

31 July 2026

Agri-Food Code

Formerly Code of Conduct for Responsible Food Business and Marketing Practices

FoodServiceEurope 2026 Annual Report

Name: FoodServiceEurope

Contact Person: Francisco Herrera

Contact details: fherrera@foodserviceeurope.org

Transparency number: 822198744-40

Step in the food chain represented: Contract catering

Members:

- 11 National Association Members: UBC (Belgium), SNRC (France), VIMOSZ (Hungary), ANGEM (Italy), AHRESP (Spain), Food Service Spain, VISITA (Sweden), GV AUSTRIA, FEDIL Catering (Luxembourg), NHOSH (Norway), MaRa (Finland)
- 4 Associate Members (e.g., companies): Compass, Elior, Sodexo, Trivalor

About FoodServiceEurope

FoodServiceEurope represents the European contract catering sector. Contract catering encompasses food and ancillary services provided to people working or living in communities – private and public undertakings, schools, universities, hospitals, retirement homes, prisons – under the terms of a contract with the client communities.

With an annual turnover of around €25 billion, the sector's 600,000-strong workforce delivers approximately 6 billion meals each year to workers, civil servants, pupils, students, hospital patients and care home residents in the EU.

Contract catering is a unique part of the food system and differs significantly from other forms of food service. Contract catering services are provided on the premises of the contracting party, which awards contracts through procurement tenders.

Contract catering plays a crucial social function. Its meals are regularly delivered to vulnerable consumers (e.g., children, patients), at a subsidised "social" price. Contract catering thereby guarantees access to nutrition to individuals that may not otherwise have it.

Endorsement of the aspirational objectives set out in the Code

FoodServiceEurope is committed to contributing to improving the sector's performance and providing clients and consumers with healthy and increasingly sustainable meals. We strongly endorse the aspirational objectives and targets listed in the Agri-Food Code for sustainable food systems (formerly Code of Conduct for Responsible Business and Marketing Practices) and are committed to supporting the shift towards more sustainable food systems in the EU.

FoodServiceEurope contributed to the development of the Code in 2021 as a member of the European Commission's task force of middle-of-the-supply-chain associations. Following this process, FoodServiceEurope became one of the first signatories of the Code in June 2021, demonstrating our members' commitment to its aspirational objectives.

Since then, we have issued our [2022](#), [2023](#), [2024](#) and [2025](#) reports to track progress and highlight new initiatives.

FoodServiceEurope associate member Sodexo also [signed](#) the Code as a company signatory in June 2021 and put forward concrete commitments.

Promotion and dissemination of the Code with our members

Since signing the Code in 2021, FoodServiceEurope has continued to promote and disseminate its objectives among members through regular engagement and communication. Our Farm to Fork taskforce remains the main forum for discussing the Code, enabling members to exchange information, share best practices and support reporting on sustainability initiatives.

We continue to keep members informed through our monthly newsletter, targeted email communications, a dedicated [webpage](#) featuring our annual reports and other relevant resources, and regular updates on our [LinkedIn](#) channel.

Encouraging members to align sustainability actions and business practices with the Code

The Code continues to be reflected in FoodServiceEurope's annual Work Programme, reaffirming our commitment to supporting its implementation. Through our ongoing engagement with members, we encourage the alignment of sustainability initiatives with the Code's aspirational objectives and facilitate the exchange of good practices across the sector.

Developing resources in support of the Code

Agri-Food Code survey

The annual Agri-Food Code survey remains FoodServiceEurope's principal tool for monitoring members' progress towards the Code's aspirational objectives and for facilitating the exchange of good practices across the sector. As in previous years, members were invited to report on initiatives undertaken during the reporting period and to share examples of actions supporting more sustainable food systems.

This report brings together those contributions while also reflecting the continued development of initiatives presented in previous editions. For additional background on long-term programmes, please refer to our [2022](#), [2023](#), [2024](#) and [2025](#) annual reports.

