



Brussels, 17 June 2021

AMFEP guidance note on enzyme suitability for “Vegetarian” and “Vegan” products

AMFEP statement is based on the ISO (the International Organization for Standardization) International Standard on Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims (ISO 23662:2021(E)), referred to as the ISO standard below.

The ISO standards set criteria to be fulfilled for foods and ingredients to be considered as suitable for vegetarians (including ovo-lacto-, ovo- and lacto-vegetarians) and vegans.

1. Enzymes suitable for ovo-lacto-vegetarians

According to the ISO standard, food ingredients (incl. enzymes and additives) suitable for ovo-lacto-vegetarians are products not originating from animals and at no stage of their production process, use has been made of food ingredients or processing aids that are of animal origin, **except for milk or dairy products or colostrum, eggs or egg products obtained from living animals**¹. As such, enzymes with the following production processes are allowed for ovo-lacto-vegetarians:

- Enzymes that originate from microbial or plants sources using ingredients (either in production, downstream processing or in formulation) from milk or dairy products or colostrum, eggs or egg products obtained from living animals.
- Enzymes that originate from milk or dairy products or colostrum, eggs or egg products obtained from living animals.

2. Enzymes suitable for ovo-vegetarians

According to the ISO standard, food ingredients (incl. enzymes and additives) suitable for ovo-vegetarians are products not originating from animals and at no stage of their production process, use has been made of food ingredients or processing aids that are of animal origin, **except for eggs or egg products obtained from living animals**¹. As such, enzymes with the following production processes are allowed for ovo-vegetarians:

¹ Honey or bee products and products derived from the wool of living animals could also be used, however, we are not aware that these products are used in the production of enzymes or that enzymes are derived from these products

- Enzymes that originate from microbial or plants sources using ingredients (either in production, downstream processing or in formulation) from eggs or egg products obtained from living animals.
- Enzymes that originate from eggs or egg products obtained from living animals.

3. Enzymes suitable for lacto-vegetarians

According to the ISO standard, food ingredients (incl. enzymes and additives) suitable for lacto-vegetarians are products not originating from animals and at no stage of their production process, use has been made of food ingredients or processing aids that are of animal origin, **except for milk or dairy products or colostrum**¹. As such, enzymes with the following production processes are allowed for lacto-vegetarians:

- Enzymes that originate from microbial or plants sources using ingredients (either in production, downstream processing or in formulation) from milk or dairy products or colostrum.
- Enzymes that originate from milk or dairy products or colostrum.

4. Enzymes suitable for vegans

According to the ISO standard, food ingredients (incl. enzymes and additives) suitable for vegans are products not originating from animals and at no stage of their production process, use has been made of food ingredients or processing aids that are of animal origin. As such, only enzymes with the following production processes are allowed for vegans:

- Enzymes that originate from microbial or plants sources using ingredients (either in production, downstream processing or in formulation) not from animal origin.

5. Animal testing

In alignment with the ISO Standard, enzymes for which animal toxicity studies are requested by public authorities' regulatory procedures are considered as suitable for vegetarians (including ovo-lacto-, ovo- and lacto-vegetarians) and vegans.