

EU Code of Conduct on responsible food business and marketing practices

A common aspirational path towards achieving sustainable food systems

2026 Annual report

The Association of Manufacturers and Formulators of Enzyme Products (AMFEP) is an EU-based association created in 1977 and consisting of 25 members, representing over 90% of the European and over 80% of the world enzyme market footprint. AMFEP serves as a hub for information exchange and dialogue between enzyme producers and formulators, industry organisations, the scientific community and policymakers and promotes co-operation on regulatory and safety aspects of enzymes.

AMFEP members, ranging from SMEs to multinationals, produce and sell enzyme products for use in food, feed and technical industries. Enzymes are used in a variety of industrial and professional applications, including food & beverage production, animal nutrition, detergents and textile production. They support and accelerate biochemical reactions that drive environmental efficiency across many diverse EU sectors.

General information:

Name in full + acronym	Association of Manufacturers and Formulators of Enzyme Products (AMFEP)
Contact person with contact details	Lucie McMurtry Secretary General 188A, Avenue de Tervueren, 1150 Brussels, Belgium Tel: +32 2 761 16 65 amfep@kellencompany.com
N° in the transparency register*	25945099095-69
Date of signature of the Code	21 November 2022
Step of the food chain represented (ex: primary production, production, processing, trade, retail, ...)	Food processing (suppliers of processing aids and ingredients to food and non-food industries)
Who do you represent? (e.g. number of members, companies, SMEs)	AMFEP represents 25 enzyme manufacturers and formulators, among which 15 have an EU turnover of 10 million euro and below. The list of members can be found in this link: https://amfep.org/members/

The Association of Manufacturers and Formulators of Enzyme Products (AMFEP) pledges to:

- *endorse the aspirational objectives set out in this Code (where applicable)*
 - ✓ AMFEP confirms its pledge and signed the Code in November 2022.
- *promote and disseminate this Code with(in) their constituency/ies;*
 - ✓ AMFEP continues to remind its members of the existence, scope, and purpose of the code, especially during:
 - Food enzyme committee meetings (four times a year) as well as wider association meetings including the Business meeting and General Assembly
 - ✓ Additionally, the pledge to the Code is available on the AMFEP webpage on sustainability ([here](#)).
- *encourage their members to align their sustainability actions and/or business practices to the aspirational objectives and targets of the Code and invite them, on a voluntary basis, to adhere to this Code, as appropriate;*
 - ✓ AMFEP continues to align its mission and policy asks with the wider EU objectives on sustainability, competitiveness and the development of sustainable food systems, as outlined also in the [Vision for Food and Agriculture](#).
 - ✓ AMFEP continues to pursue its strategic goals, as outlined in its manifesto [published](#) in 2024, while increasingly aligning its actions with the broader policy agenda. In addition, AMFEP has expanded its communications and advocacy efforts, in order to promote the important benefits of enzymes in reducing food waste, water and energy consumption and decreasing the use of harmful chemicals (for example in the publication of our [one pager on enzymes](#) – for general audiences –, and a [FAQ for policy audiences](#)).
 - ✓ The important contribution of enzymes to safe and sustainable food systems is also outlined in our exchanges with policymakers, either via responses to calls for evidence/consultations (e.g., [call for evidence on Biotech Act I](#) and [call for evidence on Biotech Act II](#), [call for evidence on reduced-sugar fruit juices](#), or via meetings and engagement at public forums).
 - ✓ AMFEP also regularly encourages members to become signatories themselves, with five of our members being signatories themselves ([BASF](#), [dsm-firmenich](#), [IFF](#), [Kerry](#), [Puratos](#)).
- *explore the possibility of developing sector-specific tools and resources in support of this Code;*
 - ✓ The enzyme sector is highly innovative and continues to develop solutions that support green transition, reduced environmental footprint and access to healthier diets for all. Regular innovation and product stewardship occur continuously across our membership and span a broad range of applications. Across a variety of sectors and products, enzymes:
 - Reduce energy and water consumption,
 - Reduce raw material input,
 - Reduce waste generation,

- Reduce the use of harmful chemicals, and
- Improve manufacturing process
- ✓ Moreover, when it comes to best practices and regulatory compliance, AMFEP continues to be dedicated to safety across applications (incl. food) and value chain and uphold the high food safety standards maintained by European operators and underpinned by the EU regulatory framework, as per the Code of Conduct. AMFEP has continued to develop material to better understand and support the safe handling of enzymes, such as our webinar on the [dustiness of solid enzymes products](#).
- *continue to engage in dialogue with other food chain/systems actors and EU and international policy-makers to forge (new) relationships, exchange good practices and discuss challenges encountered, learn from each other (studies, projects) and create better mutual understanding, and identify opportunities for collaboration and potential partnership.*
- ✓ AMFEP has kept increasing its communication efforts on our LinkedIn page, with our main audience consisting of downstream users and the authorities. Since the start of 2026, our page grown to over 1,700 followers.
- ✓ With regards to broader public affairs activities, AMFEP continues to engage with other stakeholders, including with the Cabinets of Commissioners Roswall and Séjourné, representatives from DG RTD and the European Parliament, and through regular working groups and ad-hoc alignment.
- ✓ In particular, AMFEP is part of a broad stakeholder coalition calling for a broad Biotech Act II which fully highlights, supports, and incentivises food applications of biotechnology (see [joint statement](#) here)
- ✓ To further support our evidence-based advocacy and communication, AMFEP has commissioned 3 LCA/PEF studies (baking, brewing and detergents) in order to be able to provide quantitative information on the benefits of using enzymes (in addition to the individual data already available at AMFEP members' level). The results [were published](#) in 2026 and AMFEP has continued to communicate about the results with members and through our LinkedIn page.
- ✓ AMFEP has strong relationships with downstream users of enzyme products and regularly engages with relevant associations to jointly uphold sustainability principles in the food chain.
 - AMFEP has published joint one-pagers underlining the sustainability enzymes of benefits [in dairy applications](#) (supported by EDA), [baking](#) (supported by FEDIMA) and [winemaking](#) (supported by CEEV & Oenoppia)
 - AMFEP is also currently working on one-pagers on fruit juices and beer.