The responses received illustrate the breadth of sustainability actions being implemented across the European contract catering sector. Members reported progress across all seven objectives of the Code, with particularly strong activity in the areas of healthy and sustainable diets, food waste prevention, climate action, circularity, workforce development and responsible sourcing. Alongside

the continuation of established programmes, this year's reporting also highlights new initiatives centred on digital innovation, resource efficiency, supply chain collaboration and skills development, demonstrating the sector's ongoing commitment to supporting the transition towards more sustainable and resilient food systems.

1. Healthy, balanced and sustainable diets

FoodServiceEurope members continued to promote healthy, balanced and increasingly sustainable diets by expanding plant-based meal options, improving the nutritional quality of recipes and increasing the use of seasonal and locally sourced ingredients. Alongside menu innovation, members strengthened initiatives to help consumers make informed food choices through nutrition education, nutritional information and awareness campaigns. These efforts were further supported by research collaborations and knowledge-sharing initiatives that contribute to the development of more sustainable food systems.

Several members continued to diversify their menus to offer healthier and more sustainable choices. Serunion (Elior, Spain) further expanded its portfolio of plant-based and vegetarian recipes, introduced CarbonScore to provide consumers with information on the climate impact of meals, and continued to develop [Nutrilab](#), combining nutritional analysis with menu planning and education for pupils, teachers, families and catering staff. Sodexo Belgium continued to increase the availability of meals in line with its ambition to make 70% of its main dishes "good for the planet" by 2030, supported by seasonal ingredients, local sourcing and responsible procurement practices. Compass Luxembourg (member of FEDIL Catering) also expanded its sustainable menu offer by increasing vegetarian and plant-based options while providing nutritional information and adapting menus to specific dietary requirements. Dupont Restauration (France, member of SNRC) continued to promote healthy and sustainable meals through the increased use of seasonal produce, guidance for chefs on seasonal ingredients and educational initiatives encouraging healthier and more sustainable eating habits among consumers. Delirest (a member of VIMOSZ, Hungary) continued to promote healthier choices through its [Conscious \(Smart\) Choice Programme](#), complemented by monthly awareness campaigns reaching approximately 60,000 consumers each day.

Members also continued to invest in initiatives that empower consumers through education and behavioural change. In Hungary, one of VIMOSZ's member companies promoted healthier eating habits by introducing the Meat-Free Friday initiative and a dedicated meat-free "C" menu in more than 140 schools, reaching over 40,000 consumers. The company also organised, together with the Hungarian Coeliac Association, a World Coeliac Day awareness campaign to promote inclusive catering solutions for people living with coeliac disease. AHRESP (Portugal) continued to promote healthy eating through initiatives including vegetarian cooking training, nutrition guidance, educational publications and awareness campaigns targeting different consumer groups. Dupont Restauration also strengthened consumer awareness through educational activities in schools, promoting healthy eating, seasonal products and sustainable food choices among children and their families. VISITA (Sweden) complemented these efforts by providing practical guidance and information to support healthier food choices, including resources on salt reduction, acrylamide mitigation and sustainable nutrition.

Beyond operational initiatives, members continued to contribute to research and collaborative projects that support the transition towards healthier and more sustainable food systems. VIMOSZ continued its participation in the Horizon Europe PLAN'EAT project and contributed to work on [True Cost Accounting](#) and the [European Food System Dashboard](#), helping to strengthen the evidence base for healthier and more sustainable diets. Together, these initiatives demonstrate the sector's

continued commitment to improving food environments while supporting the knowledge, innovation and collaboration needed to accelerate the transition towards healthier and more sustainable diets.

2. Food loss and food waste

FoodServiceEurope members continued to strengthen their efforts to prevent and reduce food loss and waste by combining digital monitoring tools, operational improvements and staff engagement with initiatives to redistribute surplus food and raise awareness among consumers. Members also continued to collaborate with research projects and charitable organisations to improve resource efficiency and promote more sustainable food service practices.

