

## Code of Conduct for Responsible Food and Marketing Practices

General requirements applicable to European associations

European Associations pledge	EU Specialty Food Ingredients supportive actions
Endorse the aspirational objectives set out in this Code (where applicable)	Code signed on 01/07/21
Promote and disseminate this Code with(in) their constituency/ies	Code promoted at EU Specialty Food Ingredients Annual General Meeting on 06/06/23 Code promoted to EU Specialty Food Ingredients General Assembly on 05/07/23, together with the letter of Commissioner Kyriakides to the signatories of the Code Code promoted at Agri-food Transition Pathway Workshop 2 on: Investments and funding in the Agri-Food industrial ecosystem 7/11/23 Code promoted at "Advancing Food Loss Technologies & Policies," event at EP Parliament - 13 February 2024
Encourage their members to align 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	7 member companies <u>direct</u> signatories of the Code (possibly to be revised upwards)
Explore the possibility of developing sector-specific tools and resources in support of this Code	<p><b>CONTINUOUS</b></p> <p>The European food ingredient industry acknowledges that in addition to direct efforts to reduce its own environmental footprint, it plays a specific and crucial role in, and therefore bears significant responsibility for, delivering solutions that enable others in the food chain to meet their sustainability goals.</p> <p>The industry is therefore committed to fully integrating Farm to Fork ambitions into its operations and innovative solutions and ensuring that the whole food chain's response to sustainability challenges is at the forefront of research and development investment. These solutions include:</p> <ul style="list-style-type: none"> <li>- processing solutions: innovation that optimises the sustainable production of food ingredients (development and marketing of ingredients that improve environmental performance e.g. reduce water use and greenhouse gas emissions, encourage the uptake of green energy and the circular use of inputs); uptake of green energies, and the circular use of inputs and side streams ( for example heat or waste-water reuse from an adjacent location).</li> <li>- sourcing solutions: ingredients that contribute to the more sustainable use of agricultural land and natural resources.</li> <li>- food choice solutions: ingredients that facilitate the consumers' switch to healthy and sustainable diets.</li> <li>- waste solutions: ingredients that extend the shelf life, the organoleptic characteristics and safety of food products and help reduce and prevent unnecessary food waste and packaging.</li> </ul>
Provide, on an annual basis, a report of their activities in support of this Code, which will be published on an open dedicated website	3rd report provided in Q2-2024
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, project) and create better mutual understanding, and identify opportunities for collaboration and potential partnership.	Regular meetings of dedicated "Farm to Fork Strategy" WG within EU Specialty Food Ingredients, as a forum to allow members to exchange knowledge about the sustainable transition of the overall sector. Code promoted to Tortilla International Association at an annual event (24-25/10/23)