

Revealing the sustainability performance of novel food system technologies- a systematic scoping review

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Revealing the sustainability performance of novel food system technologies- a systematic scoping review

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Abstract

Food system technologies (FSTs) are being developed at an unprecedented rate to accelerate the transformation towards sustainable food systems. Sustainability is a multi-faceted concept and innovations may inadvertently promote one facet while compromising another. Yet, limited empirical evidence on the sustainability performance and trade-offs of novel FSTs exist. We conducted a systematic scoping review that accounts for multiple dimensions of sustainability to synthesize peer-reviewed research assessing the sustainability performance of four novel FSTs: plant-based alternatives, vertical farming, food delivery and blockchain technology. Included literature assessed a wide range of sustainability indicators, with a dominant focus on environmental sustainability. Significant research gaps on the public health and socio-economic implications of these FSTs remain. Additional research is explicitly required to understand the general sustainability implications of plant-based seafood alternatives and blockchain technology, public health consequences of food deliveries, and socio-economic consequences of vertical farming. The sustainability performance of FSTs varied across the literature and for sustainability indicators. The development of a holistic sustainability assessment framework that illustrates the implications of deploying and scaling FSTs is needed. This can guide investments in and the development of sustainable food innovation.

List of Abbreviations

BT- Blockchain Technology

EU- Energy use

FD- Food Deliveries

FST- Food System Technology

GHGe- Greenhouse Gas Emissions

GH- Greenhouses

LCA- Life Cycle Assessment

LU- Land use

PBA- Plant-based alternatives

PBMA- Plant-based meat alternatives

PBDA - Plant-based dairy alternatives

PM- Particulate Matter

SDGs - Sustainable Development Goals

VF- Vertical Farming

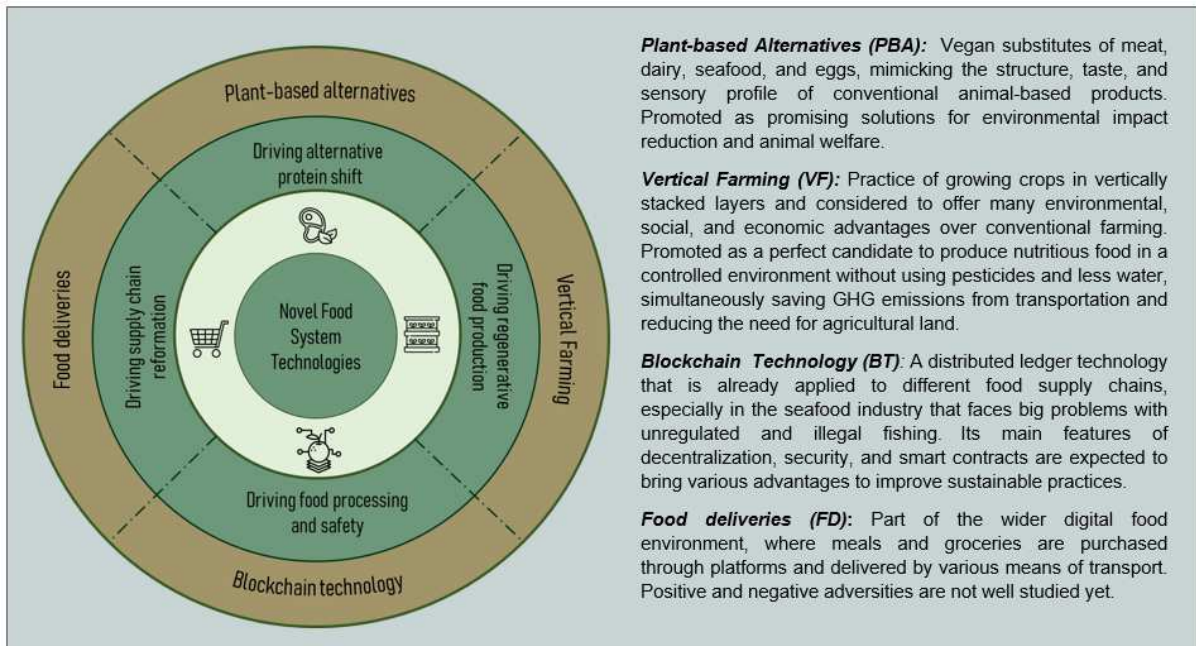
WU- Water use

Introduction

1 New technologies in the food sector are being developed at a considerable pace to facilitate the
2 transformation towards achieving food system sustainability¹. We here define them as novel food
3 system technologies (FSTs) that are introduced at various parts of the food supply chains to address
4 current systemic challenges. Data on investment trends show that their development has been
5 accelerated by the COVID-19 pandemic and that they attract strong interest from venture capital firms².
6 These novel FSTs are often surrounded by a sustainability halo, a socio-psychological phenomenon of
7 perceiving a product as sustainable based on one positive attribute, often lower CO₂ emissions, leading
8 to a higher willingness to pay (WTP)³. This has created an innovation space that often strives to reduce
9 climate impact from the food sector, but disregards other dimensions of sustainability. As outlined in
10 the Sustainable Development Goals (SDGs), the comprehensive concept of sustainability addresses
11 multiple environmental, economic, and social impact factors⁴. Innovations in the food industry can
12 impact all these sustainability pillars, potentially leading to co-benefits or negative trade-offs, so called
13 unintended consequences⁵. Yet, while many well-defined tools exist to study the food system as a
14 whole^{6,7}, there is no such defined toolset and inventory of sustainability indicators to quantitatively
15 assess the sustainability performance of technologies in the food supply chain.