Several members further enhanced the measurement and prevention of food waste through digital solutions and improved operational processes. Serunion continued to expand the use of [Wastio](#) across its operations, supported by a Food Waste Prevention Protocol, staff training and the work of its Expert Committee against Food Waste. Dupont Restauration (France) continued to implement its Zero Food Waste challenge through practical guidance for kitchen teams, food waste monitoring, regular food waste measurement and behavioural approaches, including portion adaptation in school restaurants. Compass Luxembourg further strengthened its food waste strategy through digital monitoring tools, improved forecasting, portion management and operational guidance to reduce waste throughout the catering process. Delirest continued to implement its Zero Food Waste programme, complemented by awareness campaigns and initiatives encouraging consumers to take home surplus meals. Sodexo Belgium also continued to deploy its [WasteWatch](#) programme as part of the Group's commitment to reducing food waste through measurement, operational improvements and consumer engagement, while supporting food donation and circular solutions for unavoidable food waste.

Members also continued to prioritise the redistribution of surplus food and collaboration with external partners. Delirest expanded food donation initiatives and continued to divert unavoidable food waste to biogas, electricity and fuel production, while also supporting the FAO International Day of Awareness of Food Loss and Waste. VIMOSZ contributed to the Horizon Europe [WASTELESS](#) project, leading the food service case study and supporting the development of the WASTELESS Decision Support Toolbox. VIMOSZ members also demonstrated the potential of operational improvements through self-service catering solutions that reduced food waste by approximately 40%, while continuing to donate surplus food to food banks.

AHRESP continued to promote food waste prevention through training, awareness-raising and practical tools, including the Casca IN project, short shelf-life vending solutions and the use of digital technologies to monitor and reduce food waste in food service operations. VISITA complemented these efforts by providing guidance and practical resources to help food service operators prevent food waste and improve resource efficiency.

Through a combination of prevention, measurement, redistribution and awareness-raising, members continued to advance practical solutions that contribute to reducing food loss and waste across the food service sector.

3. Climate neutral food chain

Reducing greenhouse gas emissions remained a central focus for FoodServiceEurope members, who continued to integrate climate considerations into menu development, procurement, logistics and day-to-day operations. Alongside operational improvements, members also invested in digital

innovation and long-term climate strategies to accelerate the transition towards climate-neutral and climate-resilient food systems.

At Group level, Sodexo remains the first food services company to commit to achieving net zero emissions globally across Scopes 1, 2 and 3 by 2040. In fiscal year 2025, the Group achieved a 19.3% reduction in absolute Scope 1, 2 and 3 emissions compared with its 2017 baseline, including a 37.7% reduction in Scope 1 and 2 emissions and a 19.1% reduction in Scope 3 emissions. During the year, Sodexo also launched its Better Tomorrow 2028 roadmap, reinforcing its focus on responsible sourcing, sustainable eating and resource efficiency as key drivers of its climate transition.

Compass Group also continued to advance its commitment to achieving climate net zero across its value chain by 2050, supported by SBTi-validated targets and a new Climate Transition Framework focused on supply chains, operations and clients and consumers. In 2025, the Group reported an 11% reduction in its overall greenhouse gas intensity ratio, normalised for revenue growth, compared with the previous year, while continuing to integrate emissions data into menu planning, procurement systems and client reporting tools.

Climate action was also reflected in a wide range of operational initiatives across the membership. Sodexo Belgium continued to implement measures supporting the Group's climate strategy through lower-carbon meals, renewable electricity, cleaner vehicle fleets and resource efficiency initiatives. Serunion continued implementing its Science Based Targets initiative-aligned climate strategy by increasing the share of low-carbon recipes, promoting sustainable ingredients, recovering used cooking oil and reducing emissions across its operations. Compass Luxembourg complemented these efforts through renewable electricity, fleet electrification, carbon monitoring tools and lower-carbon menu planning.

Members also explored how technology can support the transition to lower-carbon food service operations. For instance, AHRESP carried out initiatives to measure greenhouse gas emissions, promote renewable energy and participate in the TriFootFood project, supporting lower-carbon food service operations.

4. Circular and resource-efficient food chain

The transition towards more circular and resource-efficient food service operations continued to gather momentum across the FoodServiceEurope membership. Members strengthened efforts to reduce resource consumption, minimise waste, increase the reuse of materials and optimise the use of energy and water across their operations. Circular economy principles also continued to shape packaging choices, procurement practices and day-to-day service delivery.

