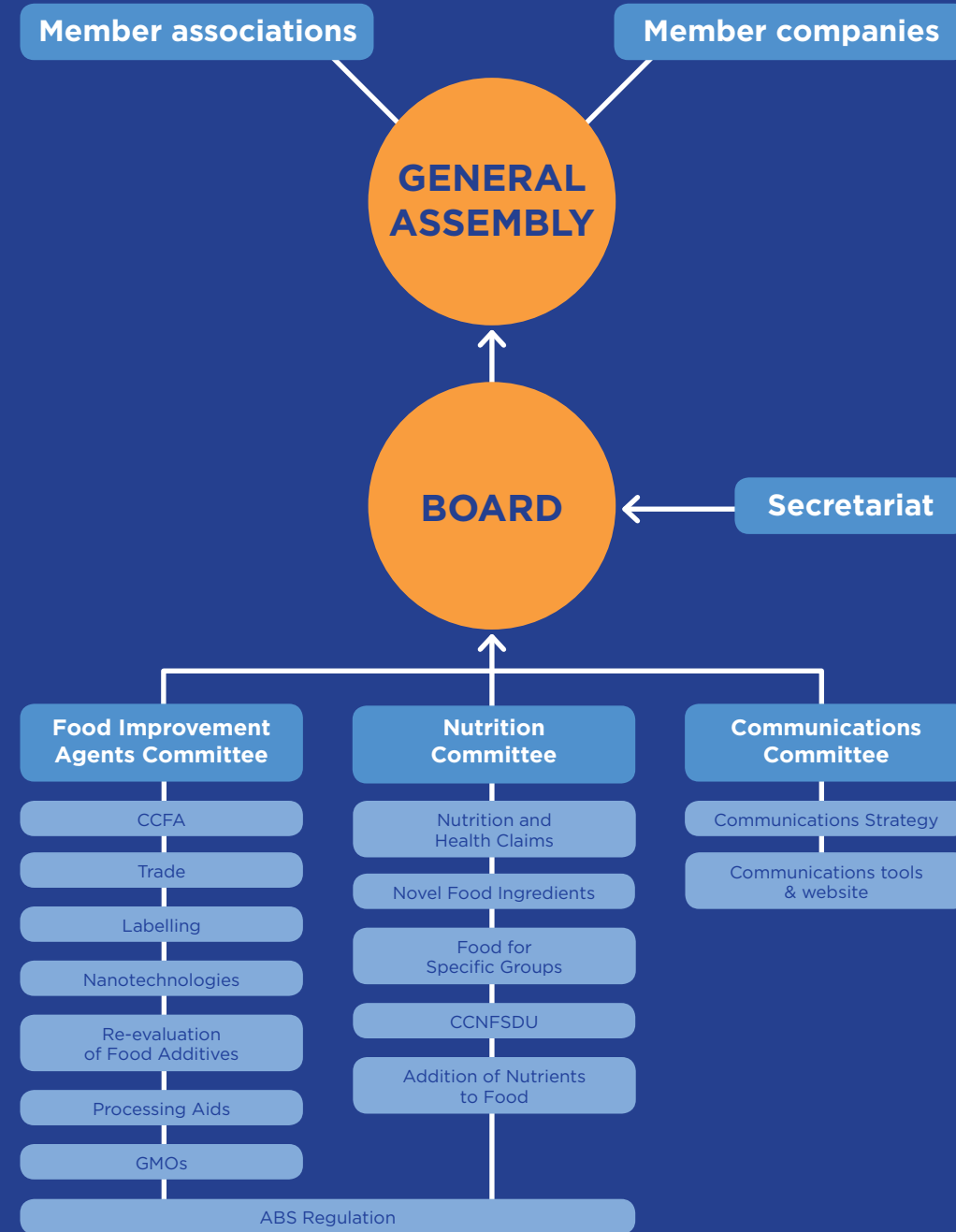


# The structure of EU Specialty Food Ingredients



For further information about the Federation of European Specialty Food Ingredients Industries (EU Specialty Food Ingredients) and its activities, kindly visit: [www.specialtyfoodingredients.eu](http://www.specialtyfoodingredients.eu)



