Enzymes are key enablers of the European Green Deal

Enzymes are proteins produced in nature by all living organisms. They are biocatalysts that help reduce energy consumption and raw materials in production, improve process efficiencies and replace or reduce harmful chemicals.



Enzymes in food and beverages:

Optimise production yields, minimise food waste and help tailor food to nutritional needs









Reduce usage of water and chemicals of concern, and support the longevity of garments

An EIPPC 2022 Best Available Technique DECISION (EU) 2022/2508











Enzymes contribute to the objectives of the European Green Deal:

- Responsible consumption and production
- Ecosystem and biodiversity preservation
- Lower CO₂ industrial processes
- Innovative energy supply

- Optimised food system towards minimal emissions
- Globally competitive and resilient EU industry
- Circular economy
- Pollution mitigation

Enzymes in feed:

Help extract nutrients from ingredients, minimising their leakages in soil and water and gaining agility in feed formulation, and improve animal welfare

An EIPPC 2017 Best Available Technique DECISION (EU) 2017/302









Enzymes in detergents:

Allow washing at low temperatures and reduce chemicals of concern

An ingredient in detergents qualifying for EU Ecolabel DECISION (EU) 2017/1216, 1217, 1218





