Infographic on Sustainability (1)

- Draft text based on the new sustainability factsheet updated by *ad hoc* task force (May 2020) and content from the EU Specialty Food Ingredients message house

FACTSHEET

specialtyfoodingredients.eu

THE INDISPENSABLE LINK IN THE SUSTAINABLE FOOD CHAIN

Specialty food ingredients

Specialty food ingredients play a key role in sustainable food systems

Position of specialty food ingredients industries in the food chain

Our commitments:

Safety & Quality

THE INDISPENSABLE LINK IN THE SUSTAINABLE FOOD CHAIN

Circular economy, Efficient production & Waste avoidance

Sustainable diets

Health benefits

Specialty food ingredient manufacturers in action for more sustainable food production

NEXT STEPS:

- Agree on draft content to be shared with copywriter
- Share with the group for comments
- Design agency

Infographic on Sustainability (2)

Specialty Food Ingredients: Sustainable solutions for the food system

INTRODUCTION

- Specialty food ingredients play a key role in the food value chain. They typically help preserve, texturise, emulsify and colour food, and can add health benefits as part of an overall balanced diet and lifestyle. Our industry has embarked on a sustainability journey to provide tools and solutions for tomorrow's challenges, contributing to a sustainable future for people, planet and business.

Infographic on Sustainability (3)

A SUSTAINABLE APPROACH

- Fact: Green Deal: the EU ambitions to become the first climate-neutral continent by 2050

- Solution: Our industry promotes responsible manufacturing practices and adherence to the highest social and environmental standards to accelerate the path towards minimized climate impact. Specialty Food Ingredients help make processing more efficient, thus limiting the quantity of raw materials required, while saving energy and GHG emissions.
  - Enzymes applied in UHT processing of milk can reduce energy and water use by 15%.
  - Many of our industry's ingredients are sustainably sourced from raw materials. For example, alginate is produced from brown and red seaweeds which do not use land, fertilizers or fresh water.
  - Our industry is using innovative technologies like GPS mapping to improve the sustainable sourcing of ingredients.

Infographic on Sustainability (4)

SUSTAINABLE DIETS

- Fact: The global population is projected to increase to around 10 billion by 2050.

- Solution: Specialty food ingredients are essential components of the great variation of enjoyable food products that consumers are increasingly demanding, to be sure that they have access to “healthy food from a healthy planet”. Our industry is working to replicate ingredients and/or sources of ingredients that are currently at risk and unsustainable to offer food developers reliable and resilient solutions. For example:
  - New traceable, sustainable, high-quality alternative to marine-based omega-3s necessary to meet the global demand for farmed salmon.
  - Plant based ingredients to respond to individual flexible dietary choices.

Infographic on Sustainability (5)

A CIRCULAR PROCESS

- Fact: As per one of the UN Sustainable Development Goals, by 2030 per capita global food waste should be reduced by 50% at the retail and consumer levels and food losses reduced along production and supply chains.

- Solution: Specialty food ingredients improve yield and circularity by using all valuable components of the raw material.
  - Pectin is produced from citrus peels that have already been used for extraction of juice and oils, and after the pectic is extracted, are used for animal feed.
  - Fibres are a typical example of the valorisation of a by-product through their use as a bulking agent in food.
  - When possible, ingredients manufacturers convert their side streams into by-products to avoid waste, e.g. dicalcium phosphate is a product derived from the gelatine manufacturing.

Infographic on Sustainability (6)

FOOD WASTE

- Fact: Today the European Commission estimates that roughly 20% of the food produced in the EU goes to waste.

- Solution: Specialty food ingredients have a significant impact in the reduction of this waste by extending the shelf life and protecting the organoleptic properties of the food. Hence, less food is wasted as it can stay longer on the shelf or consumers have more time to consume the foods.
  - Preservatives are well-known for their important role in extending shelf-life of foodstuffs without compromising their safety. Buffered vinegar, for example, can extend the shelf life of sausages from 12 days to 15 days while maintaining spoilage bacteria.
  - Antioxidants such as rosemary extract are added to many types of foods such as fats and oils, sauces and dressings, meat, poultry and fish, to avoid rancidity of fats and oils and extend shelf-life.
  - Stabilisers and gelling agents that reduce the syneresis in milk-based desserts.
  - Anti-caking agents prevent powdered cake preparations to agglomerate.