

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 04/06/24 Code promoted to EU Specialty Food Ingredients SFS WG meetings on 22/04/24, 15/11/24 and 28/02/25
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	CONTINUOUS 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. The specialty food ingredients industry is fully committed to engaging in the sustainable transition. It integrates EU climate targets into its operations while striving to provide innovative solutions. Additionally, it ensures that the entire food chain's response to sustainability challenges remains at the forefront of research and development. The specialty food ingredients solutions include: - processing solutions: innovation that optimises the sustainable production of food ingredients (development and marketing of ingredients that improve environmental performance e.g. efficient water use and greenhouse gas emissions, encourage the uptake of green energy and the circular use of inputs); uptake of green energies, and circular use of inputs and side streams (for example heat or waste-water reuse from an adjacent location). - 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, the organoleptic characteristics and safety 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	4th report provided in Q2-2025
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 "Sustainable Food Systems" WG within EU Specialty Food Ingredients, as a forum to allow members to exchange knowledge about the sustainable transition of the overall sector. The commitment towards the Code of Conduct was specifically flagged in relation with the Vision for Sustainable Food System actions. The Code of Conduct was promoted within the European Food Forum (EFF) membership as the EU Specialty Food Ingredients proposed a specific Code of Conduct event in the context of the EFF events proposal for 2026 as of the "European Year of Competitive, Resilient, Innovative and Sustainable Food System".