16 Considering the three pillars of sustainability, this multidisciplinary scoping review examines how the
17 sustainability performance of novel FSTs has been assessed in the peer-reviewed literature, and how
18 they compared to the technologies they intend to replace. To accomplish this, we first identify
19 sustainability indicators that have been used in the literature to assess novel FSTs, then synthesize
20 empirical evidence indicating FSTs sustainability performance, and finally identify implications for
21 research and practice in relation to the development of comprehensive sustainability assessments.

22 We focus on four divergent but representative divergent FSTs that aim to address sustainability-related
23 issues at different parts of the food supply chain: plant-based alternatives (PBA), vertical farming (VF),
24 food deliveries (FD) and blockchain technology (BT) (Fig.1). We selected these FSTs by mapping
25 investment flows into food startups in the Nordic region, and selected the four FSTs that received most
26 investments in the first half of 2021 (Supplementary Methods S2).

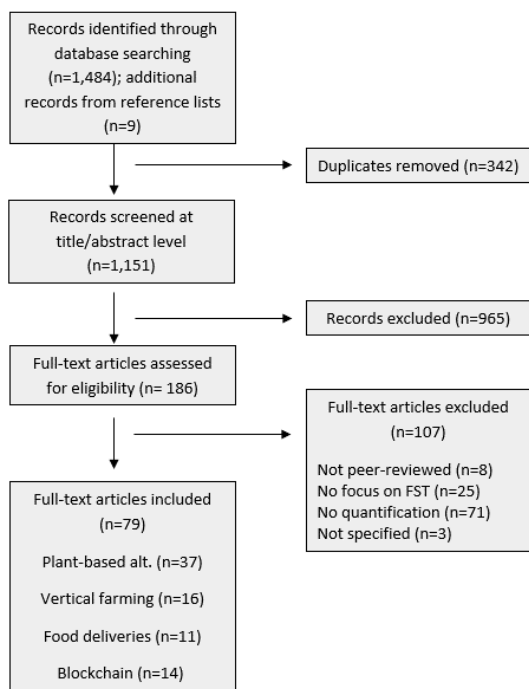


27

28 **Fig.1| Conceptual Framework of included FSTs.** Overview of included FSTs in this review that are driving food system transformation at
 29 different entry points of the food supply chain.

30 **Results**

31 We retrieved 1,493 studies from the initial search, of which 79 articles met our inclusion criteria and
 32 have been included in the analysis (Fig. 2). Main exclusion criteria at full text stage was that no
 33 empirical evidence was provided.



Characteristics of included evidence

The majority of the included papers assessed PBAs (n=37), dominated by meat alternatives (PBMA) and dairy alternatives (PBDA) while only two studies assessed seafood or egg alternatives. This was followed by literature that assessed VF (n=16), BT (n=14) and FD (n=11).

The sustainability of these FSTs has been addressed using a range of study designs assessing different indicators. The majority of the literature employed

Fig.2| Preferred reporting items for systematic reviews and meta-analyses (PRISMA) flow chart. life cycle assessment (LCA) case studies to study the

45 environmental impact (n=26), behavioral studies (n=11) and nutritional analysis (n=10) to assess social
46 indicators, and modelling studies for economic indicators (n=7). We captured systematic and non-
47 systematic reviews (n=13), mostly focusing on BT (n=8). Miscellaneous methods have been applied to
48 case studies (n=12), including qualitative interviews to study BT (n=4).

49 The retrieved literature represents a wide geographical scope, with case studies spanning 40 countries
50 across six continents. Regional representation varied across the different FST, mapped out in the
51 Supplementary material (S4). Case studies on VF had a dominant focus on Europe (63%), FDs on Asia
52 (60%) and PBAs on Europe (55%) and Northern America (19%). Literature on BT mainly elaborated a
53 global perspective, with some case studies focusing on different countries, primarily from Asia (56%).

