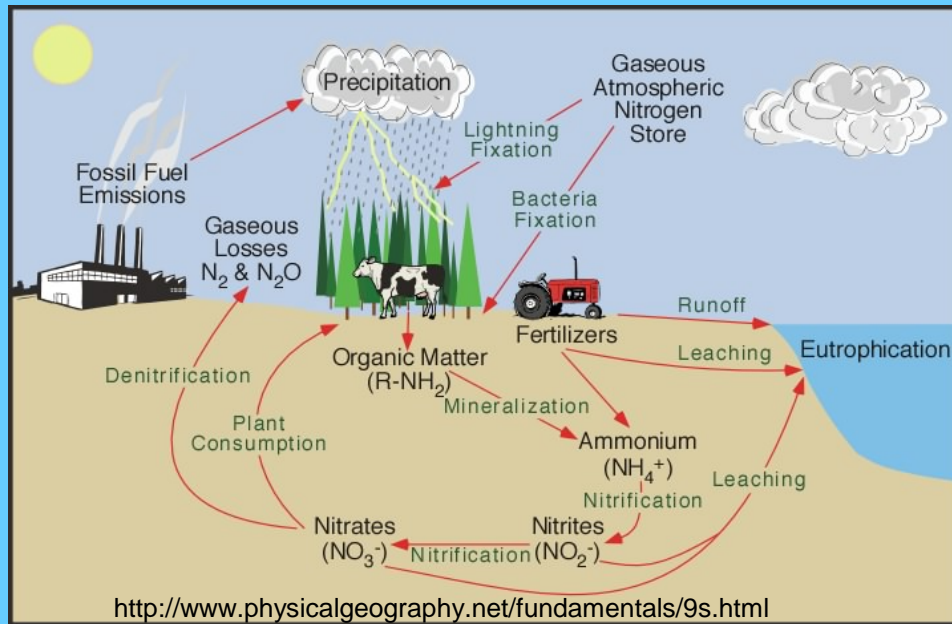
Pesticide inputs



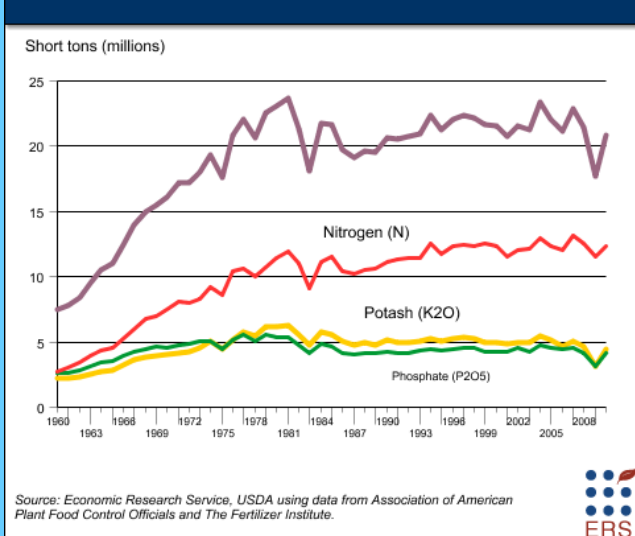
<http://www.coloradofarmworkers.com/RTF1.cfm?pagename=LegaI%20Rights%20of%20Farm%20Workers>



