



## SUSTAINABILITY

EUROMALT has developed its own brand-new calculation method for the carbon footprint of malt (EUROMALT CFC)

The EUROMALT CFC is now a validated tool to allow its members to calculate their carbon footprint

EUROMALT has established a working group to discuss about all sustainability issues related to the whole (upstream) value chain of malt

The intrinsic value of malt and beer (healthy ingredients, nutritional values, lifestyle, environment, etc), as a whole value chain will be promoted. EUROMALT has its own position paper highlighting the sustainability of the malt supply

Activities / Results

Benefits

## ENVIRONMENTAL ISSUE

EUROMALT carried out an assessment of the impact of the Emissions Trading Scheme Directive revision for the EU malting sector, and the carbon leakage list post-2020

EU maltsters are on the carbon leakage list for 2021-2030. Estimated direct carbon cost exposure of 4 million euros per year

Activities / Results

Benefits

## FOOD & FEED SAFETY

EUROMALT participated in several EU Commission targeted stakeholder consultations for setting new maximum levels (MLs) for certain contaminants in food

Thanks to EUROMALT advocacy action, Malt and malt milling products are exempted from new MLs of T-2 and HT-2 toxins; and the ML of T-2 and HT-2 toxins for malting barley (valid as from 1 July 2024) has been raised to 200 micrograms/kg (from an original EU Commission proposal of 100)

EUROMALT finalised a brand-new malt technical specification (current version 4.0), finally covering all malted cereals (barley, wheat, rye, oats, triticale, and spelt)

Malt technical specification available for all EUROMALT members (and their customers)

EUROMALT has developed a new Tracker of Plant Protection Products at risk of cut-off (and their Maximum Residue Levels) on barley, wheat, oats and rye. It has also developed a new contaminants tracker for malting cereals, to be used as food and/or feed

EUROMALT members have the relevant and updated info easily available in the two databases

EUROMALT carries out each year a contaminants survey, in cooperation with QUALTECH

EUROMALT has data available each year to allow participating to relevant Consultations. It could engage directly with EFSA by submitting its contaminants data of the past 3 years

EUROMALT reviewed its own Good Hygiene Practices Guidelines, in cooperation with NORMEC FOODCARE, by extending the scope to food quality including GFSI requirements (BRC/IFS/FSSC22000)

EUROMALT members have now available a new Implementation Guide: Quality and Food Safety Management for the Malting companies in Europe. EUROMALT, in cooperation with NORMEC FOODCARE, organised dedicated webinars to help members to transpose these guidelines in their own Food safety management systems.

EUROMALT has become associate member of CAMPDEN BRI since 2022

EUROMALT has now access to an extensive knowledge hub

Activities / Results

Benefits

## BARLEY / MALT / BEER VALUE CHAIN: IDENTITY & VISIBILITY

EUROMALT has a brand-new website. EUROMALT is also active on X (formerly known as Twitter) and LinkedIn, with its own accounts

EUROMALT visibility, and interaction with other stakeholders, has considerably increased over the last 4 years

EUROMALT has developed its own definition of malt (malt, green malt, roasted malt, crystal/caramel malt, peated malt)

Relevant stakeholders and public authorities will have now a clear understanding of what malt is

Activities / Results

Benefits

# EUROMALT'S MAIN ACHIEVEMENTS (since January 2019)