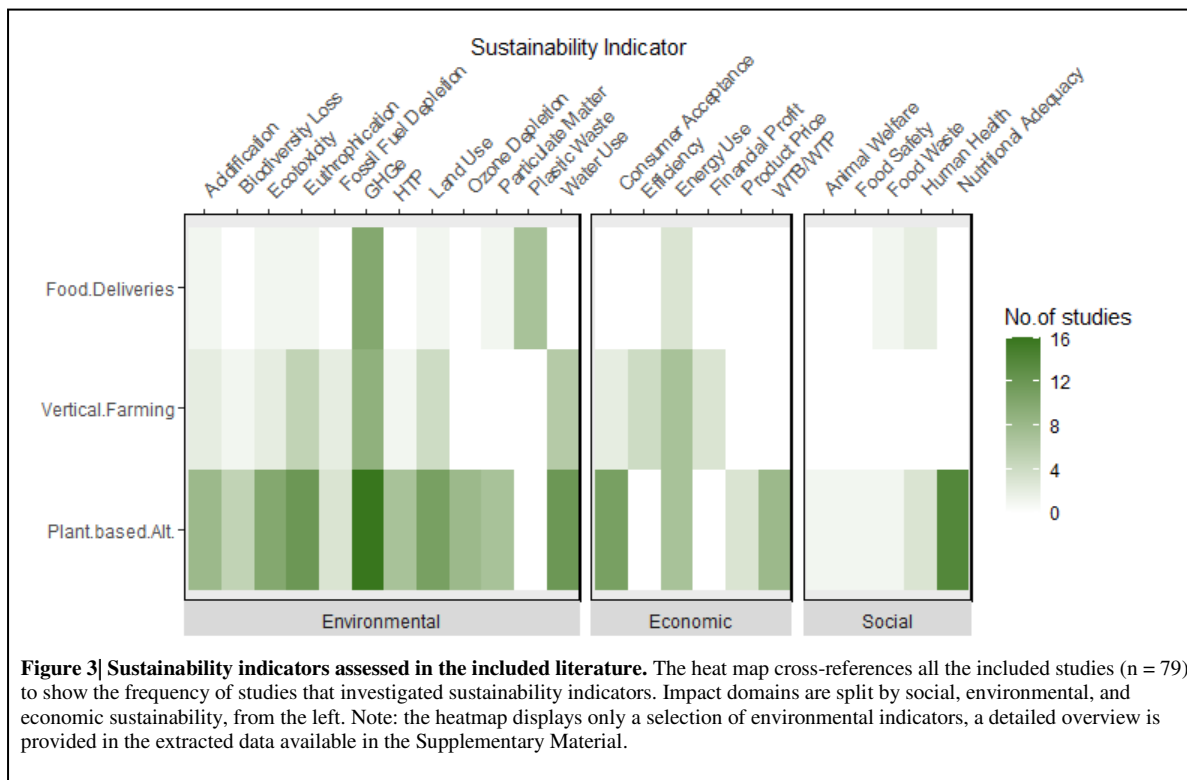
54 Sustainability indicators

55 For PBAs, VF and FD we observed a wide range of indicators empirically assessing all three dimensions
56 of sustainability, with clear differences across FSTs (Fig. 4). Results for BT are presented separately
57 (Fig. 5) and are not analysed further as BTs contribution to sustainability was described using different
58 indicators, such as improving food literacy, and was not empirically investigated.

59 Studies investigating PBAs comprehensively assessed a wide range of environmental impact factors,
60 dominated by greenhouse gas emissions (GHGe) (n=16), land use (LU) (n=11), water use (WU) (n=12).
61 Evidence on the release of excess nutrients were also frequently provided, assessing the eutrophication
62 (n=12), acidification (n=8) and ecotoxicity potential (n=10). Three studies assessed the carbon
63 opportunity cost (COC) of agricultural land, taking into account the amount of CO₂ that could be
64 sequestered by replacing conventional meat with PBMA⁸⁻¹⁰. As metrics for social sustainability, studies
65 assessed primarily nutritional adequacy (n=14). Consumer acceptance (n=11), willingness to buy and
66 pay (WTB/WTP) (n=8), energy use (EU) (n=7) and product price (n=2) were assessed as economic
67 indicators.

68 Studies that focused on the environmental impact of VF most frequently assessed GHGe (n=9) and WU
69 (n=6). To indicate their economic sustainability EU (n=7), yield production efficiency (n=4), financial
70 profit (n=3) and consumer acceptance have been assessed (n=2).

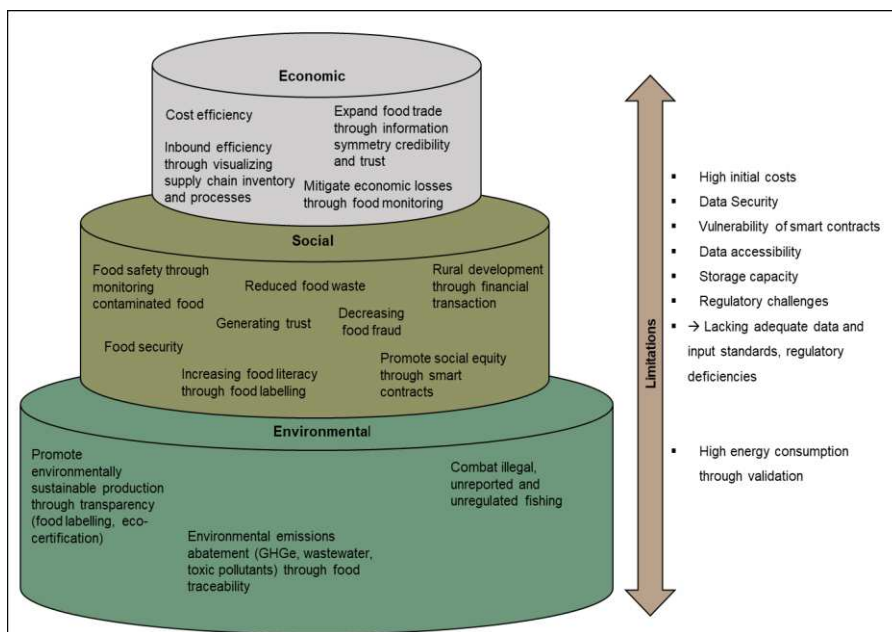
71 The literature on food deliveries focused primarily on assessing GHGe (n=10) and plastic waste (n=7)
 72 as environmental impact factors, and EU as an economic indicator (n=3). As social indicators, human
 73 health consequences have been assessed, deriving from food plastic packaging¹¹ and increasing
 74 consumption of unhealthy products¹².