Improving resource efficiency remained a common priority. Serunion continued to strengthen the environmental performance of its operations through renewable electricity, efficient kitchen equipment, water-saving initiatives, supplier sustainability reviews and programmes to reduce single-use plastics and optimise resource consumption. The company also expanded its AENOR Sustainable Dining certification, recognising its integrated approach to environmental management, while continuing to develop circular initiatives including biodigester pilots, Nespresso capsule recycling and partnerships promoting more sustainable packaging solutions. Serunion also continued promoting circular economy awareness through initiatives such as Acqua and Reciplan, helping schools encourage the responsible use of water, recycling and more sustainable everyday habits among pupils.

Dupont Restauration (France) also reinforced its circular approach by improving waste sorting and recovery practices, encouraging the reuse of materials and implementing operational measures to

optimise the use of water, energy and raw materials throughout its catering activities. Compass Luxembourg complemented these efforts through operational measures to improve resource efficiency, supported by environmental guidance for employees, increased use of renewable electricity and continued promotion of seasonal, local and plant-based food offers.

Reducing packaging waste and encouraging reuse remained another important area of action. Serunion continued progressing towards the introduction of reusable takeaway packaging by 2030, while VIMOSZ promoted reusable beverage cups and reusable diet boxes as practical alternatives to single-use packaging. Sodexo Belgium continued to implement reusable packaging solutions, strengthen waste sorting and improve resource efficiency across its operations as part of the Group's Better Tomorrow 2028 roadmap. AHRESP also contributed through initiatives including the Portuguese Plastics Pact, the Vidro+ programme and measures promoting more sustainable packaging, recycling and resource management across the hospitality sector. VISITA also provided members with practical guidance and examples of good practice to support more circular and resource-efficient food service operations.

Associate members also benefited from wider Group-level initiatives supporting the transition to more circular food systems. At Group level, Sodexo continues to strengthen resource efficiency through Better Tomorrow 2028, focusing on reducing waste, improving water and energy management and expanding circular solutions across its operations. Compass Group further advanced its Planet Promise strategy by expanding sustainable packaging initiatives, piloting reusable systems, integrating digital sustainability tools and supporting businesses in reducing single-use materials through collaborative approaches involving suppliers and clients.

5. Sustained, inclusive and sustainable economic growth, employment and decent work for all

People remain at the heart of the food service sector's sustainability transition. During the reporting period, FoodServiceEurope members continued investing in workforce development, skills recognition, inclusion and employee wellbeing to help address labour shortages, strengthen resilience and prepare the sector for future challenges.

Building on initiatives reported in previous years, members further expanded opportunities for training, professional development and inclusive employment. Serunion continued strengthening its workforce development strategy through health and safety programmes, the Integración Sostenible initiative and partnerships supporting inclusive employment, while maintaining its commitment to employee training and skills development. AHRESP also continued the Reconectar programme, supporting employability through certified training and labour market integration while further promoting professional development across the hospitality sector. Compass Luxembourg also continued investing in employee development through its Learning Management System, providing employees with continuous access to training on operational, sustainability and compliance topics. These efforts are complemented by ongoing professional development, initiatives promoting diversity and inclusion through the IMS Luxembourg Diversity Charter, and internationally recognised management systems, including ISO 9001, ISO 14001 and ISO 22000.

VIMOSZ continued its participation in the [PANTOUR](#) project, further advancing work to address skills shortages across the hospitality and tourism sectors. Building on the skills mapping and occupational profiling undertaken previously, the project continued developing training pathways around 11 occupational profiles, including three particularly relevant to contract catering: Data Analyst, Food Waste Measurement/Waste Management Coordinator and Sustainable Gastronomy Expert. Around 130 short-cycle training programmes have also been developed or updated to support reskilling and

upskilling across the sector. In parallel, VIMOSZ contributed to the [FuTourAlliance](#) project, supporting the development of future skills strategies, lifelong learning and professional mobility.

