

EU CODE OF CONDUCT ON RESPONSIBLE FOOD BUSINESS AND MARKETING PRACTICES

Name: Asociación Nacional de Fabricantes de Conservas y Productos Transformados de Pescados y Mariscos – Centro Nacional de Conocimiento y Tecnología para la Industria Marina, Acuícola y Alimentaria (ANFACO-CYTMA)

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Nº in the transparency register: 178415126769-41

Date of signature of the Code: 23/01/2024

Step of the food chain represented: Seafood processing sector

Who do you represent? 250 companies from the sea-industrial complex

ANFACO-CYTMA pledge to:

- **endorse the aspirational objectives set out in this Code:** Yes
- **promote and disseminate this Code with(in) their constituency/ies**

ANFACO-CYTMA continued to actively promote the Code of Conduct among its member companies and stakeholders. The Code was featured in our 2024 sectoral report and presented at various events, including innovation days, sustainability forums, and stakeholder meetings. We also included references to the Code in our training programmes on responsible food marketing and sustainability. Dissemination took place via public presentations, technical working group meetings, and high-level gatherings such as the Board of Directors. In March 2025, the Code was shared again across our membership network as part of our internal sustainability update and external alignment with EU transition goals.

- **encourage their members to align their sustainability 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;**

Throughout 2024 and 2025, ANFACO-CYTMA encouraged member companies to align with the Code's aspirational objectives. Our Sustainability Commission integrated these principles into its strategic agenda, particularly in the fields of product reformulation, eco-design of packaging, and energy efficiency. ANFACO-CYTMA provided guidance on voluntary commitments, best practices, and EU

funding opportunities to support alignment. Several companies have started to track their sustainability metrics more closely and explore participation in EU collaborative projects as a result.

- **explore the possibility of developing sector-specific tools and resources in support of this Code;**

ANFACO-CYTMA contributed to and coordinated various EU and national R&D projects that support the Code's goals. Highlights include NOVAFOODIES (developing innovative foods for healthier diets and reduced environmental impact), BioReCer (enhancing trust in biobased systems and waste valorisation), and MICROCOOL (improving food refrigeration efficiency). We also participated in IMPRESS, a project promoting green and digital innovation in SMEs. These initiatives are aligned with the Code objectives on sustainable sourcing, food loss reduction, and circular economy. In addition, we developed internal tools for monitoring project outcomes and supported members in applying these solutions in industrial contexts.

These projects are supported by internal dissemination and coordination teams, and align with the Code's sustainability objectives.

- **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, projects) and create better mutual understanding, and identify opportunities for collaboration and potential partnership.**

ANFACO-CYTMA engaged in active dialogue with EU institutions, international organisations, and stakeholders. We played a central role in European advisory bodies such as AIPCE-CEP and the Market Advisory Council (MAC), leading working groups on trade, traceability, and sustainability. Within the European Tuna Group, we promoted collective positions in global tuna markets. We also contributed to the discussions around the EU-Thailand Free Trade Agreement, urging for protective clauses for the European tuna sector, and took part in regulatory consultations on labelling and green claims. Collaboration with environmental NGOs, national authorities, and consumer organisations allowed us to build bridges for more inclusive and transparent food policies.