75

76 Applying BT to the food sector was described, but not analytical assessed, as enabling primarily social,
 77 but also environmental and economic sustainability. As indicators and methods to describe BTs
 78 sustainability deviated from the other FSTs, they are presented in a separate format (Fig. 4). Through
 79 its main function, food traceability, it can contribute to food safety by reducing the consumption of
 80 contaminated food worldwide, thereby reducing food waste and improving economic efficiency¹³⁻¹⁹.
 81 BTs potential to decrease food waste has been emphasized in case studies from the dairy industry¹⁵ and
 82 the supply chains of pork products and mangoes¹⁸. Findings from case studies on the halal food
 83 industry¹⁴ and the tilapia fish industry in Ghana²⁰ indicate that BT can increase food quality, safety and
 84 integrity. It can further foster collaboration among food supply chain actors, thereby increasing process
 85 and cost efficiencies, trust and profitability¹⁶. Regarding environmental sustainability, BT can be
 86 applied to monitor environmental impacts and support farmers to reduce the use of chemical inputs,

87 water and soil. Traceability enabled food labelling can then indirectly improve environmental
 88 sustainability through consumers demanding veracity of sustainable food production and processing¹⁶.
 89 Two studies emphasized BTs potential to reduce overfishing^{17,21} in line with SDG 14.6 to combat illegal,
 90 unreported and unregulated fishing¹⁷. In general, applying BT to the fish industry has been described as
 91 beneficial to a range of SDGs²¹. Included literature also elaborated on limitations that deploying
 92 blockchain could entail (Fig. 4).



93
 94 **Fig. 4| Benefits and limitations of deploying Blockchain Technology to the food sector.** Extracted from retrieved literature and positioned
 95 in relation to the biosphere-based foundation of sustainability science adapted from Folke et al. (2016)²².

96 Sustainability Performance

97 Below we outline how the various FSTs performed in relation to the three sustainability pillars and
 98 indicators compared to the baseline technology they are intended to replace. BTs are not included in
 99 this section as their sustainability performance was not empirically investigated (detailed in methods).

100 *Plant-based alternatives*

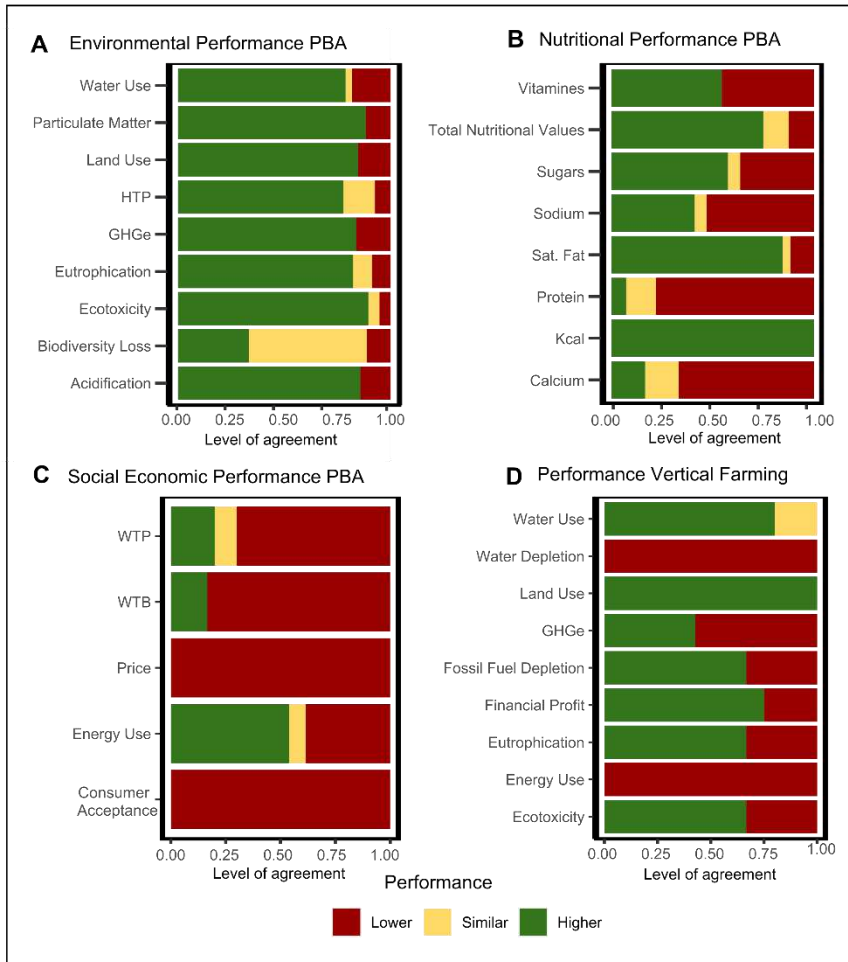
101 We observed high level agreement across the literature that PBAs tend to have a lower environmental
 102 impact than conventional animal-based products (Fig. 5). In general, they are associated with less CO₂-
 103 eq, less WU^{8,23-25}, less LU^{8,23-26}, have a lower ecotoxicity^{8,9,24,27-29}, acidification^{8,9,24,27,29,30} and
 104 eutrophication potential^{9,24-30}, with some exceptions. For instance, almond milk is more water-intense

