



February 2022

COFALEC proposal for the EU Code of Conduct for responsible food business and marketing practices

COFALEC: WHO ARE WE?

COFALEC is the **Confederation of European Yeast Producers**. It was founded in 1959 and is now composed of **33 factories** scattered in **22 European countries**.

The European yeast sector is the biggest player in the world. COFALEC members work as close as possible to their clients, to secure a local sourcing. More than one million ton of yeast is produced each year by COFALEC firms. 30 % of the production is exported outside Europe.

Yeasts are used in **many emblematic food products**, such as bread, wine, beer, and have various innovative applications in the **health and environmental fields**.

Yeast : a solution-provider towards food sustainability

In the wake of the new decade, the European yeast sector is fully engaged to contribute to food sustainability whilst ensuring **economic value** in the territories where it is present. By implementing and developing sustainable practices intrinsic to yeast production, COFALEC strongly believes that **the yeast sector is currently a key solution provider for the 3 sustainability pillars (environmental, societal and economic)** and can be a catalyst for further growth in these areas. As primary ingredient producers, we can actively contribute to the improvement of circularity and resource-efficiency, waste management, nutrition and health for numerous food and feed related industries (baking, wine, brewing, , animal and human nutrition, plant health, etc.).

Yeast is a natural living micro-organism, present everywhere in nature. It is a unicellular fungus essential for fermentation and has always been part of our food heritage. Yeasts have long been essential to the making of a variety of emblematic fermented food and drinks.

Developments in yeast technology are now permitting its use in many new application areas and industries where it can provide innovative **solutions to reduce the environmental footprint of food, support human and animal nutrition and health as well as plant health** (biocontrol such as bio-fungicides), provide new sources of alternative proteins, as well as 2nd generation bio-ethanol production.

At the production level, yeast manufacturers already contribute significantly to the circular economy and will continue to do so as an important provider of positive changes in the practices of the agri-food sector supported by the Farm to Fork Strategy.

It is now with great pride that COFALEC, in the name of the yeast industry, pledges its commitment to the new **EU Code of Conduct** for responsible food business and marketing practices, by endorsing its aspirational objectives, as well as by promoting and disseminating the code to members and encouraging them to align their business practices to the code’s targets.

COFALEC hereby presents its already existing commitments aligned with the **Aspirational Objective 1 (Healthy, balanced and sustainable diets for all European consumers)** and wishes to go beyond by raising the awareness of its members to reduce their Green House Gas emissions (**Aspirational Objective 3: A climate neutral food chain in Europe by 2050**).

❖ **COFALEC PLEDGES TO PROMOTE ITS SUSTAINABLE FOOD CHAIN SOLUTIONS TO STAKEHOLDERS AND THE GENERAL PUBLIC**

Aspirational objective 1:

Healthy, balanced and sustainable diets for all European consumers

The yeast industry plays a key role in the EU’s aim to ensure sustainable and healthy food

<p>Yeasts help in producing nutritious and healthy food</p>	<p>During the fermentation process, yeasts synthesize many B-complex vitamins, important minerals as well as fibers that can help maintain a balanced intestinal microbiota and stimulate the immune system. Yeasts also produce peptides that protect against oxidative stress and regulate the mood... Yeasts can also be used as probiotics for humans to help restore a normal intestinal microbiota following an antibiotic treatment.</p>
<p>Yeasts, a solution against antimicrobial resistance</p>	<p>Antimicrobial resistance is a serious threat to human health, linked to the excessive and inappropriate use of antibiotics, including its use in animal farming, as well as to the discharge of antimicrobials in the environment. Yeasts probiotics are used as feed additives to help maintain a balanced gut microbiome and support growth in monogastric animals and ruminants. Some of these strains are safe alternatives to the overuse of antibiotics. They significantly help reduce the use of antibiotics in animal breeding.</p>
<p>Yeasts help to reduce the agricultural sector dependency on chemical pesticides</p>	<p>Yeasts are used for plant health as natural bio-stimulation as well as bio-fungicide products, added to soil or used for foliar application on different crops. The goal is to protect plants by enabling natural mechanisms and interactions. These new products improve not only plant nutrition but also plant vigour during the early growth phase. They are safe for humans and the environment. Together with the production of biofertilizers, these new bio-fungicides make the yeast sector a promising one to deliver tools to reduce the use of chemical pesticides and to help protect the soils from pollution.</p>
<p>Yeasts as a source of new non-meat protein</p>	<p>Nutritional yeasts is rich in protein and can be used as a vegetarian alternative to animal proteins sources, in line with the European Green Deal objective of “promoting the production and use of new sources of protein that can relieve</p>

and ferments for the future	pressure on agricultural lands”. Fermentation is also a solution for the development of innovative plant-based products which can replace traditional dairy and meat-based products.
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COFALEC is committed to inform its stakeholders and the public about the catalogue of solutions that the yeast sector offers for a healthy and sustainable diet by means such as:

- Dedicated online brochure
- Webinar & conference

❖ **COFALEC IS FULLY MOBILIZED TO ACCOMPANY AND RAISE THE AWARENESS OF ITS MEMBERS TO REDUCE THEIR CARBON FOOTPRINT**

Aspirational objective 3:

A climate neutral food chain in Europe by 2050

COFALEC pledges to conduct a new decarbonation study to accelerate the reduction of its carbon footprint.

In addition to existing sustainable- and health-related activities, the yeast industry wishes to tackle the issue of its Green House Gas (GHG) emissions in accordance with the climate-neutral food chain by 2050 objective.

To this end, COFALEC will launch a decarbonation study to evaluate its EU carbon footprint and monitor its evolution over time. It will be comprised of the following steps:

1. Evaluate the global GHG emission of the Yeast sector at the EU level in 2020 and in 2015 for the scope 1 and 2, as well as for the most relevant items from scope 3
2. Build a common tool to allow the sector to measure and monitor the evolution of these global GHG emissions over time.

❖ **COFALEC IS COMMITTED TO PROMOTING THE CODE TO ITS MEMBERS**

- **COFALEC pledges to promote and disseminate this Code.**

During their yearly General Assemblies and regular board and other committee meetings

- **COFALEC pledges to provide a report of its activities on an annual basis.**

- **COFALEC pledges to continue to engage in dialogue with its food chain partners and to exchange good practices with them.**
- **COFALEC pledges to work in collaboration with FoodDrinkEurope which represents Europe's food and drink manufacturing industry.**

COFALEC, on behalf of its yeast industry members, fully supports the objectives and framework of this EU Code of Conduct, and presented commitments that can contribute, at COFALEC's scale, to the achievement of its main goals. Yeast is a promising product that constitutes a healthy food alternative and is produced through a circular and sustainable process. Furthermore, COFALEC will encourage its members and partners to follow its initiative and propose specific solutions to contribute as well to the success of this Code and its health and environment aspirations.