Code of Conduct for Responsible Food and Marketing Practices
Specific contribution to the aspirational objectives and targets

Aspirational objectives of the Code	Aspirational targets of the Code	EU Specialty Food Ingredients' contribution
Healthy, balanced and sustainable diets for all European consumers, thereby contributing to: 1. Reversing malnutrition and diet-related NCDs in the EU 2. Reducing the environmental footprint of food consumption by 2030	a) Improved food consumption patterns in the EU b) A food environment that makes it easier to choose health and sustainable diets	**CONTINUOUS** Member companies offer an increasing range of innovative enabling technologies / specialty food ingredients to help (re-)formulate foods: - addition of micro- and macro- nutrients (e.g. vitamins, minerals, fibres, non traditional sugars / carbohydrates) to provide health benefits (e.g. healthy ageing) - offering technological and nutritional solutions for changing and/or sustainable diets (e.g. proteins, fibres, minerals, vitamins, amino-acids) - reducing fat/sugar/salt/calories (e.g. weight management, fight obesity) - replacing allergenic ingredients For example, a member has completed in 2022 its investment in a production unit which will bring soluble fibre to market. Just as is the case for vitamins and minerals, fibers are essential nutrients that exert critical effects for the general support of good health, including digestion, weight management, and cardiovascular health. While fiber intake can come from for example fruits, vegetables, wholegrain products, nuts and seeds, the average consumer rarely meets the EFSA recommended fiber intake of minimum 25g per day. That's where fiber enrichment of food products comes in. The product range will help food manufacturers meet the most challenging fiber enrichment and sugar reduction targets while improving the nutritional profile of food and beverages. Another member in the end of 2022 produced after over 10 years of research a high-quality and healty canola protein ingredient. Canola (rape) seeds are one of the world's few available plant sources of complete protein, meaning they contain all nine essential amino acids required for good health. This new ingredient is produced in a circular way by using canola meal, a co-product of canola/rapeseed oil production. It will allow food and beverage producers to develop plant-based products that offer complete proteins and free from major allergens.The functional benefits of this new ingredient improve the bite and texture of meat and fish alternatives, and create a smoother mouthfeel in dairy alternatives and performance nutrition products. See other practical examples on EU Specialty Food Ingredients' dedicated webpage: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/
Prevention and reduction of food loss and waste *(at consumer level, within internal operations, and across value chains)*	A 50 % reduction of per capita food waste at the retail and consumer level by 2030 and reduced food losses along the food production and supply chains in the EU	**CONTINUOUS** Member companies offer an increasing range of innovative enabling technologies / specialty food ingredients to enhance shelf-life and long lasting palatability of foods and drinks and prevent food waste. Member companies develop solutions to help consumers in achieving the food waste reduction targets as in the case of a moisture-permeable, breathable membrane developed from one of our member that eliminates the need for an inedible crust in cheese but keeping the taste and quality characteristics. This avoids up to 10% of the cheese being lost. See practical examples on EU Specialty Food Ingredients' dedicated webpage: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/
A climate neutral food chain in Europe by 2050	Reducing net emissions from own operations, contributing to a 55 % GHG emission reduction target in the EU food chain by 2030 *(following a science based approach)*	**CONTINUOUS** -**At EU Specialty Food Ingredients as an association**: engagement in a digital transition that aims to the continuous reduction of associations' internal meetings in Brussels (2 meetings 100 % in person over the past 12 months). Where in-person or hybrid meetings were required for the purpose of members' cohesion, they were held at an EMAS-registered and ISO 14001 certified location whenever possible, with delivery of CO2 offsetting certificates. - **At the production level, for example (amongst many others) a member company produces food additives by fermentation from renewable sources:** A member company (details available upon request) aims to reduce its GHG emissions significantly and to become carbon neutral by 2050. In 2021, the company has committed to set near-term company-wide emission reductions in line with climate science with the SBTi (Science Based Target initiative). Its near-term targets were validated within 2023 and are as follows: • Commitment to reduce absolute scope 1 and scope 2 GHG emissions 25% by 2030 from a 2020 base year • Commitment to reduce absolute scope 3 GHG emissions from fuel- and energy-related activities and upstream transportation and distribution by 12.3% within the same timeframe • Commitment that 70% of its suppliers by emissions covering purchased goods and services, will have science-based targets by 2026. The Corporate Carbon Footprint (CCF) is calculated on an annual basis since 2013. Since 2021 the company assesses its PCFs yearly to monitor its emission-reduction progress more closely. Important emission reduction projects the company realised or started in 2023: - Installation of a third heat pump in Austria - Engineering completed for a hot water loop in Canada - Electrification projects for evaporation and rectification process steps were completed in Austria - Installation of additional photovoltaic systems on warehouses and parking lots. - Ongoing installation of a 42 MWp free-field photovoltaic installation next to the production site in Austria. The start up is planned for March 2024 Another member (details avilable upon request) engaged in reducing its operational emissions by 10% by 2025. This company achieved this objective already in 2022 (almost 11% reduction). The same member is working on 15 renewable energy projects in 12 Countries. These will be fully operational by 2024, reducing CO2 emissions by more than 715,000 metric tons per year. Another long-term project it is the decarbonization of maritime transportation (wind-assisted propulsion technology, biofuels, and energy saving devices) offering since 2021 biodisel solutions/fuel efficent devices on the busiest worldwide shipping route.