Chemical fertilizers

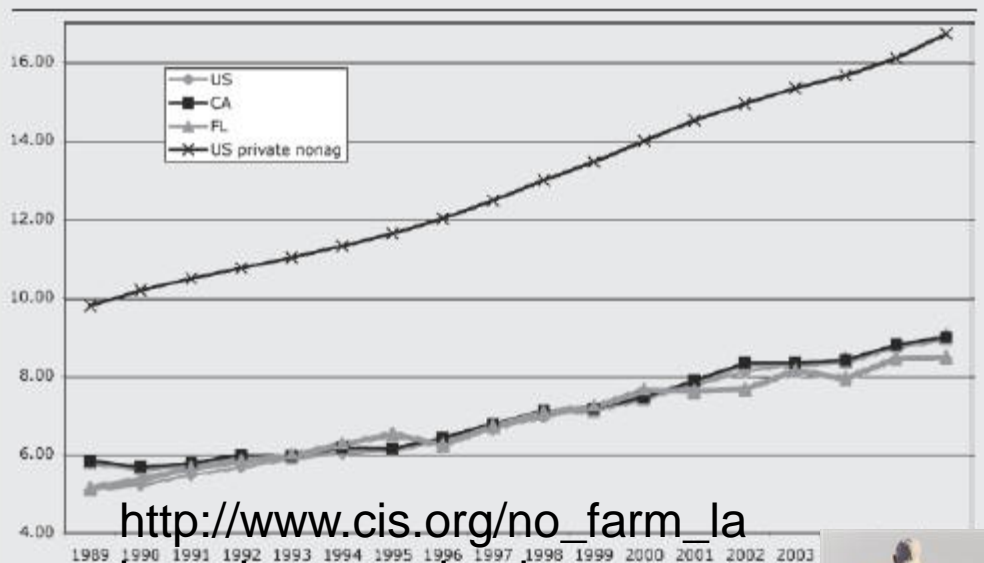


Fertilizer use in U.S. Agriculture



<http://www.ers.usda.gov/topics/farm-practices-management/chemical-inputs/nutrient-use-markets.aspx>

Figure 2. Average Hourly Earnings, Field Workers and US Private Nonfarm Workers, 1989-2006 (\$/hour)



http://www.cis.org/no_farm_labor_shortages.html

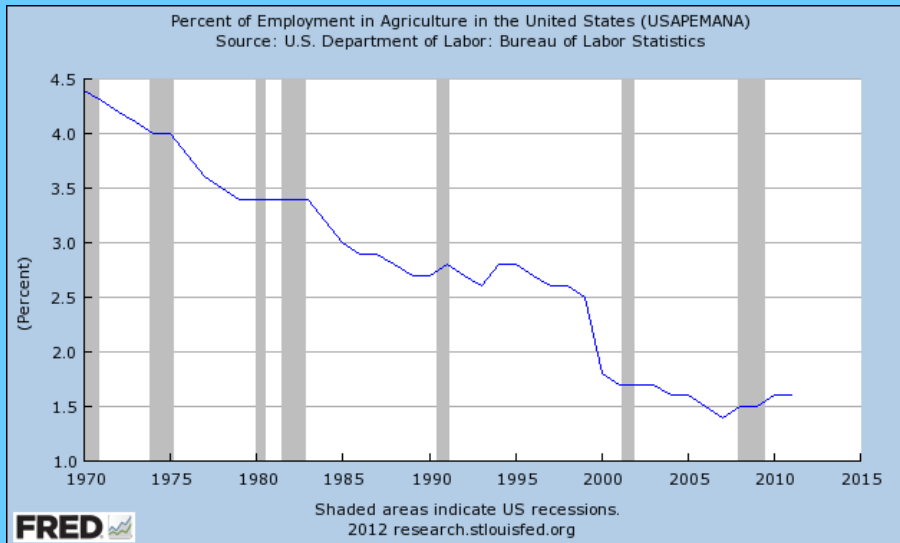
Source: USDA, NASS and CEA, Table B-47

http://are.berkeley.edu/~howardrr/pubs/lmd/html/wintspring_99/LMD.8.1.laborisks.html

<http://bigteaparty.com/farm-workers-in-the-us/>



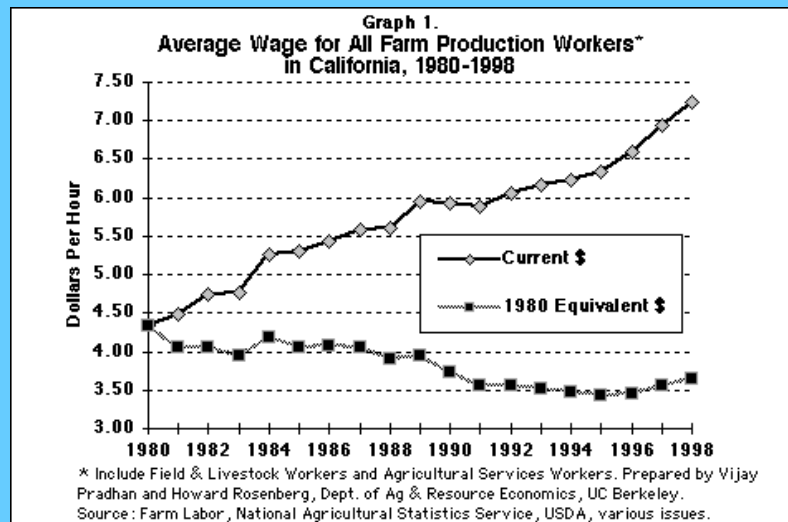
Who does the work?