VISITA continued supporting the Swedish food service sector by promoting fair working conditions, healthy workplaces and lifelong learning. Through the BFUF training fund, jointly managed by employers and trade unions, the association continued financing competence development and vocational training for employees across the sector. VISITA also strengthened cooperation with higher education institutions and continued providing guidance on collective agreements, workplace practices and the Everyday Fairness programme, which promotes respectful behaviour and helps prevent discrimination and harassment in the workplace.

At Group level, Sodexo continued strengthening its commitment to employee wellbeing, learning and workplace safety through the rollout of the Better Tomorrow 2028 roadmap, further expansion of the Vita employee benefits programme, ongoing investment in the Sodexo Academy and the continued implementation of its Zero Harm approach. Compass Group also continued investing in workforce capability through sustainability training, leadership development and inclusive employment initiatives, while the Compass Group Foundation expanded projects supporting employability, entrepreneurship and economic opportunities across multiple countries.

6. Sustainable value creation in the European food supply chain through partnership

FoodServiceEurope members continued strengthening partnerships across the food value chain to support more sustainable and resilient food systems. During the reporting period, members expanded collaboration with suppliers, producers, research organisations and civil society to improve responsible sourcing, strengthen supply chain resilience and promote higher sustainability standards.

Several members reinforced supplier engagement and responsible sourcing practices. Compass Luxembourg continued integrating sustainability criteria into supplier selection and evaluation, supported by its Supplier Code of Conduct, responsible procurement processes and sustainability assessments. At Group level, Compass Group further strengthened supplier engagement through its Global Supplier Code of Conduct, Third-Party Integrity Due Diligence programme and the Supplier Net Zero Handbook, while continuing collaboration with suppliers on responsible sourcing, deforestation-free supply chains, sustainable seafood and animal welfare.

Serunion continued working with suppliers and partners to strengthen responsible sourcing, including implementing its commitments on cage-free eggs and the European Chicken Commitment, while expanding supplier sustainability assessments and cooperation through the Elio Group supplier framework. The company also continued partnerships supporting circular packaging solutions and sustainable procurement. Delirest continued collaborating with local producers and strengthened partnerships promoting responsible sourcing through the Heroes of Responsible Dining Foundation and the Una Terra Foundation, supporting the transition towards cage-free egg production and more sustainable supply chains.

Finally, AHRESP continued promoting cooperation across the Portuguese food value chain through initiatives supporting organic production, sustainably certified fisheries, biodiversity conservation and responsible resource management. The association also remained engaged in collaborative initiatives including Smart Waste Portugal, the Portuguese Plastics Pact, Vidro+ and Act4Nature Portugal, helping strengthen cooperation between food service operators, producers and other stakeholders.

7. *Sustainable sourcing in supply chains*

Responsible sourcing remained a key priority for FoodServiceEurope members during the reporting period. Members continued strengthening procurement practices, supplier requirements and due diligence processes to promote high environmental, social and ethical standards throughout their supply chains. Particular emphasis was placed on responsible sourcing policies, supplier engagement, animal welfare, traceability and the use of recognised sustainability standards and certifications.

For instance, Serunion further developed its supplier sustainability assessments and verification processes while continuing to implement the Elior Group's supplier sustainability framework. The company also advanced its commitments on cage-free eggs and the European Chicken Commitment, alongside responsible sourcing targets covering seasonal products, local sourcing, sustainable fisheries and certified ingredients. Over the last year, Serunion increased the share of seasonal fruit and vegetables to 70% and locally sourced products to 51%, reinforcing its commitment to more sustainable and resilient supply chains. Compass Luxembourg continued integrating sustainability into procurement by applying environmental and social criteria to supplier selection and evaluation, supported by its Supplier Code of Conduct, Human Rights Policy, Modern Slavery Statement and Third-Party Integrity Due Diligence processes.

Delirest continued implementing supplier ESG audits while progressing towards its commitment to source 100% cage-free eggs and egg products by 2030. AHRESP also promoted responsible sourcing by encouraging the use of Portuguese suppliers and products certified under recognised sustainability schemes, including Organic, FSC, MSC, ASC and Dolphin Safe certifications, while continuing to promote biodiversity, sustainable fisheries and responsible production practices.

