The European savoury snacks industry contribution to more Sustainable Food Systems

The European Snacks Association (ESA) comprises manufacturers, their suppliers (ingredients, machinery, etc.), as well as national trade organisations and today covers about 80% of the European branded market.

Our products are enjoyed by millions of consumers every day, at different occasions across Europe. They can be a meal accompaniment, a quick energy boost when on the go, or an aperitif. Consumed in moderation they can be part of a balanced diet.

ESA members are determined to do their part to move towards more Sustainable Food Systems (SFS), building on the significant achievements of the recent years. The savoury snacks industry looks forward to joining forces within, and beyond, the food supply chain. This poster illustrates the key steps and the main areas for action from farm to fork based on inspiring initiatives implemented by our members throughout their operations.

**FROM FARM TO FORK**

**1. BIODIVERSITY AND SUSTAINABLE SOURCING**

Always striving to do better on environmental sustainability, ESA members support and promote the use of sustainable practices by their suppliers of agricultural products that preserve natural resources.

- Minimising the impact of transports and logistics operations to reduce greenhouse gas emissions.
- Developing and sharing water management techniques for the most environmentally efficient irrigation.
- Increasing the use of precision farming to optimise crop production.
- Testing waste management solutions to reduce crop and food wastage at field level.
- Enforcing ethical sourcing of nuts for more transparent value chains and supporting local farmers and processors.
- Boosting soil management to optimise the use of fertilisers.

**2. PRODUCTION AND DISTRIBUTION**

ESA members optimise the use of resources in their production and distribution to reduce green-house gas emissions and promote the use of renewable energy. They save water at every step of the production lines and reduce food waste and valorise by-products (e.g. potato peels) to produce energy and animal feed.

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**3. HEALTHY AND SUSTAINABLE DIETS**

ESA members are committed to respond to consumer demand for a healthier and more sustainable diet.

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**CONSUMERS**

Helping consumers to make informed choices through accurate labelling and guidance on portion size.

Advertising responsibly to change savoury snack food advertising to children and support parental efforts to promote healthier snacking choices and balanced lifestyles.

**WASTE DISPOSAL AND RECYCLING**

Innovating to develop the market for healthier options, reducing average salt and saturated fat content while promoting fibre- and protein-rich ingredients such as pulses.

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* ESA recommends the use of on-pack rationales of 30g for savoury snacks and snack nuts.