

EU Code of Conduct on responsible FOOD business and marketing practices

A common aspirational path towards achieving sustainable food systems

2025 Annual report

The Association of Manufacturers and Formulators of Enzyme Products (AMFEP) is an EU-based association created in 1977 and consisting of 27 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 such as food & beverage, animal nutrition, detergents and/or 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 Deputy 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 27 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 pledge and signed the Code in November 2022.
- *promote and disseminate this Code with(in) their constituency/ies;*
 - ✓ AMFEP continue to remind its members of the existence, scope, and purpose of the code, especially during:
 - AMFEP Business meeting on 3 October 2024
 - AMFEP General Assembly on 4 October 2024
 - ✓ Additionally, the pledge to the Code is available on the AMFEP webpage on sustainability ([here](#)).
 - ✓ The annual report is communicated to members internally and also available on the AMFEP website ([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](#) last year, 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., the [consultation on Bioeconomy](#) and the [Life Sciences Strategy](#)), or via meetings and engagement at public forums – see example from AMFEP’s presentation at the EFSA Stakeholder Forum on 27 November 2024 [here](#)).
 - ✓ AMFEP also regularly encourages members to become signatories themselves, with five of our members being signatories themselves ([BASF](#), [dsm-firmenich](#), [IFF](#), [Kerry](#), [Puratos](#)). We also continue to highlight the important contribution of our members to sustainability in the food sector (among others), for example through our [member spotlight](#) LinkedIn series.
- *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 the 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 2025, our page has gained 258 new followers, bringing the total audience to over 1,500.
- ✓ In June, AMFEP, together with eight other associations active in the food, biotech and ingredient space, [published a joint definition of fermentation and precision fermentation](#). This definition was the result of a consensus building exercise among stakeholders, and highlights the important role played by fermentation in boosting innovation and sustainability in our food systems.
- ✓ With regards to broader public affairs activities, AMFEP continues to engage with other stakeholders, including with the Cabinets of Executive Vice President Séjourné and Commissioner Hansen and representatives from DG RTD, and through regular working groups and ad-hoc alignment.
 - In February, AMFEP and its members held a meeting with representatives from DG RTD to discuss how enzymes contribute to the goals of the Safe and Sustainable by Design framework, making everyday products such as cleaning detergents more efficient and climate friendly. Key messaging from this meeting was also shared [via LinkedIn](#).
 - In May, AMFEP and member representatives met with the Cabinet of Executive Vice President Séjourné to discuss the key role played by enzymes in a number of vital EU legislations, such as the REACH framework, Bioeconomy Strategy, and the Biotech Act. This meeting was also an important opportunity to showcase the benefits of enzymes, including their biodegradability, underlining their contribution to the EU's sustainability and competitiveness goals.
 - In May, the AMFEP Secretariat and representatives from member companies also had the opportunity to meet with the Cabinet of DG AGRI to present the key role of enzymes in the agri-food chain and their role in boosting the bioeconomy. Highlights from the meeting were also shared [via LinkedIn](#).

- For instance, AMFEP also continues to engage horizontally with other associations, such as EuropaBio, with which we organized a joint roundtable in March to raise awareness on the benefits of enzymes. Several of our members who are signatories to the Code of conduct contributed to the event (BASF, dsm-firmenich and IFF), sharing their expertise on the role of enzymes in making food systems more sustainable and the importance of supporting Europe biotechnology and biomanufacturing industry. Dsm-firmenich showcases how enzymes make beer brewing more sustainable, by increasing yield and therefore reducing carbon footprint, reducing sourcing and production costs and using lower grade raw materials. The event also included several concrete examples of enzymes applications, including in the food industry. High-level statements from the roundtable were also shared via LinkedIn. Please find below some examples from the Commission and our members: See example from the Commission and our member signatories of the Conduct below:
 - Hans Ingels, Head of Unit at DG GROW European Commission, [highlighted](#) the importance of the biotech sector for the EU's competitiveness and emphasized the need for tailored legislation to fully seize this opportunity.
 - Peter Steen Mortensen, Head of EU Public Affairs at Novonesis, [underlined](#) the need for further scale-up of biomanufacturing capabilities in Europe.
 - Martin Klavs Nielsen, CEO of AB Enzymes, [emphasized](#) the vital role of research and innovation in the enzyme sector, noting that new technologies and products are key to advancing transition goals.
- ✓ 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 will be made available by end of 2025.
- ✓ AMFEP has strong relationships with downstream users and regularly engages with relevant associations to jointly uphold sustainability principles in the food chain.
 - Last July, a joint AMFEP-EDA [one pager](#) on enzymes in dairy applications underlined the sustainability benefits of using enzymes.
 - AMFEP and FEDIMA have also published a joint [one pager](#) for Enzymes in the Bakery Industry.
 - AMFEP is also currently working on one-pagers on fruit juices, beer and winemaking.