

Sustainability Evaluation of Soy Milk Production With Red Ginger Extract Using A Life Cycle Assessment Approach

Maisaroh¹, Hismiatty Bahua², Olivia Bunga Pongtuluran¹, Astuti¹, Widya Puspantari¹,
Fajriyan¹

¹*Research Center for Agroindustry, OR - Agriculture and Food - National Research and
Innovation Agency (BRIN), Gd.610-612 Puspiptek Serpong, Tangerang Selatan, 15314,
Indonesia*

²*Research Center for Sustainable Production System and Life Cycle Assessment, OR –
Energy and Manufacture - National Research and Innovation Agency (BRIN)*

**Email: mais001@brin.go.id
Category – Participant*

Abstract

Environmental impacts are major concerns in maintaining sustainability in agriculture and food systems. Soy milk with red ginger extract is a relevant example of a sustainability trade-off in such a system. Soy milk as an essential part of the human diet for healthy. However, it is also responsible for significant emissions of waste and by-products. This study examines an environmental aspects of a lab-scale ginger soy milk product using a life cycle approach. The study considered three subsystems: postharvest handling of ginger and soybeans, extract production, and ginger soy milk production. The results showed that the extraction and production of soy milk is a hotspot in the production of ginger soy milk in terms of energy consumption. On the other hand, postharvest handling of ginger and soybeans is a significant water use point, both of which have environmental burdens and economic costs. The highest cost in making ginger soy milk is the preparation of powdered ginger extract. In terms of by-products, the ginger pulp can be used for processed food, animal feed, and biomass. In addition, soybean dregs that contain nutrients can be processed into high-value food products, which promotes a circular economy in the industry.

Keywords: Dairy, Soy milk, Red ginger extract, Life cycle assessment, Environmental performance