



PRESS RELEASE: COFALEC welcomes the adoption of the first Codex Alimentarius standard for baker's yeast

A new international milestone for the global baking industry, completing the harmonized framework for baker's yeast quality

Bruxelles, 10th of July 2026 - [COFALEC](#), the European Confederation of Yeast Producers, welcomes the adoption of the first Codex Alimentarius standard dedicated to baker's yeast, following its formal approval at the 49th Session of the Codex Alimentarius Commission (CAC) held in Geneva from 6 to 10 July 2026.

The new Codex standard is the result of strong and proactive industry leadership. From day one, COFALEC played a driving role in shaping the outcome. COFALEC representatives were directly involved in the drafting work led by the Codex Committee on Food Additives, bringing forward European technical excellence and market insight at every step. Their commitment ensured that the distinctive strengths of European yeast production were not only represented but fully embedded in the final international standard, reinforcing Europe's leadership in the global yeast sector.

The new Codex standard sets out internationally recognized **regulatory benchmarks** for baker's yeast, creating a unified global framework that boosts consumer confidence, supports smoother international trade, and fosters fair competition across markets. By serving as the official **reference point** under WTO agreements on food safety and technical trade barriers, Codex standards carry real regulatory influence.

This milestone builds on the publication of ISO standard 23983:2025 last september, which COFALEC actively drove forward. Together, these two complementary frameworks now provide the global yeast sector with a robust and coherent international foundation, covering both technical product characteristics and food safety requirements. Their adoption gives the entire industry a clear, authoritative foundation—strengthening global alignment and elevating the strategic importance of yeast producers worldwide

COFALEC strongly encourages its members, partners, and all stakeholders across the baking and food industries to familiarize themselves with the new standard and promote its broad application across markets.

Carlotta Trucillo, Secretary General of COFALEC, commented on the publication:

"The adoption of this standard is a major step forward for our industry globally. It is also the result of the active participation of European experts who shared their technical expertise for the benefit of both the market and consumers. A market that speaks a single language is inherently more transparent, fair, and competitive. When this shared language is built upon the highest quality standards, it serves as an ultimate guarantee of safety for consumers worldwide."



This achievement highlights the yeast industry's shared commitment to quality, collaboration, and continuous improvement.

###

About COFALEC

[COFALEC](#) is an association representing the European Union yeast producers. The association was founded in 1959 and gathers 29 factories through Europe. Yeast is a natural living micro-organism used in traditional fermented products (bread, wine, beer) and more recently in human and animal health (probiotics).

Press contact

For further information, please contact the COFALEC Secretariat at:

- contact@cofalec.com
- Tel: +32 487 77 68 67
- www.cofalec.com
- Rue de la Loi 38/5, 1000 Bruxelles, Belgium