105 than dairy milk and has a higher environmental footprint in general when assessed on a cradle to
106 consumer system boundary²⁷. Two studies found that the production of PBDA has a higher energy
107 demand than conventional dairy^{27,30}.

108 In contrast, no such clear agreement was observable for nutritional performance. We found PBAs
109 generally contained lower levels of proteins, with discernible differences depending on the commodity
110 they are based on. For instance, Smetana et al. (2021) found that burger patties made out of mycoprotein
111 contained higher protein, those made from peas similar and those on a soy-basis lower levels of protein
112 content than beef patties²⁹. Sodium content was found higher in cheese alternatives based on coconut-
113 oil than on cashew nuts or tofu³¹. PBAs had generally lower contents of saturated fat, except coconut-
114 oil based cheese products³¹ and two legume based burger patties²⁵. The total nutritional performance of
115 PBAs, assessed with nutrient profiling models, was mostly higher^{9,29,32} or no difference was
116 discernible^{29,33}. PBAs received lower consumer acceptance^{29,34,35} and were higher in cost than
117 conventional animal-based products^{36,37}.

118 *Vertical farming*

119 We found consensus that growing vegetables in VFs outperforms cultivation on-field and in
120 greenhouses (GH) in terms of LU³⁸⁻⁴¹ and WU^{39,40,42,43}. One study modelled that lettuce production in
121 VFs could require up to 95% less water compared to production in GHs due to water recycling
122 potential⁴³. We identified agreement that VFs are responsible for higher GHGe than open-field
123 cultivation^{38,39}, but lower than greenhouses^{38,39,43,44}. By contrast, VFs have been assessed less efficient
124 in terms of energy inputs than on-field cultivation³⁹ and greenhouses^{39,42,43}. The degree of environmental
125 impact has been found to depend to a large extent on the growing substrate, packaging material as well
126 as the source of energy⁴⁵. Regarding economic indicators, we found agreement that VFs have a higher
127 yield production than greenhouses⁴², leading led to slightly higher economic revenues^{42,46}.



128

129 **Fig. 4| Agreement on the sustainability performance of PBAs and VF across the literature.** Stratified results according to different
 130 system boundary and functional unit settings are presented in the Supplementary Material (S5). This assessment could not be carried out for
 131 BT and FD as we identified insufficient literature comparing them with the baseline scenario they intend to replace.

132 *Food delivery*

133 Grocery delivery performed better in terms of GHGe and EU compared to individual retail trips when
 134 assumed they are made by car, but not on foot, by bike or public transport⁴⁷. Meal delivery had a lower
 135 performance than preparing the meal at home or consuming it at the restaurant^{48,49}, mainly attributed to
 136 plastic food packaging waste generated by delivered meals⁵⁰. Research demonstrates that walking to
 137 the restaurant and consuming the meal there instead of having it delivered could reduce the total amount
 138 of GHGe by 68% per meal⁴⁹.

139 Discussion

140 Summary of evidence

141 We synthesized empirical evidence indicating the sustainability performance of novel FSTs.
142 Environmental indicators were assessed more frequently than social and economic indicators, adding
143 on the widespread concern to ensure that socio-economic sustainability receives more attention^{5,51}.

144 Our analysis on the sustainability performance of FSTs revealed that PBAs should be favored over
145 animal-based products for the sake of the environment, but no such clear trend was observable for social
146 and economic consequences. Public health consequences of PBAs have been exclusively addressed by
147 comparing their nutritional profiles against conventional products, with no focus on other indicators
148 such as food safety (through reduced pesticide and antimicrobial use) or epidemiological implications.
149 We found that that PBAs are often high in sodium, one of the leading dietary risk factors for global
150 mortality and morbidity⁵². Investigating the long- term health consequences of their frequent
151 consumption is of high importance⁵³. There is a distinct lack of studies assessing the social and
152 economic implications of shifting towards PBAs, which should not be neglected to ensure that they are
153 contributing to an equitable and inclusive transformation. Included studies revealed that PBAs are
154 currently higher in costs than conventional animal-products, which could generate the impression that
155 a plant-based diet is more expensive and seen as a luxury, leading to social inequalities. In contrast, a
156 recent modelling study found plant-based dietary patterns based on legumes and vegetables are cost-
157 saving compared to current diets in in most high-income and many middle-income countries⁵¹. We
158 synthesized research showing that the consumer acceptance and WTP for PBAs is currently lower than
159 for conventional meat, but could increase to the same level after information concerning health or
160 environmental consequences is provided⁵⁴. Interestingly, studies found consumer acceptance of PBAs
161 is primarily driven by health benefits as well as taste and appearance rather than environmental or
162 animal welfare concerns⁵⁵.

