

SPECIALTY FOOD INGREDIENTS: SUSTAINABLE SOLUTIONS FOR THE FOOD SYSTEM

specialtyfoodingredients.eu

Delivering nutritional, technological and health benefits, specialty food ingredients play a key role in the creation of tasty, affordable and safe food and drink. Our industry is on a sustainability journey to provide tools and solutions for current challenges, and those yet to come, thus contributing to a sustainable future for people, the planet and business, also in line with the UN Sustainable Development Goals (SDGs).

GOING CLIMATE-NEUTRAL



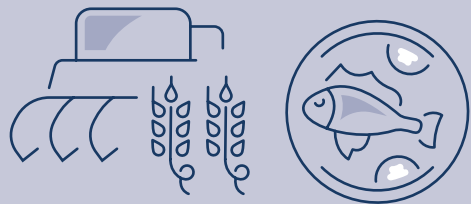
The Green Deal: Europe to become climate-neutral by 2050

SDG n.13: Take urgent action to combat climate change and its impacts

By following responsible manufacturing practices, our industry contributes to efficient operations while minimizing carbon footprint.

- Ingredients manufacturing according to highest social and environmental standards
- Sustainability programmes for raw materials sourcing and to save water and energy, and reduce greenhouse gas emissions

HEALTHIER AND MORE SUSTAINABLE DIETS



European citizens are demanding **varied and flexible diets**

By providing innovative ingredient solutions, our industry can contribute to a huge variety of enjoyable food & drink products.

- Developing ingredients to respond to individual and flexible dietary choices
- Working to substitute ingredients and/or sources of ingredients that are at risk or less sustainable
- Contributing to an equal distribution and access to sustainable food

SUSTAINABLE FOOD CHAIN



Only **12% of secondary materials** are brought back into the economy¹

¹ https://ec.europa.eu/commission/presscorner/detail/en/ip_20_420

By utilizing valuable by-products, our industry follows a waste to wealth concept:

- Improving raw material yield
- Making the food value chain more sustainable
- Supporting a circular and sustainable bioeconomy

Example:

- Citrus Peel
- citrus juice & oil
- pectin (dietary fibre & gelling agent)
- animal feed

FOOD WASTE



20% of food produced in the EU goes to waste

Specialty food ingredients play a key role in safely sustaining the desired taste and texture of a huge variety of foods, thus extending shelf life and helping to reduce food waste.

For example:

- Preservatives and enzymes help extend shelf-life of foodstuff without compromising their safety
- Antioxidants are added to food to protect against deterioration caused by oxidation, such as fat rancidity and colour changes