An optimised circular and resource-efficient food chain in Europe	a) Improved resource-efficiency within own operations, contributing to sustainable, efficient use and management of energy and natural resources in operations by 2030 b) Improved sustainability of food and drink packaging, striving for all packagings towards circularity by 2030	**CONTINUOUS** Processing sustainably: sustainability starts at home. Member companies constantly strive for processing solutions that optimise both their own production processes and enable others in the food chain to apply more sustainable processes. For example: - In order to reduce carbon intensity of one of products, a member company stopped drying an ingredient – still delivering the nutritional and functional properties needed by our customers - In order to reduce dependency on gas consumption, a member company is investing in electrification, substituting technical assets with more efficient technology generating lower carbon emissions Another member completed in 2022 in Ghent the first waste-oil residues plant for the producton of biodiesel.This is one of the largest waste-to-biofuel facility in Europe. It employes industry-leading technology to convert all types of liquid waste oils and fats, including used cooking oils, tallow and residues from edible oil production, into advanced biodiesel supporting circular economy, giving new purpose to products that previously were disposed of, or relegated to low-value applications. For other other practical examples on EU Specialty Food Ingredients' dedicated webpage: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/
Sustained, inclusive and sustainable economic growth , employment and decent work for all	a) Improved resilience and competitiveness of companies operating at any point along the food value chain by 2030 b) Quality jobs, skilled workforce and safe and inclusive workplaces for all	An example (amongs many others) comes from a member company that produces food additives by fermentation from renewable sources: A member company implemented a program to guarantee maximum security for its employees. The ambition is to have zero accidents within the company, which means an additional commitment to continuously implementing safety measures and taking corrective actions to prevent accidents at plants. The company conducts internal safety audits, raises awareness with specific actions and provides education on occupational health and safety. It records all injuries that result in lost time at all sites and measures the performance by tracking the lost time injury frequency rate (LTIFR) per million hours worked since 2013 with the target of LTIFR < 3. The LTIFR is monitored by the Management Committee and discussed on a monthly basis. Based on these efforts, the company achieved the target of LTIFR< 3 for the first time in 2023 with a value of 1.9, compared to 4.4 in 2022. Overall from 2013 to 2023, the company reduced the LTIFR by 89%.
Sustainable value creation in the European food supply chain through partnership	a) Improved resilience and competitiveness of companies operating at any point along the food value chain by 2030 b) Continued progress towards sustainable production, contributing to sustainable management and efficient use of natural resources by 2030 and improved animal welfare	**CONTINUOUS** Some members are engaged in creating partnerships within the EU for developing innovative ingredients with universities research centers and starts ups. Another member company is engaged in providing equity programme to diverse communities with local organizations (i.e. in the NL and TR) to create opportunities for different communities (Giving Back in the NL and Turkish Education Foundation (TEV))
Sustainable sourcing in food supply chains	a) Transformed commodity supply chains which do not contribute to deforestation, forest degradation and destruction of natural habitat and which preserve and protect high value ecosystems and biodiversity b) Improved social performance in (global) food supply chains	**CONTINUOUS** Growing concerns about the long-term viability of certain natural resources has stimulated food ingredient manufacturers to revisit current practices and explore alternatives. For example, a member company is scaling up regenerative agriculture program in Europe which supports farmers to adopt more sustainable farm practices. Regenerative agriculture contributes to farming resilience whilst decreasing GHG emissions and sequestrating more carbon within soils at farm level, improving biodiversity, water retention & water quality and soil health. A consortium with a member company created a process to extract proteins from sugar beet leaf for utilising waste in a sustainable and efficent way Members have pledges to cut the energy consumption and to use energies in a more efficent way including renewable energy plans (i.e.utilise at least 30% of low carbon sourced energy by 2022). Some of our members are formal signatory of the U.N. Global Compact (UNGC), a strategic policy initiative for businesses that are committed to aligning their operations and strategies with 10 universally accepted principles in the areas of human rights, labor, environment and anti-corruption. Another member developed comprehensive sustainable actions and engaged including the in Principles of Conduct and Environment, Health and Safety (EHS) commitment and programs making a specific pledge on supporting the UN Convention on Biological Diversity (CBD). Also, another member engaged in co-creating and improving 10 nutritional products that are used globally in humanitarian and developmental aid operations by agencies including UNICEF and the World Food Programme (WFP). More examples avilable on the EU Specialty Food Ingredients' dedicated webpage: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/