

Code of Conduct for Responsible Food and Marketing Practices

General information

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Transparency Register N°	6160532422-38
Date of signature of the Code	01-Jul-21
Step of the food chain represented	Food processing (suppliers of specialty food ingredients to the food & beverage industry)
Who do you represent	18 member associations & 28 member companies List of members: https://www.specialtyfoodingredients.eu/about-us/members/#simple2 (i.e. around 200 indirect members, of which about 22 % SMEs)

Report content	General information Actions against general pledge Actions against aspirational objectives & targets
Total number of pages	5

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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)	Yes - Code signed on 01/07/21
Promote and disseminate this Code with(in) their constituency/ies	<ul style="list-style-type: none"> -Code and celebratory event promoted through the membership on 05/07/21 -Code promoted on EU Specialty Food Ingredients' website and social networks (LinkedIn) on 05/07/21 -Publication of EU Specialty Food Ingredients' leaflet "Signature of the EU Code of Conduct: a logical step in support of the transition to sustainable food systems" (13/09/21): https://www.specialtyfoodingredients.eu/publications/signature-of-the-eu-code-of-conduct-on-responsible-food-business-and-marketing-practices/ -Code promoted at EU Specialty Food Ingredients Extraordinary General Meeting on 09/11/21 -Code promoted to company members (incl. SMEs) of French member association on 04/02/22
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	<p>4 member companies now direct signatories of the Code</p> <p>Stimulation of the sector via showcasing examples of ingredient innovation on a new dedicated webpage 'Sustainable innovation' on EU Specialty Food Ingredients' website: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</p>
Explore the possibility of developing sector-specific tools and resources in support of this Code	<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"> - 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) - sourcing solutions: ingredients that contribute to the more sustainable use of agricultural land and natural resources. - food choice solutions: ingredients that facilitate the consumers' switch to healthy and sustainable diets. - waste solutions: ingredients that extend the shelf life of food products and help reduce and prevent unnecessary food waste and packaging.
Provide, on an annual basis, a report of their activities in support of this Code, which will be published on an open dedicated website	1 st report provided in April 2022

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.

- Establishment 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.
- Opening speech on "Consumer attitudes and views on sustainable food systems" at EU Specialty Food Ingredients' Extraordinary General Meeting in November 2021 in order to stimulate members engagement with consumers
- Sponsoring of Euractiv virtual event "Between Farm and Fork: the role of innovative ingredients and food technology in achieving F2F objectives" (06/12/2021), with Panelists MEP Dorffman (Rapporteur on Farm to Fork Strategy), from DG RTD Bioeconomy & Food Systems, from The Good Food Institute, from the European Federation of Food Science and Technology (EFFoST) and with the President of EU Specialty Food Ingredients.
- At EU Specialty Food Ingredients' suggestion, inclusion of Panellist Prof Ciaran Forde, Professor of Sensory Science and Eating Behaviour at the Division of Humane Nutrition and Health at Wageningen University (The Netherlands) at the European Food Forum event 'The role of special nutrition and ingredients in a healthy diet and consumer needs' (08/12/21)
- Publication of EU Specialty Food Ingredients' brochure ""Synthetic food ingredients: debunking the myths with facts" to explain that chemical synthesis does not necessarily lead to an environmental impact higher than other production processes, which shall be measured according to established methodologies: https://www.specialtyfoodingredients.eu/wp-content/uploads/media/EU-Specialty-Food-Ingredients_Synthetic_Food_Ingredients-Paper.pdf. The aim is to dismiss stereotypes, which might be used otherwise as a basis to discard potential enablers to a sustainable food chain.

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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"> 1. Reversing malnutrition and diet-related NCDs in the EU 2. Reducing the environmental footprint of food consumption by 2030 	<ol style="list-style-type: none"> a) Improved food consumption patterns in the EU b) A food environment that makes it easier to choose health and sustainable diets 	<p>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"> - 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. <p>See practical examples on EU Specialty Food Ingredients' dedicated webpage: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</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>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: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</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>-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, leading to a decrease of around 70-80 international member flights/year (basis 2019).</p> <p>- At production level, example (amongst many others) from a member company that produces food additives by fermentation from renewable sources: <i>"The aim is to reduce the company GHG emissions significantly and to become carbon neutral by 2050. The company has committed to the Science-Based Target initiative (SBTI), targets are currently evaluated. The Corporate Carbon Footprint (CCF) is calculated on an annual basis since 2013. The Product Carbon Footprints (PCFs) are assessed regularly (minimum every 3 years), in order to monitor the emissions of individual ingredients more accurately. The latest PCF assessment was done for the reporting year 2020, which served as a baseline for the SBTi commitment. All PCFs calculations are performed in accordance with ISO standard 14040/44, based on secondary data from ecoinvent V3.6 and externally verified by an independent non-profit organisation with extensive expertise in lifecycle assessments."</i></p>
<p>An optimised circular and resource-efficient food chain in Europe</p>	<ol style="list-style-type: none"> 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>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>See practical examples on EU Specialty Food Ingredients' dedicated webpage: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</p>

Sustained, inclusive and sustainable economic growth , employment and decent work for all	<p>a) Improved resilience and competitiveness of companies operating at any point along the food value chain by 2030</p> <p>b) Quality jobs, skilled workforce and safe and inclusive workplaces for all</p>	<p>Example (amongst many others) from a member company:</p> <p><i>"a) In order to keep up the company high standards in business practices, compliance trainings will be conducted biannually from 2021 onwards. Furthermore, a new training on social compliance about preventing discrimination, has been included in the online compliance trainings in 2021. To prevent liability risks, internal and external audits will be carried out on a regular basis. Where necessary, the company will continue to review and update our risk assessment and Business Continuity Plan on a regular basis. Several capacity expansions are planned in order to assure supply with rising demand in the market. Possible issues arising due to the pandemic will be dealt with on a case-by-case basis. The company will continue to be in close contact with our business partners to manage future concerns.</i></p> <p><i>b) The company strives for zero accidents which commits the management to continue the implementation of additional safety measures and corrective actions to prevent accidents in plants, conduct internal safety audits and create higher awareness and education regarding occupational health and safety."</i></p>
Sustainable value creation in the European food supply chain through partnership	<p>a) Improved resilience and competitiveness of companies operating at any point along the food value chain by 2030</p> <p>b) Continued progress towards sustainable production, contributing to sustainable management and efficient use of natural resources by 2030 and improved animal welfare</p>	<p>Example (amongst many others) from a member company:</p> <p><i>"a) As part of the company' s vision 2030, the company strives to bring the topic sustainability on the agenda in customer meetings and discussions. In addition, the company will share progress on sustainability projects on its website's homepage or via social networks such as LinkedIn. In terms of resilience, despite the COVID-19 pandemic, efforts have been made to sustain industrial development in the EU, for example with a new state-of-the-art manufacturing plant for agglomeration, granulation and coating (AGC) technologies in 2020 in Germany and an ongoing planning of an additional fermentation plant for the production of a food additive (acids) in Austria, for which the re-zoning, purchase of the land and comprehensive environmental assessment process have been successfully completed."</i></p>
Sustainable sourcing in food supply chains	<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</p> <p>b) Improved social performance in (global) food supply chains</p>	<p>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>See examples on EU Specialty Food Ingredients' dedicated webpage: https://www.specialtyfoodingredients.eu/ingredients-and-benefits/sustainable-innovation/</p>