[http://research.stlouisfed.org/fred2/graph/?s\[1\]\[id\]=USAPEMANA](http://research.stlouisfed.org/fred2/graph/?s[1][id]=USAPEMANA)

- ➔ 80% of 2.5 million farm workers in the US are foreign born (2,025,000)
- ➔ **77% are from Mexico** / 2% from Latin America / 1% from Asia
- ➔ 20% U.S.-born – 9% Hispanic, 7% white, 1% blacks, 3% other
- ➔ 52% undocumented workers
- ➔ < 5% of Mexican & Latin American-born speak English “well”
- ➔ **20% have less than 4th grade education**
- ➔ 38% have only 4-7 years of school
- ➔ ½ of all farm-workers earn <\$15,000 per yr
- ➔ 61% of all farm-workers live below the poverty level
- ➔ **4 out of 5 are men**
- ➔ Median age is 29
- ➔ 45% have children
- ➔ 290,000 farm-workers are 15-17 yrs old

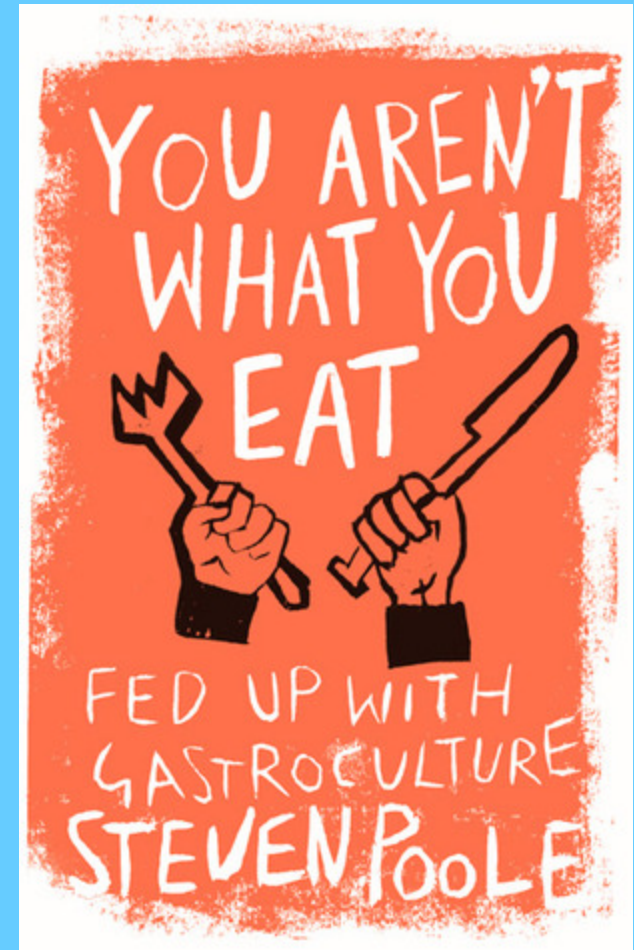
http://best.berkeley.edu/research/farmworkers/support/IWT_SEGURO_print.pdf



http://are.berkeley.edu/~howardrr/pubs/lmd/html/wintspring_99/LMD.8.1.laborisks.html

Why food fetishism?

- The well-off can afford more expensive food
- They are also more in charge of their “wellness” (health)
- Efforts by health sector to reduce expenditures
- Rise of identity politics since the 1960s
- Profit opportunities in specialized food sectors
- What about those who cannot afford such food?



What have we left out?

- Who benefits from the existing food system?
- How is the food system subsidized, and by whom?
- Why is industrial food cheaper than hand-raised food?
- Who provides the labor for industrialized agriculture?
- Where do energy inputs into food production come from?
- What about turning food into energy?
- Can the industrial food system feed the world?
- Could local organic agriculture feed the world?
- Are there limits to industrial food production?
- How much arable land is there in the world?
- Who owns it? Who is acquiring it? Why?
- Is closed cycle agriculture possible? What would it cost?