

# SDG RESPONSIBLE CONSUMPTION AND PRODUCTION



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# INTRODUCTION

The Sustainable Development Goals (SDGs) have 17 different themes that make a universal call to action to end poverty, protect the planet and improve the lives and prospects of people around the world.

In this magazine, we will talk about number 12 of the SDGs. It aims to change the current model of production and consumption to achieve efficient management of natural resources, implementing processes to prevent food loss, an ecological use of chemical products and reduce waste generation it also aims to promote sustainable lifestyles among the entire population.

In this magazine we are going to talk about different items.

•The first is the importance of respecting this sdg in order to have a better world.

•We are also going to talk about the sustainability of chocolate.

•And the last item is a true story from the English press that talks about the sustainability of chocolate.

#### RESPONSIBLE Consumption and production



The name of this SDG is "Responsible consumption and production". It is about ensuring sustainable consumption and production patterns, which is key to sustain the livelihoods of current and future generations. Unsustainable patterns of consumption and production are root causes of the triple planetary crises of climate change, biodiversity loss and pollution. These crises and related environmental degradation, threaten human well-being and achievement of the Sustainable Development Goals. The most important facts are:

- From 2000 to 2019, total domestic material consumption rose by more than 65 per cent globally, amounting to 95.1 billion metric tons in 2019.
- In 2020, an estimated 13.3 per cent of the world's food was lost after harvesting and before reaching retail markets.
- An estimated 17 per cent of total food available to consumers (931 million metric tons) is wasted at household, food service and retail levels.

Some of the objectives proposed are:

Goal 1: End poverty.

- Goal 2: Hunger and food security.
- Goal 3: Health.
- Goal 4: Education. ...
- Goal 5: Energy.
- Goal 6: Economic growth.
- Goal 7: Infrastructure. ...
- Goal 8: Climate change.
- Goal 9: Oceans. Objective.



**RESPONSIBLE CONSUMPTION AND PRDUCTION** 

# THE HISTORY OF CHOCOLATE

### **Book summary**

The book on the history of chocolate, talks about where it comes from, it shows the different ways of making chocolate and when to consume it. For example: to have breakfast. It also tells us the product where it comes from, mentions the cocoa tree and in the different countries. The cocoa tree is also grown in many containers. He mentions that the beginning of the 4,000 years ago and that the Mayans of the past American civilizations drank chocolate. He says that you cannot recognize the chocolate of the Mayans today. It also says that Christopher Columbus, when he first sailed across the Americas, was the first European to see cocoa beans. Spanish people mixed chocolate to make it. The auther explains that in the chocolate industry a Dutchman in 1828 invented machine to facilitate the cocoa mince. He mentions that chocolate was made with a filling almonds, caramel or milk. The chocolate process, nowadays they are manufactured in specialized chocolate factories and the 100 tablets can be made from each cocoa tree and the cocoa is dry, it's polished and the chocolate can be manufactured.

This book has made us wonder about the sustainability of the species of Theobroma Cacao (where cocoa is produced). Is it fair to have to polish trees to make food that is not very healthy for our body?



## IS CHOCOLATE Sustainable?

The Chocolate is no sustainable because one kilogram of chocolate requires approximately 10,000 L of water to produce and emits 2.9 – 4.2 kg of CO2.

Causes of chocolate contamination to the environment:

-Cocoa beans, which are used in the production of chocolate, can absorb cadmium from soil and water. In some cases, cocoa beans can have high levels of this chemical element, which can be stored in the human body for a long time.

A study on chocolate and its environmental impact, evaluating the effects of ingredients, manufacturing processes, packaging and waste. estimates that the UK chocolate industry produces approximately 2.1 million tonnes of greenhouse gases per year.

The raw materials to produce the chocolate and the packaging are the first environmental access point. In other words, it is contaminated by ingredients such as powdered milk, cocoa derivatives, sugar and palm oil. Powdered milk production, for example, is energy intensive and dairy cows produce significant greenhouse gas emissions for every liter of milk produced, which has a strong impact on climate change.

One kilogram of chocolate requires approximately 10,000 L of water to produce and emits 2.9 – 4.2 kg of CO2.

By this measurement, cake or chocolate has a carbon footprint that is about onetenth the environmental impact of canned or frozen vegetables,

Cocoa is grown in various parts of the world, mainly in West Africa, Central and South America, and Asia. For its part, Mexico is the 13th world producer of this seed



#### **REAL STORY**

We are not aware that behind the great pleasure we feel eating chocolate there are more than 2 million children and young people who, despite the fatigue that this causes, continue to cultivate it.

All companies that manufacture or sell products related to chocolate force and enslave minors in order for them to obtain a greater reward. One of the minors who lived through this experience was Kam Sami Felix who, after many years of suffering, managed to get out of that situation.

If Kam Sami Felix didn't work, his captors beat him. He received one meal a day, so meager that it made him lose a lot of weight. He couldn't stop if he was in pain or tired, and he was forbidden to talk to his brothers, Erik and Herman, two more slaves on that cocoa plantation where there were more than 500 people in the lvory Coast. If he had refused to work, they would have taken him away at night, the usual practice of his slavers, to make him disappear and be replaced by another. In the end, and after the first civil war that the country suffered, he managed to flee to Burkina Faso.

It is important to know that there are people who are not as lucky as us to have been born in a country where these injustices do not occur. But after all, we all live in the same world and we can all help so that people like Kam Sami Felix can have the same childhood as us. You also have to know that for you to eat a piece of chocolate there are people who suffer because you do it. Not only do you have to apply this in life with this situation because there are thousands and thousands of other stories in which a child has been enslaved or threatened so that another can be happy.