

ANNUAL REPORT 2026

EU CODE OF CONDUCT ON RESPONSIBLE FOOD BUSINESS AND MARKETING PRACTICES

General information

Name in full	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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EU Transparency Register	178415126769-41
Date of signature of the Code	23 January 2024
Step of the food chain represented	Seafood processing sector
Representativeness	More than 250 member companies from the marine-food industry, including canning and seafood processing companies and related activities, with a nationwide scope and strong international projection.
Reporting period	10 July 2025 – 29 July 2026

Implementation of the association pledges

1. Promote and disseminate the Code within the constituency

Throughout the reporting period, from July 2025 to July 2026, ANFACO-CYTMA continued to promote the principles of the Code through its regular communication, governance, training and knowledge-transfer activities. Sustainability remained a standing area of work within the association's Sustainability Commission and was addressed in meetings with member companies, technical updates, public events and sectoral publications.

During the second half of 2025, these principles were reflected in sectoral communication and events dealing with responsible seafood value chains, sustainable trade, innovation, food safety, traceability and the circular economy, including the ANFACO World Tuna Conference held in September 2025. Member companies also received information and guidance on electronic traceability, CATCH, packaging, environmental claims, deforestation-related requirements and responsible sourcing. In 2026, relevant examples included the dissemination of the 2025/2026 Scientific and Technological Activities Report, the "Successful Projects – NEXOS 2025" innovation and networking event in May, and the Webinar Week for members in July, which covered sustainability, energy efficiency, decarbonisation, environmental management, circular economy and sustainability certification. These

activities helped translate the Code's aspirational objectives into practical issues relevant to seafood-processing companies.

2. Encourage members to align their sustainability actions and business practices

From July 2025 to July 2026, ANFACO-CYTMA encouraged its member companies to align their practices with the Code by providing technical and regulatory guidance, training and opportunities for collaborative innovation. Particular attention was given to traceability, food waste prevention, sustainable packaging, energy efficiency, environmental performance, responsible sourcing and the implementation of new EU requirements.

During the second half of 2025, the association supported companies in relation to the implementation of the EU Fisheries Control Regulation and electronic traceability, the CATCH system and catch certificates, the EU Deforestation Regulation, environmental claims, packaging requirements and food-waste prevention. Its work on packaging included the transition away from BPA, PFAS limits under the Packaging and Packaging Waste Regulation and the revision of Spanish packaging legislation, seeking legal certainty, adequate transition periods and solutions compatible with both sustainability and operational viability.

The 2025 annual activity figures, which include months prior to the present reporting period and are therefore provided only as broader evidence of the organisation's capacity, recorded 1,755 company enquiries and 81 training courses for 741 participants. For the first half of 2026 alone, ANFACO-CYTMA answered a further 849 enquiries on legislation, labelling, exports, sustainability, environmental matters and other operational issues; prepared practical guidance documents, including work on food-waste prevention; and delivered 60 courses to 613 participants, including programmes on environmental sustainability, impact assessment, food safety and traceability. This continuous assistance helped companies anticipate obligations and identify proportionate implementation solutions.

3. Explore sector-specific tools and resources in support of the Code

Throughout the reporting period, ANFACO-CYTMA continued to develop sector-specific knowledge, tools and technological solutions through its R&D&I portfolio. The 2025 portfolio comprised 72 projects in progress, including 15 international and 70 collaborative projects, mobilising EUR 108 million. During the second half of 2025, this work included collaborative initiatives on environmental traceability, sustainable aquatic ingredients, food innovation, resource efficiency, the valorisation of processing side-streams and the digital and green transition of seafood companies. The association also supported the mobilisation of investment under the Spanish Marine-Industry Strategic Project for Economic Recovery and Transformation (PERTE), which allocated EUR 40 million to 19 projects - 17 involving member companies - and mobilised close to EUR 100 million in investment in areas including sustainability, digitalisation and production efficiency.

This activity continued in 2026. In the first half of 2026, 62 projects were in progress, 15 of them international and 60 collaborative, mobilising EUR 109.7 million. Examples directly supporting the Code's objectives include SMART4SEA, on environmental traceability from sea to fork; IMPRESS, on sustainable foods and value chains based on aquatic ingredients; NOVAFOODIES, on functional foods from sustainable aquatic raw materials; VALORISH, which applies a cascading biorefinery approach to fish by-products; and TECMOPIC, which uses photonics, automation and artificial intelligence to improve the efficiency and quality of canning lines. Projects presented under the NEXOS programme in May 2026 also included APROVAL, on the valorisation of canning-industry by-products, and SIMBLUE, a digital tool using industrial symbiosis and artificial intelligence to valorise side streams. This work supports resource efficiency, circularity, traceability, sustainable product development and reduced environmental impact.

4. Engage with food-system actors and EU and international policy-makers

From July 2025 to July 2026, ANFACO-CYTMA maintained structured dialogue with public authorities, EU institutions, research and technology organisations, companies and other food-chain stakeholders. The association participated in European and international bodies and networks, including AIPCE-CEP/Seafood Europe, the Market Advisory Council and the European Tuna Group, and contributed to consultations and policy discussions affecting the sustainability and resilience of seafood value chains.

During the second half of 2025, ANFACO-CYTMA contributed to the public consultation on the European Ocean Pact, calling for the inclusion of the entire seafood value chain and a balance between environmental sustainability, economic viability and employment. It also continued dialogue on the reform of the Common Fisheries Policy; the implementation of the EU Fisheries Control Regulation, electronic traceability and CATCH; measures against illegal, unreported and unregulated fishing; sustainable and resilient access to raw materials; food labelling; and equivalent sustainability and control conditions in international trade. In September 2025, it also raised with the Spanish Minister of Agriculture, Fisheries and Food the proposed 67% reduction in the European Maritime, Fisheries and Aquaculture Fund for 2028-2034, stressing the fund's role in modernisation, sustainability and innovation.

In 2026, ANFACO-CYTMA continued engaging with EU institutions on the European Ocean Pact, the future 2040 Vision for Fisheries and Aquaculture, the EU strategy for coastal communities, the European Ports Strategy and the update of the Atlantic Maritime Strategy. At national and regional level, the organisation worked throughout the reporting period with public authorities, consumer and sectoral organisations, technology centres and universities, promoting collaboration and the exchange of evidence and good practices while advocating a balanced approach across environmental sustainability, food safety, competitiveness, employment and European strategic autonomy.