**Member associations**  
 Association of Manufacturers and Formulators of Enzyme Products (AMFEP), World Association of Food Grade Biopolymer Producers (Biopolymer Int.), European Chemical Industry Council (CEFIC), Danish Agriculture and Food Council (DAFC), European Committee for Umami (ECU), European Food Emulsifiers Manufacturers Association (EFEMA), European Food & Feed Cultures Association (EFFCA), European Lecithin Manufacturers' Association (ELMA), European Association of Polyol Producers (EPA), European Technical Caramel Colour Association (EUTECA), Food Additives and Ingredients Association (FAIA), Italian federation of the chemical industry - Fine chemicals and specialties association (Federchimica - AISPEC), Association of Producers of Carob Bean Gum (INEC), International Pectin Producers Association (IPPA), International Sweeteners Association (ISA), World Association of Seaweed Processors (Marinalg Int.), Natural Food Colours Association (NATCOL), Starch Europe and Synpa, les ingrédients alimentaires de spécialité

**EU specialty food ingredients**  
 formerly ELC

**The voice of specialty food ingredients producers in Europe**

[www.specialtyfoodingredients.eu](http://www.specialtyfoodingredients.eu)

**Specialty food ingredients** have technological and/or functional benefits and **are essential** in providing today's consumer with a wide range of tasty, safe, healthy, affordable, qualitative and sustainably produced food. They are a key segment in the European food industry that is used in many of today's consumer foods and have consequently become part of our daily life.

EU Specialty Food Ingredients is the trusted and preferred source for credible information on the many health and functional benefits of specialty food ingredients for manufacturers, retailers, regulatory authorities and consumers, working with trusted experts and a science-based approach.

## What are specialty food ingredients ?

Specialty food ingredients typically preserve, texture, emulsify, colour, help processing and improve nutritional profile to processed food. These ingredients are essential in providing today's consumer with a wide range of affordable, qualitative and safe foods.

EU Specialty Food Ingredients - Avenue de Tervueren 13A - 1040 Brussels, Belgium - March 2017

# Influencing food policy

At the forefront of the specialty food ingredient industry for more than 30 years, the EU Specialty Food Ingredients is dedicated to help create a positive EU regulatory environment to foster innovation. As a result, EU Specialty Food Ingredients is frequently consulted by decision-makers and regularly asked to contribute to a wide range of key European food industry issues.

EU Specialty Food Ingredients strives to provide science-based information in food-related debates and consequently is a major contributor to the policies developed by the European Commission, the European Parliament, the Council of the European Union due to its key position in the food value chain. EU Specialty Food Ingredients is registered in the EU Transparency Register and as such respects the independence of EU institutions.

EU Specialty Food Ingredients is also present on the international scene: our federation is actively involved in a number of Codex Alimentarius Committees, such as the Codex Committee on Food Additives (CCFA), the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU), and other Committees for which expertise on specialty food ingredients is required.

Finally, in this heavily regulated industry, EU Specialty Food Ingredients makes a concerted and proactive effort to ensure a smooth and practical implementation of existing EU legislation. EU Specialty Food Ingredients consistently is aware and informs its members of possible changes to the EU framework, so that regulatory action for specialty food ingredients is as positive and supportive of innovation as possible.

By keeping in close contact with EU institutions and regulatory authorities, sharing statements, explaining possible consequences of suggested legislation, offering amendments and solutions on proposals, and providing the collective opinion of its members, EU Specialty Food Ingredients effectively and visibly contributes to the EU conversation on specialty food ingredients.



## Our members at a glance

EU Specialty Food Ingredients today has about **40 members** representing more than **200 international and national** food ingredient companies (including around 22% of SMEs<sup>1</sup>), either directly or through sectoral and national associations.

Thanks to the contribution of more than **90,000 employees**, the European specialty food ingredient industry generates a turnover of around **€40 billion**. As such it contributes to the competitiveness of the European food and drink industry, the largest manufacturing sector in the EU in terms of annual turnover (€1.017 billion<sup>2</sup>).

4% on average of EU specialty food ingredients manufacturers' turnover is dedicated to research and development.

<sup>1</sup> < 250 employees and TO < €50m. These are estimated based on internal data gathered from our members.  
<sup>2</sup> FoodDrinkEurope report "Data and trends of the European food and drink industry 2012". These are guesstimates for 2013, based on internal data gathered from our members (Cefic is a member of EU Specialty Food Ingredients but is excluded from calculations due to unclear representation of industrial chemicals vs. specialty food ingredients).

