Delivering nutritional, technological and health benefits, specialty food ingredients play a key role in the creation of tasty, affordable and safe food. Our industry is on a sustainability journey to provide tools and solutions for current challenges, and those yet to come, thus contributing to a sustainable future for people, the planet and business, also in line with the UN Sustainable Development Goals (SDGs).

**Healthier and more sustainable diets**

European citizens are demanding varied and flexible diets.

**Sustainable food chain**

Only 12% of secondary materials are brought back into the economy.


**Food waste**

20% of food produced in the EU goes to waste.

**Specialty food ingredients play a key role in safely sustaining the desired taste and shelf-life of a huge variety of foods, thus extending shelf-life and helping to reduce food waste.**

For example:

- Preservatives and enzymes help extend shelf-life of food without compromising their safety.
- Antioxidants are added to food to protect against deterioration caused by oxidation, such as fat rancidity and colour changes.

**GOING CLIMATE-NEUTRAL**

The Green Deal: Europe to become climate-neutral by 2050

SDG n.13: Take urgent action to combat climate change and its impacts

By following responsible manufacturing practices, our industry contributes to efficient operations while maintaining carbon footprint.

- Ingredients manufacturing to be brought closer to social and environmental standards
- Sustainability programmes for raw materials sourcing and to save water and energy, and reduce greenhouse gas emissions

By providing innovative ingredient solutions, our industry can contribute to a huge variety of innovative food & drink products.

- Providing ingredients to respond to individual and flexible dietary choices
- Working to substitute ingredients and sources of ingredients that are not risk-free sustainable
- Contributing to an equal distribution and access to sustainable food

**Example:**

- Citrus peel
- Citrus juice & oil
- Pectin (dietary fibre & gelling agent)
- Animal feed

**FOOD WASTE**

Specialty food ingredients play a key role in safely sustaining the desired taste and shelf-life of a huge variety of foods, thus extending shelf-life and helping to reduce food waste.

For example:

- Preservatives and enzymes help extend shelf-life of food without compromising their safety.
- Antioxidants are added to food to protect against deterioration caused by oxidation, such as fat rancidity and colour changes.

**SPECIALTY FOOD INGREDIENTS: SUSTAINABLE SOLUTIONS FOR THE FOOD SYSTEM**

Specialtyfoodingredients.eu