163 The vast majority of included PBA-studies assessed meat and dairy analogues. Despite a market
164 predicted to grow rapidly⁵⁶, only two studies investigated the sustainability of seafood analogues^{26,32}.
165 This is most likely because seafood analogues are still relatively novel, especially outside Asia. We can

166 assume that LCA studies on seafood analogues would present similar results to PBMA, as both are
167 derived mainly from terrestrial plant sources such as soy and sunflower oil. However, blue foods have
168 been associated with lower GHGe than terrestrial meat⁵⁷. Future studies should therefore compare
169 seafood analogues with conventional fish, including impact factors specific to aquatic systems such as
170 wild stock depletion. Further, while the consumption of conventional meat products is linked to human
171 health hazards, consuming seafood is associated with nutritional benefits⁵⁸. While seafood analogues
172 could help to meet the growing seafood demand and reduce overfishing, it is necessary to investigate
173 the socio-economic and public health implications of these products.

174 Food delivery services, especially on-time groceries, are growing rapidly and are backed with billion-
175 dollar investments. The retrieved literature focused primarily on assessing GHGe and EU. Beyond that,
176 we found that their implications on environmental and social sustainability have not yet been
177 empirically assessed. The World Health Organization also expressed concern about the still
178 insufficiently studied public health consequences of the growing delivery sector and has called for more
179 evidence⁶⁰.

180 VFs have been described as a resource-saving production system, improving food safety and quality,
181 while providing economic benefits⁶¹. However, we found a distinct lack of evidence modelling the
182 socio-economic implications of upscaling it. Further, the local food production enabled by VFs is often
183 considered as environmentally sustainable, partly due to the general assumption of high CO₂-eq
184 emissions resulting from transport. Conversely, we gathered evidence that VFs are responsible for
185 higher GHGe and are more energy-intense than open-field cultivation. However, a widespread
186 transition to renewable energy and resource-saving materials, such as paper pots and coir as growing
187 substrate, could lead to large environmental impact reductions⁴⁵. Further, the sustainability performance
188 and benefit of VFs depends to a large extent on the regional context, being particularly recommendable
189 for climate-extreme areas^{43,62}.

190 Systematic reviews and descriptive case studies revealed BT's potential to enable a sustainable food
191 supply chain, but there is a distinct lack of empirical case studies validating these assumptions. Further
192 studies that estimate correlation or causal inferences between applying BT and sustainability benefits

193 are needed. Aside from the opportunity to strengthen the ecological dimension of sustainability through
194 blockchain adoption, the majority of the literature addressed the potential of BT to improve social and
195 economic rather than environmental sustainability.

196 Our review demonstrates that the sustainability performance of FSTs is influenced by methodological
197 specifications, such as defining the functional unit and system boundary in LCA studies. For instance,
198 Grant et al. (2021) calculated that almond and soy milk have a lower environmental footprint than dairy
199 milk when assessed from cradle to gate, but a higher footprint when assessed from cradle to consumer
200 as it also factors in transport emissions²⁷. We conducted a cross-spatial analysis of the study results,
201 which necessitates cautious generalizations. Each study is unique from a geographical, temporal and
202 methodological perspective. For example, results revealed that VFs generally require more electricity
203 than their baseline scenario⁶³, but the extent strongly depends on the region and type of purchased
204 energy. A comparative analysis found that the relative efficiency of VFs compared to greenhouses in
205 mainland Europe is low, while it is much higher in low-light spatial conditions such as northern Sweden
206 or water-scarce regions such as Abu Dhabi⁴³. Similarly, cultural differences can lead to geographically
207 different social sustainability performances of innovations. For instance, consumer acceptance of
208 PBMA and cellular meat was assessed higher in China and India than in the USA⁶⁴.

209 We therefore echo the concern expressed in previous studies that methodological inconsistencies among
210 environmental assessment studies complicate generalizing results⁶⁵. To investigate how the
211 methodological assumptions in the included studies affect the sustainability performance of FSTs, we
212 conducted the analysis separately for different functional unit and system boundary settings
213 (Supplementary material S5).

214 **Strengths and limitations:**
215

216 The breadth and interdisciplinarity of this review posed challenges on the inclusion and analysis of
217 heterogenous data. We focused on synthesizing peer-reviewed articles, which excluded conference
218 proceedings, reports and book chapters. Since novel FSTs is still an emerging field of research, we

219 assume that a range of grey literature exists that future systematic reviews should include. We yielded
220 a wide geographic scope of publications, but our searches were limited to English-language literature.
221 We compared the sustainability performance of FSTs against the baseline scenario they intend to
222 replace, but not among and in-between them. This generalizing approach does not necessarily allow
223 conclusion to be drawn on individual products as the performance depends on a range of factors, such
224 as the raw material they are based on. For example, cheese analogues based on tofu have a better
225 nutritional performance than those based on coconut-oil³¹.

