

Closing the loop for healthier eating – with pulses

Professor Eric Holub

School of Life Sciences



BBSRC Food Security PhD students





Andy Tock

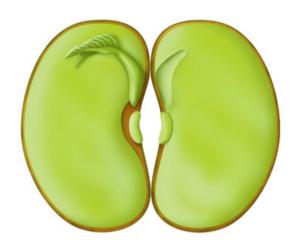
Co-supervisor: **Dr Guy Barker**

Phaseolus dry bean

Sebastian Fairhead

Co-supervisor: **Dr Graham Teakle**

Oilseed mustard (Indian and English)



LEGUMES

Environment

Perennial forages
Human health Pulses

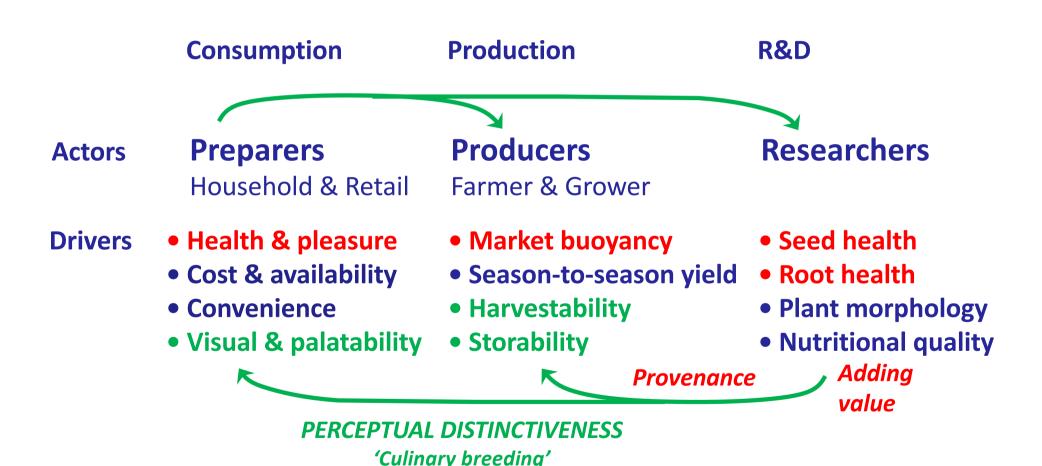
100 acre Farm established

Mixed farming 10 pastured cows

240 acre Dairy farm 250 milking cows Registered herd



Closed-loop and healthier eating



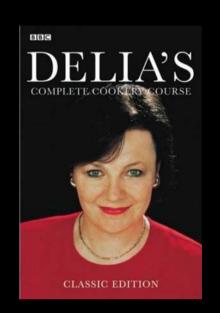
PASSIVE consumers





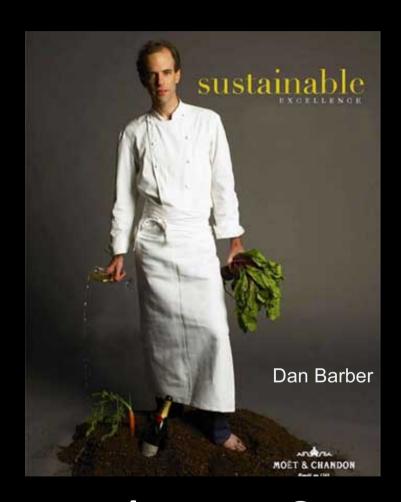


ACTIVE Civic-minded consumers. . . who can cook





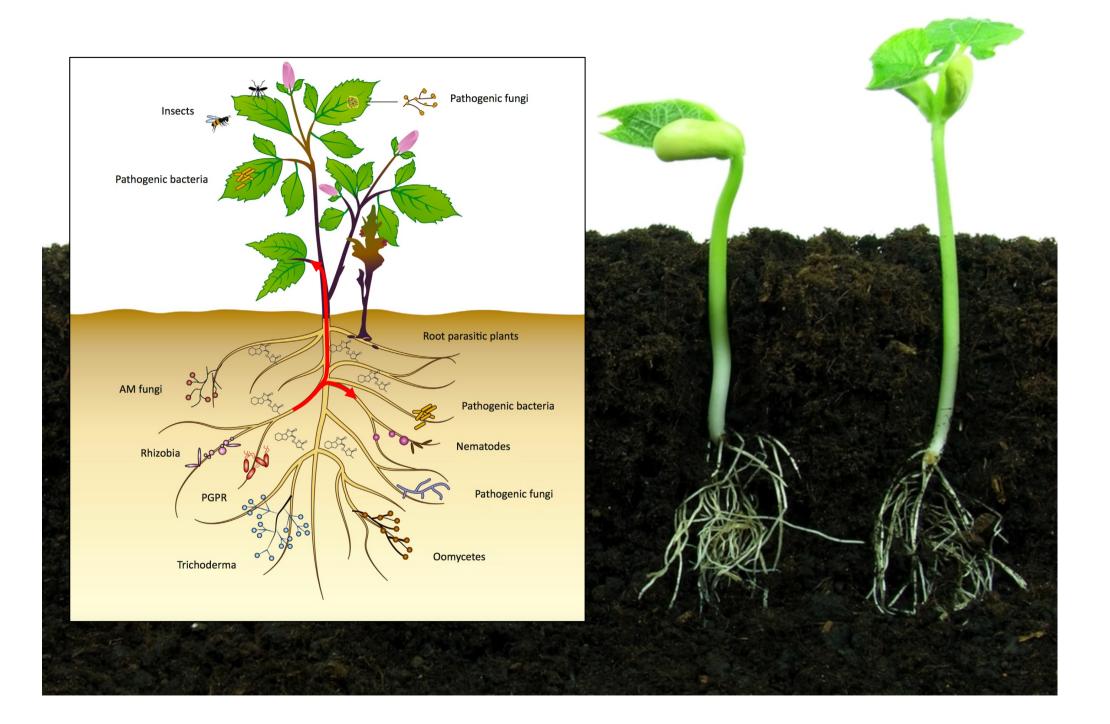




Educators & Trend-setters

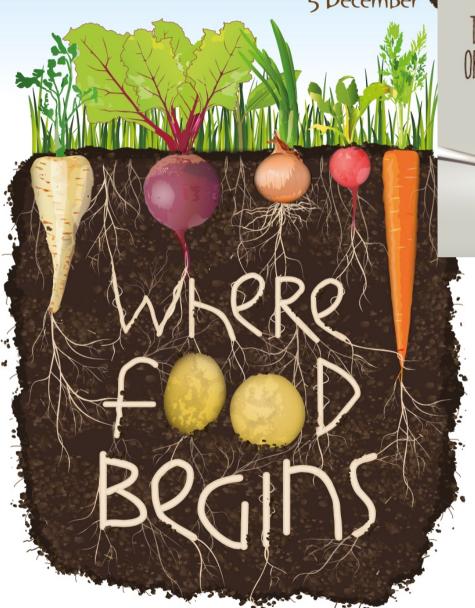










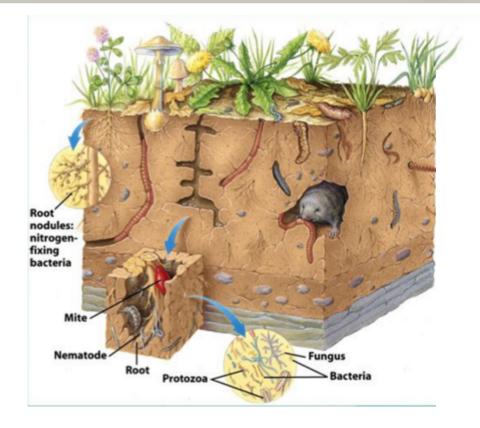


