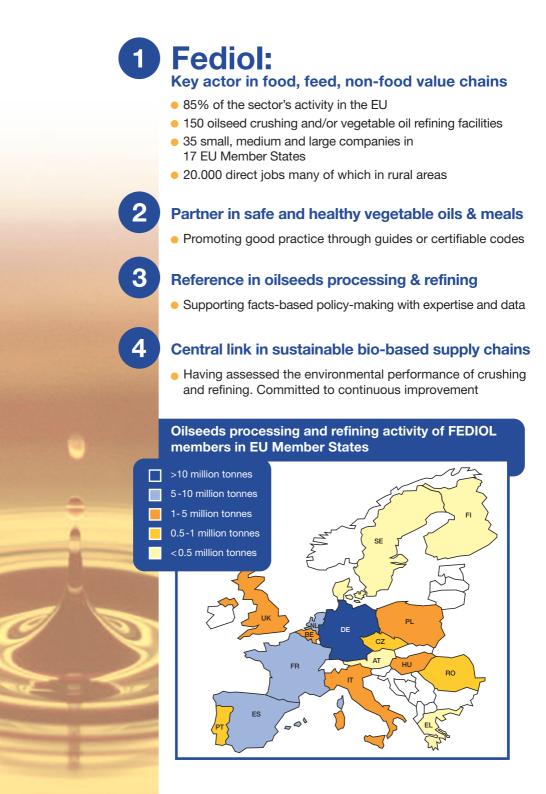


The **EU** association of the vegetable oils and protein meal industry







in the food and feed chain







Trade



**Crushing and Refining** 

### **Protein meals**



Feed production



Animal husbandry

# Vegetable oils





Consumer

## The oilseeds processing sector

- Processes over 40 million tonnes of oilseeds per year
- Refines over 6 million tonnes of imported tropical oils and fats (palm, palm kernel, coconut oils)
- Brings over 20 million tonnes of vegetable oils to different markets
- Produces at the same time over 25 million tonnes protein meals for animal feed
- Delivers most of its products to downstream industries for further processing
- Low margin businesses that require processing of large volumes to allow economies of scale - constant investments and technical improvements







#### Oilseeds crushing and refining

- Oilseeds crushing: processing of oilseeds (pressing and extraction) to produce vegetable oils, protein meals and other co-products like hulls, lecithin, in a continuous process.
- Refining: processing crude vegetable oils to meet quality criteria and consumer expectations.

# Oilseeds crushing in Europe (in 1000 tonnes)

EU 27	2002	2012
Rapeseed	12.206	22.492
Soybean	17.335	12.558
Sunflowerseed	5.913	6.479
Linseed	599	583
Maize germ	330	462
Cottonseed	713	252
Other oilseeds	125	208
Total oilseeds crushing	37.221	43.034
of which EU sourced:	56.60%	64.40%

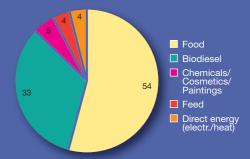
#### Oil and meal share in oilseeds (%)



#### Use of protein meal in Europe

Meals are rich in protein and are essentially used for animal feed. A small share only is used for specific food applications.

#### Use of vegetable oils in Europe (%)





## Oils and fats in a healthy diet

Vegetable oils and fats are an important part of a balanced and healthy diet as they provide essential nutrients to help maintain our body. They are all the same in terms of calories and provide an identical amount of energy (90kcal/10g). But, they do not have all the same nutritional properties which depend on the nature of the different fatty acids they contain. The fatty acids play specific roles in the body. Their functional properties differ also considerably.

#### Fatty acid profile of vegetable oils (%)



Saturated fats

Omega 9

(mono-unsaturated fats)

Omega 6 (poly-unsaturated fats) Omega 3 (poly-unsaturated fats)

**FEDIOL** commitment to food and feed safety

> Operators are responsible for the safety of the products they bring on the market. Over the years, FEDIOL developed codes of practices and voluntary safety standards to guide members in achieving high level of food

> > and feed safety in oils, fats, meals and byproducts. Over 2000 test results per year of companies' regular quality control activity regarding pesticides and contaminants, in incoming material and/or products and co-products, are made available at FEDIOL level for the scientific follow up with EU authorities and for the monitoring of improvement action plans.

# FEDIOL is ready to provide support and expertise

Food and Feed Safety

Official Control
 Novel Food
 arising food and feed safety
 issues

Food Information to Consumer

Country of
Origin Labelling
Trans Fatty Acids

# **Environment** and Sustainability

Direct & indirect Land-Use Change

- Food vs Fuel
   Deforestation
- Sustainable Food Systems
- Climate and Energy Package
  - Climate Change

Trade and Raw Material Sourcing

TTIP
• MERCOSUR •
GMOs



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> FEDIOL is also a member of PFP (Primary Food Processors) and joins forces on a number of issues www.pfp-eu.org