226 The chosen traffic light classification to indicate the sustainability performance is a conceptual and
227 subjective approach to harmonize and standardize heterogenous data. However, it does not allow to
228 draw conclusion on the scientific strength of evidence. This is in line with the Prisma guidelines, which
229 state that scoping reviews are not intended to critically appraise the risk of bias of a cumulative body of
230 evidence, but to present results and guide future systematic reviews and meta-analyses⁶⁶.

231 Implications for research and practice

232 The rapid development of FST and their expected impact on different pillars of sustainability requires
233 improved multi-indicator sustainability assessment to reduce the risks of unintended trade-offs. It would
234 be useful to develop a defined inventory of sustainability indicators that can be used to assess FSTs and
235 contrast them against each other to determine the most sustainable alternative option in a given context.
236 This scoping review reveals important evidence gaps on the four included FSTs that targeted empirical
237 assessments should aim to fill. The literature on PBAs sustainability is widespread, but there is a need
238 to study the performance and implications of the growing market of seafood analogues. Such a
239 comprehensive sustainability assessment should include LCA indicators specific to aquaculture (such
240 as stock depletion) and focus on human health and social implications. More analyses should also be
241 conducted comparing PBAs against other alternatives such as tofu, insects, cellular meat and legumes
242 to determine the most sustainable protein and fat alternatives. Studies in-between current PBAs are also
243 of relevance to determine the most sustainable commodity and production processes. Finally,
244 longitudinal and controlled dietary studies comparing the nutritional and epidemiological effects of
245 substituting animal products with alternative protein sources over long-term are needed.

246 For food deliveries, their scaling and rapid development needs to be assessed from public health, socio-
247 economic, and environmental perspectives beyond GHGe (e.g. air pollution from transportation) to
248 inform governmental policies, urban planning processes and guide more sustainable practices.

249 To validate the promise of blockchain technology for a sustainable, effective and efficient food supply
250 chain, it would be important to empirically assess whether food traceability and labelling actually
251 improves agricultural sustainability, and to what extent.

252 Given the often-emphasized potential of vertical farms to contribute to more resilient food supply
253 chains, it is necessary to assess their socio-economic implications and evaluate the efficiency and
254 benefit for different geospatial and cultural contexts.

255 Conclusion

256 We synthesized empirical evidence indicating the sustainability of four representative FSTs and found
257 varying levels of performances across different indicators and pillars. In general, novel FSTs have the
258 potential to support parts of the transformation towards a sustainable food system and enhance human
259 health. However, unintended side-effects are often inherent to deploying new innovations. Guiding
260 transformative investments necessitates a more rigorous, quantitative assessment of the sustainability
261 implications of novel FSTs, encompassing broad environmental, economic and social indicators, to
262 safeguard against undesirable effects. We hope that the findings of this review provide a starting point
263 to build such a sustainability assessment framework to assess novel FSTs, to inform political guidelines
264 and to guide the development of and investments into long-term sustainable solutions. The inventory
265 of novel FSTs is long and future research is required to provide regional context specific
266 recommendations and inform policy guidelines. This will have to include socio-economic sustainability
267 impact factors to ensure that they contribute to a just transformation of the food system.

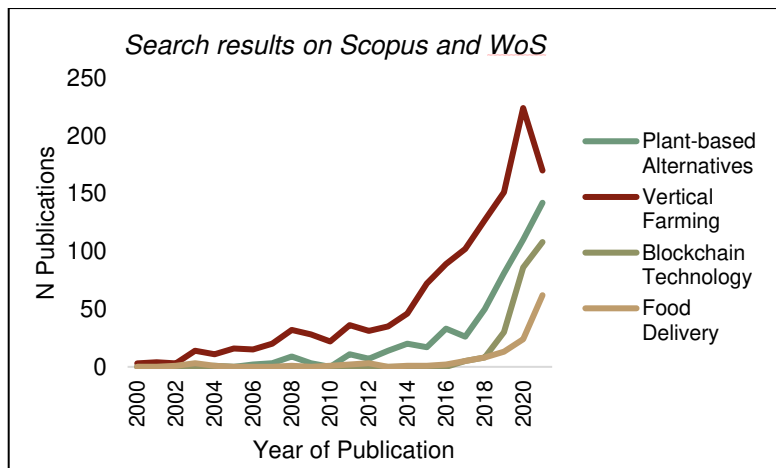
268 Furthermore, our results underline the necessity to compare novel FSTs against each other and across
269 different sustainability categories to determine the most promising option.

270 Finally, and perhaps most importantly, the implications of deploying novel FSTs depends to large extent
271 on how they are scaled and in which geospatial and cultural context. FSTs already have and will

272 continue to play a substantial role in the future food system, just as novel technologies are transforming
273 other parts of societies¹. To allow them to accelerate the transformation towards sustainable just food
274 systems and mitigate unintended consequences, it is therefore of outmost importance to plan their
275 deployment to responsible scaling principles. This will require to first evaluate them against the baseline
276 scenario and other existing alternatives they intend to replace and for explicit regional contexts from a
277 comprehensive sustainability perspective.

