



Created on 21 February 1946, governed by 1884 French law

SPPAIL represents companies *located* in France that produce and/or sell:

- Coagulating enzymes: animal (rennet), microbial, fermentation-produced
- Colourings for dairy products
- Fermenting agents for the dairy and food industries (starter cultures, probiotic fermenting agents and ripening cultures)
- Processing aids

MISSIONS AND FIELDS OF ACTIVITY

COLLECTIVE REPRESENTATION

SPPAIL represents the dairy auxiliary product profession on issues specific to fermenting agents and enzymes used by the dairy and food industries vis-à-vis authorities, research bodies and other trade and umbrella organizations in France and abroad.

DIVERSE FIELDS OF ACTIVITY

Many applications in various industries: dairy, meat/ready meals, food supplements, bakery products and winemaking.

Enzymes

- Coagulation
- Other

Starter cultures

Ripening cultures

Probiotics

Colourings

GOVERNING BODIES

SPPAIL MEMBERS

SPPAIL's members meet five times a year in a Governing Board, and at least once a year in an ordinary General Assembly.

Chair

Stéphane Dessart , DANISCO FRANCE SAS

Vice Chair and Treasurer

Patrick Granday, LABORATOIRES ABIA

Secretary

Riwanon Lemée-Michel, LABORATOIRES STANDA

MEMBER COMPANIES

BIOCEANE	Pôle Bio-Ouest, rue du Moulin de la Rousselière 44821 SAINT HERBLAIN Cedex France Website: www.bioceane.com
CHR HANSEN FRANCE SAS	Route d'Aulnay 91292 ARPAJON CEDEX France Website: www.chr-hansen.com
DANISCO/DUPONT FRANCE SAS	20, rue Brunel 75017 PARIS France Website: www.danisco.com
DSM FOOD SPECIALTIES	16 rue de la Gare 77260 LA FERTE-SOUS-JOUARRE France Website: www.dsm.com
LABORATOIRES ABIA	Zone d'Activités "Les Champs lins" 21190 MEURSAULT France Website: www.laboratoires-abia.com
LABORATOIRE CENTRAL DES PRESURES SARL	Le Launay B.P.2 22140 PRAT France Website: www.presure.fr
LIP SAS	Laboratoire Interprofessionnel de Production 34, rue de Salers 15000 AURILLAC France Website: www.lip-sas.fr
LABORATOIRES STANDA	68, rue Robert Kaskoreff 14050 CAEN France Website: www.standa-fr.com

KEY ISSUES

Cross-industry issues:

- Legislation on the general principles and requirements of food product legislation
- Legislation on labelling and the presentation and advertising of foodstuffs
- Legislation on the use of nutritional and health claims
- General hygiene rules
- Legislation on certified organic products

Issues specific to enzyme preparations

- Legislation on enzyme preparations
- Implementation of the European regulation on food enzymes

Issues specific to fermenting agents

- European Food Safety Agency (EFSA) work on the Qualified Presumption of Safety (QPS) system
- The legal status of fermenting agents
- The status of bioprotection

PRODUCTS

COAGULATING ENZYMES

Coagulating enzymes on the French market (*pdf*)

FERMENTS

Micro-organisms have been present in our environment for thousands of years.

Fermenting agents have been involved in many fermentation processes for centuries, notably as characteristic ingredients of traditional dairy products:

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- Cheeses: dairy curd, soft, blue, pressed, cooked pressed, stretched-curd, fresh and quark cheeses
 - Butter, fresh cream, sour cream, smetana, ymer, tvorog and twarog
 - Fermented milks, yoghurts, lassi, leben, ayran, kefir, etc.

Many food products are fermented:

- Fermented meat products: sausage
- Fermented fish products: fermented fish (rakefisk, etc.) and sauces (nuoc mam, etc.)
- Fermented vegetable products (sauerkraut, olives, soya, manioc, cidermaking, beermaking, winemaking and baking)

Fermenting agents support the natural balance or the manufacturing of food and drinks.

CONTACTS

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