In Sweden, VISITA continued promoting responsible sourcing by encouraging restaurants and catering operators to provide consumers with clear origin information for beef, pork, mutton, goat meat, poultry, fish, shellfish and molluscs. The association also continued raising awareness of the risks of antibiotic resistance and promoted practical guidance, including resources developed with Axfoundation, to support more sustainable purchasing decisions for meat, dairy and seafood products.

At Group level, Compass Group further embedded responsible sourcing through its Global Supplier Code of Conduct, Third-Party Integrity Due Diligence programme and Supply Chain Risk Management framework. During the reporting period, more than 22,000 suppliers, labour agencies and distributors were monitored through the Group's due diligence tool, while supplier engagement continued to support responsible sourcing, deforestation-free supply chains and human rights across the value chain. Sodexo also continued strengthening responsible sourcing through the Better Tomorrow 2028 roadmap, reinforcing supplier engagement, responsible procurement and sustainable sourcing practices across its global operations.

The initiatives reported this year demonstrate the continued integration of sustainability considerations into procurement and supply chain management, ensuring that responsible sourcing principles increasingly guide food service purchasing decisions across Europe.

Strong and sustained alignment with the Code's objectives

The 2026 report demonstrates the continued integration of the Agri-Food Code's aspirational objectives across the European contract catering sector. Members reported initiatives under all seven objectives, illustrating how sustainability is increasingly embedded in day-to-day operations, workforce development, procurement practices and long-term business strategies.

Alongside the continuation of established programmes, this year's reporting highlights further progress in areas such as digital innovation, resource efficiency, responsible sourcing and collaboration across the food value chain. Associate members continued to strengthen their Group-wide sustainability strategies, while national associations and their members reported an expanding range of initiatives tailored to national priorities and operational realities.

The breadth of actions presented in this report reflects the sector's growing commitment to continuous improvement and knowledge sharing. FoodServiceEurope will continue supporting members in exchanging best practices, promoting alignment with the Code and encouraging the development of new initiatives that contribute to more sustainable and resilient food systems.

Engaging with other partners in the food chain

During the reporting period, FoodServiceEurope continued to engage with partners across the food value chain and the European institutions, with a particular focus on promoting sustainable public procurement as a key driver of more sustainable food systems.

On 5 March 2026, we participated in the first [EU Food Dialogue](#), chaired by EVP Stéphane Séjourné and Commissioner Christophe Hansen and dedicated to the role of public procurement in supporting more sustainable food systems. We stressed the need to move beyond lowest-price award criteria towards a genuine best value approach that rewards quality, sustainability and resilience.

FoodServiceEurope also continued its close cooperation with EFFAT as the European Sectoral Social Partners for the contract catering sector. In September 2025, we jointly published a [position paper](#) on the revision of the Public Procurement Directive, calling for procurement rules that better support sustainable food systems, quality jobs and fair competition. The joint position advocates a shift from lowest-price procurement towards a best value approach, alongside stronger social and environmental considerations. We also continued promoting the [EFFAT-FoodServiceEurope Best Value Guide](#) as a practical resource to help contracting authorities integrate quality, environmental and social considerations into food service procurement.

Alongside these new initiatives, we remained active in the European Board on Agriculture and Food (EBAF), the EU Platform on Food Loss and Waste and its Food Donation and Food Loss and Waste Monitoring subgroups, as well as in the Advisory Group on Sustainability of Food Systems (AGSFS).

We also remained an active member of the European Sustainable Food Coalition (ESFC), contributing the food service sector's perspective to the development of harmonised methodologies for assessing the environmental and social impacts of food systems. Besides, FoodServiceEurope joined in February 2026 the European Food Forum, a cross-party platform hosted by Members of the European Parliament that facilitates dialogue on European food policy, further strengthening our engagement with policymakers and stakeholders across the food value chain.

FoodServiceEurope will continue engaging actively in these platforms, promoting dialogue across the food value chain and supporting policies that enable sustainable, resilient and socially responsible food systems.