278 **Methods**

279 Scoping reviews are well suited to study the breadth of an area which has not been reviewed
280 comprehensively before to provide a detailed and structured overview of the reviewed literature, and to
281 identify research gaps in the existing literature⁶⁷. We followed the PRISMA guidelines extension for
282 scoping reviews⁶⁶ and provide the detailed checklist in the Supplementary material (S1). Searches in
283 the databases Web of Science Core Collection and Scopus have been carried out in September 2021 to
284 identify peer- reviewed literature. We included literature published from 2016 as there was an
285 exponential rise in scientific literature focusing on these four FSTs since then (Fig. 4). Further details
286 on the literature review are given in the Supplementary material (S3).



287

288 **Fig. 5| The increase in peer-reviewed literature assessing the sustainability of the four FSTs.**

289 We used CADIMA⁶⁸ for study screening and duplicate removal. To check for selection consistency
290 among all researchers, a consistency check has been conducted by independently screening a certain
291 number of articles (5%=57) and discuss potential divergencies. Once consistency was achieved, one

292 reviewer (ACB) screened the remaining articles at the title and abstract stage against the eligibility
293 criteria. Full text screening has been performed by all three reviewers ACB (80%), AW (10%) and LG
294 (10%), independently. Contradictory and inconclusive assessments were discussed and resolved with
295 all authors at both abstract and full-text screening stage.

296 Eligibility criteria

297 As a primary inclusion criterion for this review the studies had to assess the sustainability of one of the
298 four selected FSTs as defined in the conceptual framework (Fig.1). We exclusively searched for PBAs
299 that are designed to mimic conventional animal-based products and hence excluded cellular meat,
300 insect-based food products and traditional legume-based alternatives such as tofu. We also excluded
301 literature focusing on non-vertical aqua- or hydroponically systems, and the application of blockchain
302 technology to non-food sectors. Included studies had to provide quantification for at least one indicator
303 of sustainability. An exception was made for blockchain literature, since we found there is yet limited
304 empirical evidence available. Hence, the blockchain literature only had to provide a narrative
305 description on at least one indicator of sustainability. We included peer-reviewed case studies and
306 reviews that provide a quantification, subjective studies that do not use data to back up the assessment
307 of indicators or conference proceedings have been excluded.

308 Search strategy and data charting

309 We devised the search strategy to reflect concepts of sustainability assessment and the four selected
310 novel FSTs. Search strings were tested several times against a set of predefined benchmark articles.
311 Detailed outline on the search strategy is provided in the Supplementary material (S3).

312 Data charting was done for all included articles between October and December 2021 by one author
313 with feedback on the process by all authors. We used CADIMA and Microsoft Excel for data extraction
314 and charted data on study design, study location, sustainability indicators assessed, methods, LCA
315 settings, and results indicating the sustainability performance. The fact that no defined inventory of
316 indicators spanning all dimensions of sustainability exists posed an inherent challenge to the search for
317 and selection of them. We therefore approached to extract all sustainability indicators encountered in
318 the literature and discussed inclusion among all study authors.

319 [Assessing the sustainability performance of FSTs](#)

320 Performing a meta-analysis on the results of included studies was not applicable due to cross-study,
321 cross-FST and methodological inconsistencies across sustainability indicators. However, in order to
322 translate the results of the included studies into comparable quantitative representation we developed a
323 coding scheme, classifying the level of agreement on the sustainability performance per study, FST and
324 sustainability indicator. For that step, only studies that performed a comparison against the baseline
325 scenario they intend to replace have been included (PBA=27, VF=10, FD=3). Blockchain literature was
326 not applicable for that assessment. We defined baseline scenarios in this context as animal-based
327 products for PBA, on-field and in-greenhouse cultivation for VF, and individual grocery retail or
328 restaurant dining for FD.

329 In order to assess the sustainability performance of novel FSTs in comparison to the baseline scenarios,
330 we extracted study results and coded the level of performance using the traffic light approach. A higher
331 level of performance was assigned if they scored better (green), a similar performance (yellow) if there
332 was no difference assessed, or a lower performance (red) if they scored poor compared to the baseline
333 scenario. We coded every FST that has been assessed in the included literature and compared against a
334 baseline scenario. When different functional unit and system boundary settings were applied in one
335 study, we extracted results for each setting to reduce bias due to modelling choices. As a certainty
336 assessment, we run the performance analysis stratified by system boundaries and functional units
337 (Supplementary material S5). Duplicates have been removed.

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340 Charity (Grant number 20200149), by the Curt Bergfors Foundation and by Mistra Food Futures.

341 [Author contribution](#)

342 The project was conceptualized by all authors. ACB developed the search strategy and conducted
343 peer-reviewed literature searches. ACB, AW, LG conducted study screening. Data charting and
344 analysis by ACB with feedback by AW, LG. Data visualization by ACB with feedback by AH.
345 Original draft written by ACB, reviewed and edited by LG and AH.

346 [Competing Interest](#)

347 The authors declare no competing interest.

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