

Code of ethics

EFFCA members understand and accept as a condition of membership their social responsibilities as producers of food and feed cultures. They will operate so as to :

➔ Protect the consumers of their products by :

- Cooperating with government authorities and other standard-setting organizations to establish appropriate quality standards and conditions of use for their products.
- Adhering to appropriate quality standards for the manufacture and handling of their products. They will comply not only with all existing official regulatory standards for identity and purity, but also with more stringent standards when required for the safety of consumers.
- Investigating any question related to safety which may be raised concerning their products. If it is proved necessary, they will adjust specifications or recommended conditions of use so as to eliminate any concern.

➔ Fairly, scientifically, and accurately represent their products. Discourage inappropriate labeling, promotion or use. Take appropriate steps to assure that agents and distributors apply the same rigorous standards.

➔ Protect their employees by providing safe and healthy workplaces.

➔ Protect the environment and neighborhoods by :

- Designing and operating plants responsibly so as to minimize their impact on the environment and on neighbors.
- Continuously striving to increase efficiency and reduce waste.
- Preserving natural resources and safe sources of raw materials.

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For further information, please contact

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About EFFCA

The European Food & Feed Cultures Association - EFFCA - was formed in 1992 with the objective of enhancing public knowledge of the use of microbial cultures within the food chain through accurate, fair and scientifically based information. EFFCA represents sixteen manufacturing companies accounting for more than 95% of the microbial food cultures, including probiotics, sold in Europe.