THERE ARE MORE ORGANISMS IN ONE TABLESPOON OF HEALTHY SOIL...







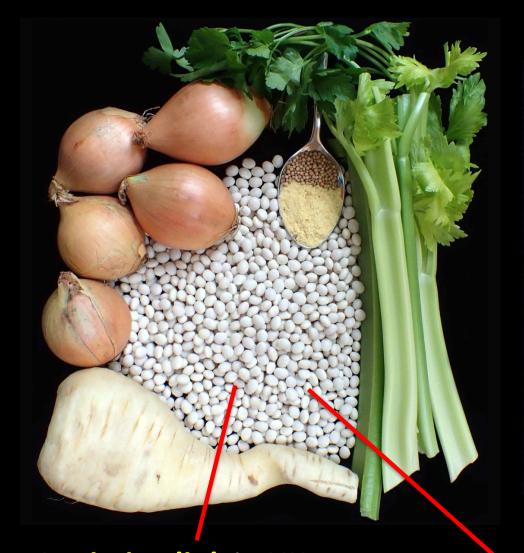




Contact: Eric Holub University of Warwick



Fresh food - homegrown



FOR STARTERS



Baby Butter Bean & Wonky Veg soup with English mustard & Herb garnish

A missing link in UK vegetable production

A missing ingredient in our cuisine

A Tale of Two Beans

1) Wide breeding potential for market types

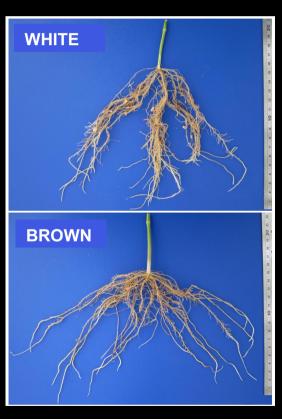
F₅ families



2) Both fast-cooking



3) Both short growing season



4) Disease resistance

- Halo blight (Races 1-6)
- BCMV (I-gene)
- Anthracnose

5) A resilient root system

- cold tolerant
- root rot tolerant
- drought tolerant
- low nutrient tolerant



To BE, or not to BE?

ANSWER: Yes, to BE... A healthy consumer

A civil society

A resilient economy

A sustainable environment

For closed-loop thinking about our food system

Yes, TO Peas and BEans