

EU Code of Conduct on responsible FOOD business and marketing practices

A common aspirational path towards achieving sustainable food systems

2024 Annual Report

The Association of Manufacturers and Formulators of Enzyme Products (AMFEP) is an EU-based association created in 1977 and consisting of 30 members, representing over 90% of the European and over 80% of the world enzyme market. AMFEP serves as a hub for information exchange and dialogue between enzymes producers and formulators, industry organisations, the scientific community and policy-makers and promotes co-operation on regulatory and safety aspects of enzymes.

Members of AMFEP produce and sell enzyme products for use in food, feed and technical industries. Enzymes are used in a variety of industrial and professional applications such as food & beverage, animal nutrition, detergents and/or textile production. They support and accelerate a number of biochemical reactions that drive environmental efficiency across many diverse EU sectors, in small to large companies.

General information

Name in full + acronym	Association of Manufacturers and Formulators of Enzyme Products (AMFEP)
Contact person with contact details	Céline BENINI, PhD Secretary General 188A, Avenue de Tervueren, 1150 Brussels, Belgium Tel: +32 2 761 16 65, amfep@kellencompany.com
N° in the transparency register*	25945099095-69
Date of signature of the Code	21 November 2022

Step of the food chain represented (ex: primary production, production, processing, trade, retail, ...)	Food processing (suppliers of processing aids and ingredients to food and non food industries)
Who do you represent? (e.g. number of members, companies, SMEs)	AMFEP represents 30 enzymes manufacturers and formulators, among which 15 have a EU turnover of 10 million euro and below. The list of members can be found in this link: https://amfep.org/members/

* if available

The Association of Manufacturers and Formulators of Enzyme Products (AMFEP) pledges to:

- *endorse the aspirational objectives set out in this Code (where applicable)*

AMFEP confirms pledge and signed the Code in November 2022.

- *promote and disseminate this Code with(in) their constituency/ies;*

AMFEP reminds regularly its members of the existence of the Code and of having signing it, notably at:

- AMFEP Business meeting on 5 October 2023
- AMFEP General Assembly on 6 October 2023

The pledge to the Code is available on the AMFEP webpage on sustainability ([here](#)), as well as the annual report. The annual report is communicated to members via our internal system and also via the newsroom of our public website.

- *encourage their members to align their sustainability actions and/or business practices to the aspirational objectives and targets of the Code and invite them, on a voluntary basis, to adhere to this Code, as appropriate;*

As explained in last year report, AMFEP decided to revise its Vision and Mission in order to better fit to the aspirations of the European Union when it comes to sustainability. As key enablers of the Green Deal, it was important that our Vision and Mission reflect this aspect. In addition, this year, AMFEP has revamped its internal Strategic Goals in order to better reflect the Vision and Mission in its activities. These aspirations have also been captured in AMFEP EU Elections Manifesto published on our website ([link](#)) and social media.

AMFEP also regularly encourages members to become signatories themselves (4 AMFEP members are direct signatories).

As mentioned above, the pledge, annual report and Vision and Mission made available to members and the public on AMFEP website ([link](#)).

- *explore the possibility of developing sector-specific tools and resources in support of this Code;*

Our sector is highly innovative and put on the market solutions to answer customers and consumers' demands for products supporting green transition and healthier diets.

Our sector is committed to provide enzyme solutions which help:

- Reduce energy and water consumption,
 - Reduce raw material input,
 - Reduce waste generation,
 - Reduce the use of harmful chemicals, and
 - Improve manufacturing process.
- *continue to engage in dialogue with other food chain/systems actors and EU and international policy-makers to forge (new) relationships, exchange good practices and discuss challenges encountered, learn from each other (studies, projects) and create better mutual understanding, and identify opportunities for collaboration and potential partnership.*

We increased our communication efforts in relation to the interest and benefits of using enzymes, via our LinkedIn page ([link](#)). Our main audience being our downstream users and the authorities. This notably includes:

- A series of statements on enzymes used in food manufacturing, addressing the role played by enzymes during the various manufacturing processes and the sustainability benefits they bring.
- Several videos to explain enzymes uses and sustainability benefits in brewing, baking, dairy production and fruit juices production.

In addition, AMFEP has commissioned 3 LCA/PEF studies (baking, brewing and detergents) in order to be able to provide quantitative information on the benefits of using enzymes (in addition to the individual data already available at AMFEP members' level). The results will be made publicly available.

AMFEP has confirmed its commitment to identifying opportunities for exchange with other associations in the food sector.

- We already have a strong relationship with our downstream users' umbrella associations. In particular, with the baking industry (Fedima), we are in the process of developing a one pager addressing the sustainability and safety aspects of the use of enzymes in baking (this will soon be published on our website). We are exploring the possibility to extend this to other applications (dairy, brewing...) and this will be done jointly with the respective umbrella associations.
- We are also in contact with several food sectorial associations in order to develop joint communication about the use of enzymes and their sustainability benefits.