

## 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	<ul style="list-style-type: none"> <li>-Code promoted to company members (incl. SMEs) of our Italian member association on 23/05/22</li> <li>-Code promoted at EU Specialty Food Ingredients Annual General Meeting on 09/06/22</li> </ul>
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	6 member companies and 1 member association now direct signatories of the Code (+ 75 % compared to 2022)
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 a 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 innovation strategies 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)</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 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	2 <sup>nd</sup> report provided in April 2023
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.	<ul style="list-style-type: none"> <li>- 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.</li> <li>- Organisation of an informative session on the EU sustainable finance agenda delivered by CEFIC to members (09/22)</li> <li>- EU Specialty Food Ingredients presentation at a webinar organised by Food Supplements Europe to explain the role of specialty food ingredients in a sustainable food chain (March 2023)</li> <li>- Update of EU Specialty Food Ingredients' brochure ""Synthetic food ingredients: debunking the myths with facts" to dismiss another actively propagated stereotype that "products made of natural ingredients are fully biodegradable unlike their synthetic counterparts": <a href="https://www.specialtyfoodingredients.eu/wp-content/uploads/media/2217SFISFI-Synthetic_Food_Ingredients-Paper-Aug2022-v1.pdf">https://www.specialtyfoodingredients.eu/wp-content/uploads/media/2217SFISFI-Synthetic_Food_Ingredients-Paper-Aug2022-v1.pdf</a></li> </ul>

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Specific contribution to the aspirational objectives and targets

Aspirational objectives of the Code	Aspirational targets of the Code	EU Specialty Food Ingredients' contribution
<p>Healthy, balanced and sustainable diets for all European consumers, thereby contributing to:</p> <ol style="list-style-type: none"> <li>1. Reversing malnutrition and diet-related NCDs in the EU</li> <li>2. Reducing the environmental footprint of food consumption by 2030</li> </ol>	<p>a) Improved food consumption patterns in the EU b) A food environment that makes it easier to choose health and sustainable diets</p>	<p><b>CONTINUOUS</b> Member companies offer an increasing range of innovative enabling technologies / specialty food ingredients to help (re-)formulate foods:</p> <ul style="list-style-type: none"> <li>- addition of micro- and macro- nutrients (e.g. vitamins, minerals, fibres, non traditional sugars / carbohydrates) to provide health benefits (e.g. healthy ageing)</li> <li>- offering technological and nutritional solutions for changing and/or sustainable diets (e.g. proteins, fibres, minerals, vitamins, amino-acids)</li> <li>- reducing fat/sugar/salt/calories (e.g. weight management, fight obesity)</li> <li>- replacing allergenic ingredients.</li> </ul> <p>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.</p> <p>See other practical examples on EU Specialty Food Ingredients' dedicated webpage: <a href="https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/">https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</a></p>
<p>Prevention and reduction of food loss and waste <i>(at consumer level, within internal operations, and across value chains)</i></p>	<p>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</p>	<p><b>CONTINUOUS</b> Member companies offer an increasing range of innovative enabling technologies / specialty food ingredients to enhance shelf-life of foods and drinks and prevent food waste.</p> <p>See practical examples on EU Specialty Food Ingredients' dedicated webpage: <a href="https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/">https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</a></p>
<p>A climate neutral food chain in Europe by 2050</p>	<p>Reducing net emissions from own operations, contributing to a 55 % GHG emission reduction target in the EU food chain by 2030 <i>(following a science based approach)</i></p>	<p><b>CONTINUOUS</b></p> <ul style="list-style-type: none"> <li>- <b>At EU Specialty Food Ingredients as an association:</b> 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.</li> <li>- <b>At production level, example (amongst many others) from a member company that produces food additives by fermentation from renewable sources:</b> The company (details available upon request) aims to reduce its GHG emissions significantly and to become carbon neutral by 2050. In 2021, this company committed to SBTi (Science Based Target initiative) in order to set ambitious and science-based targets as follows: <ul style="list-style-type: none"> <li>- Reduction of absolute scope 1 and scope 2 GHG emissions by 25% until 2030 (base year: 2020)</li> <li>- Reduction of absolute scope 3 GHG emissions from fuel- and energy-related activities and downstream transportation and distribution by 12.3% until 2030 (base year: 2020)</li> <li>- 70% of the company's suppliers, covering the most emissions of purchased goods and services, will have set science-based targets by 2026. The company will work on the validation of its targets in 2023. 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 in 2022: <ul style="list-style-type: none"> <li>- Heat recovery and chilled water production with a system of heat pumps, hot water loop and heat storage tank in Austria</li> <li>- Heat recovery of vapours from dryers in Canada</li> <li>- Heat recovery from exhaust gases of a cogeneration plant with a hot water loop in France</li> <li>- Rooftop photovoltaic system in Germany.</li> </ul> </li> </ul> </li> </ul>

<p>An optimised circular and resource-efficient food chain in Europe</p>	<p>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</p>	<p><b>CONTINUOUS</b>  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.</p> <p>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</p> <p>See other practical examples on EU Specialty Food Ingredients' dedicated webpage:  <a href="https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/">https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</a></p>
<p>Sustained, inclusive and sustainable economic growth , employment and decent work for all</p>	<p>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</p>	<p><b>CONTINUOUS</b></p>
<p>Sustainable value creation in the European food supply chain through partnership</p>	<p>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</p>	<p><b>CONTINUOUS</b></p>
<p>Sustainable sourcing in food supply chains</p>	<p>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</p>	<p><b>CONTINUOUS</b>  Growing concerns about the long-term viability of certain natural resources has stimulated food ingredient manufacturers to revisit current practices and explore alternatives.</p> <p>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 sequestering more carbon within soils at farm level, improving biodiversity, water retention &amp; water quality and soil health.</p> <p>See other examples on EU Specialty Food Ingredients' dedicated webpage:  <a href="https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/">https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</a></p>



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General information

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<b>Contact person &amp; details</b>	<b>Maryse Hervé</b>
<b>Transparency Register N°</b>	<b>6160532422-38</b>
<b>Date of signature of the Code</b>	<b>01-juil-21</b>
<b>Step of the food chain represented</b>	<b>Food processing</b>
<b>Who do you represent</b>	<b>18 member associations &amp; 28 member companies</b>

<b>Report content</b>	<b>Actions against general pledge</b> <b>Actions against aspirational objectives &amp; targets</b> <b>General information</b>
<b>Total number of pages</b>	<b>4</b>