

About AMFEP

Amfep is the Association of Manufacturers and Formulators of Enzyme Products. Our mission is to contribute to a comprehensible and workable regulatory environment for enzymes, which provides legal certainty to our members and our customers. Amfep is a non-profit trade association.

Members and associate members are companies that produce, blend or formulate and sell enzymes for use in food, feed, and 'technical' applications (like detergents and biofuels) excluding enzymes for food supplement, pharmaceutical and diagnostic use in the EU.

Amfep represents the voice of enzyme manufacturers and formulators in Europe – with more than:

- 90% of the European enzyme market
- 80% of the worldwide enzyme market

AMFEP Activities

Since 1977, the food enzymes industry represented by the Association of Manufacturers and Formulators of Enzyme Products (Amfep) has been engaged in a constructive discussion with authorities of all levels. Speaking in one voice, enzymes producers have provided their expertise, contributed to the shaping of the present regulatory framework and now are actively involved in its implementation. Amfep serves as a hub for the information exchange and dialogue between enzymes producers and formulators, industry organisations, the scientific community and policy makers and promotes co-operation on regulatory and safety aspects of enzymes.

Membership - (May 2015)

Full Members of Amfep



Associated Members of Amfep



ENZYMES – Nature at work

Enzymes are proteins - primary constituents of all living organisms. They act as catalysts. This means that they make biochemical reactions happen faster than they would otherwise. Without enzymes, those reactions simply would not occur or would run too slowly to sustain life. Many biochemical reactions in humans, plants and animals are triggered by enzymes and their actions vary depending on the amino acids which compose them. For example, without enzymes, digestion would be impossible.

In industrial applications, enzymes are very useful catalysts. They work at low temperature and at moderate pH. This is not the case for most chemicals which perform the same processes. For this reason enzymes are the environmentally friendly solution to industrial problems.

Enzymes in the industry

Enzymes used in industrial processes have the same properties as those found in nature. They are widely used as processing aids by the food industry in the production of numerous and common products such as dairy, bakery products, meat, fruit juice, beer and wine.

Enzymes are also used in a series of non-food applications such as in paper recycling to remove ink, laundry and dishwashing detergents (to remove grease, starch and protein stains), textile processing and fabric finishing (i.e. to remove impurities, to provide a stone washed effect), ethanol production to break down the starch and cellulose into fermentable sugars.

Enzymes - sustainable solutions

Enzymes are enabling the various industries to guarantee the quality and stability of its products with increased production efficiency. They also help provide environment friendly products to consumers thanks to using less energy, water and raw materials and generating less waste.

The World Wildlife Fund (WWF) has estimated the efficiency improvements that enzymes would enable in food and traditional industries. The results show that enzymes could e.g. save up to 139 MtCO₂e in the food industry and up to 65 MtCO₂e in traditional industries (detergents, textiles, pulp and paper) by 2030. This is equivalent to the CO₂ emissions of consuming 430 million barrels of oil or taking off the road nearly 40 million cars.¹

¹ Source: WWF, Industrial biotechnology More than green fuel in a dirty economy? Exploring the transformational potential of industrial biotechnology on the way to a green economy, 2009

Most industries are confronted with production waste that can be hazardous for nature. This is not the case with enzymes as they are fully biodegradable. When industrial enzymes have done their job, they break down into amino acids that are naturally recycled in the environment.

Enzymes enable the production of high quality products, increasing the yields and avoiding unwanted by-products. For example, cotton treated with enzymes does not go fluffy; looks better and lasts longer. In the juice industry, enzymes make the fruits easier to press and the juice clearer. Finally, enzymes can also improve the health profile of food and help respond to special dietary needs. For example, they facilitate the production of low-salt processed meats or make milk digestible by breaking down the lactose.