

## STATEMENT ON SUSTAINABILITY

All GME members are committed to produce gelatine and hydrolysed collagen in line with sustainable development goals.

Gelatine and hydrolysed collagen raw material sources are by-products from the meat and farmed fish processing industries, generally considered as well-managed, natural and renewable resources.

Within the complete value chain of the meat and fish processing industries, the gelatine and hydrolysed collagen production creates value for the community at large by converting by-products into higher value protein products, greases and minerals, thus reducing the environmental impact and enhancing the social and economic dimension of the meat and fish industries. As such, gelatine can be considered as a product with a positive impact on overall sustainability and being part of the circular economy.

Moreover, GME assists its members in the further improvement of the environmental, social and economic dimension of the European gelatine industry.

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Validity period: until 31 December 2017