GUILDHE CLIMATE CRISIS REPORT

CASE STUDY: CAMPUS MANAGEMENT

Abertay University

Abertay University places the UN Sustainable Development Goals (SDGs) at the heart of its strategic priorities, embedding sustainability in its activities and aspirations and harnessing the power of students, staff and its local and global communities.

Through actions set out in its new Sustainable Development Strategy, the University is committed to working to reach net zero on campus by 2038 and will continue to make real world impact at local, national and international level through its research, much of which has a focus on SDGs.

Abertay University worked with the James Hutton Institute and Arbikie Distillery to create the world's first climate positive gin from the humble garden pea, an award-winning project that took a holistic new approach to creating spirits.



Arbikie Master Distiller, Dr Kirsty Black and Professor of Zymology, Graeme Walker

Each bottle of Nàdar gin has a negative carbon footprint, meaning the process avoids more emissions than it creates. This is achieved by utilising all useful components of the peas from the de-skinning and distilling process to create home-grown animal feed for local farmers and also through peas' natural ability to source essential nitrogen for growth from the atmosphere, avoiding the need for environmentally-damaging fertilisers.

The journey started as a PhD project in Abertay's labs and Nàdar is now a commercially successful product that has led to the creation of new products for Arbikie. The collaboration has put Scotland on the map as a leader in sustainable spirit production, with the process behind Nàdar showcased to international delegates at COP26 in Glasgow.

Success in pea gin followed on from the University's wider research stream in food innovation and sustainability which has created sustainable beer from faba beans, new avenues for whisky distillery by-products, improved the shelf-life of fruits through pioneering use of ultrasound, developed new ways of using insects as a sustainable protein base for food products, and many other areas.

<u>Read the full GuildHE Report: Tackling the Climate Crisis: A View From</u> <u>Smaller and Specialist Universities and Colleges</u>

