

For the stability of nature and a functional world, a sustainable industry is a top priority

AS THE VOICE OF THE EUROPEAN GELATINE AND COLLAGEN PEPTIDES (CP) INDUSTRY, **GME SUPPORTS THE OBJECTIVES OF THE EUROPEAN GREEN DEAL, THE FARM TO FORK AND BIODIVERSITY STRATEGIES** WITH A SCIENTIFIC EVIDENCE APPROACH.



Sufficient, safe and healthy food for all

ENSURING AFFORDABLE ACCESS TO SUFFICIENT, NUTRITIOUS, SUSTAINABLE FOOD WHILE MEETING DIETARY NEEDS AND FOOD PREFERENCES BY KEEPING DIVERSITY OF RAW MATERIAL SOURCES IS AT THE HEART OF GME.

GME's contribution to increase sustainability across three pillars

Economic



CIRCULARITY

- PRODUCTION CREATES **SUBSTANTIAL VALUE** AS A SIDE STREAM IN THE MEAT CHAIN
 - **UTILIZING VALUABLE BY-PRODUCTS** IMPROVES RAW MATERIAL SUPPLY
- » FOR A MORE **SUSTAINABLE FOOD CHAIN** AND A **CIRCULAR ECONOMY**

EMPLOYMENT IN RURAL AREAS

THE EUROPEAN GELATINE INDUSTRY DIRECTLY EMPLOYS APPROX. 3.000 PEOPLE.

INDIRECT EMPLOYMENT INCLUDES: THE BUILDING INDUSTRY, CONSULTANTS, CATERING, CLEANING, SECURITY, OUTSIDE MAINTENANCE, INTERIM PEOPLE, INBOUND AND OUTBOUND TRANSPORT ETC.

TRADE

MANUFACTURING OF GELATINE IN EUROPE CONTRIBUTES TO **REDUCING THE DEPENDENCY OF IMPORTED PRODUCTS** FOR KEY APPLICATIONS.



Environmental



TACKLING FOOD WASTE - RESOURCE EFFICIENCY - SUSTAINABLE FOOD CHAIN

THE INDUSTRY HANDLES **RESOURCES SENSIBLY**, THANKS TO THE **OPTIMISATION OF RAW MATERIALS** FROM THE MEAT INDUSTRY THAT OTHERWISE WOULD BE DISPOSED OF.

BY-PRODUCTS – PIG, BOVINE AND FISH BONES, HIDES AND SKINS DERIVED FROM ANIMALS FIT FOR HUMAN CONSUMPTION – ARE **CONVERTED INTO HIGH VALUE NATURAL PROTEINS: GELATINE AND CP.**

UPCYCLING

- PRODUCTION OF GELATINE AND CP ACHIEVES **HIGHEST LEVEL OF UPCYCLING**
 - PRODUCTS SERVE IN **FOOD, NUTRITION AND PHARMA** INDUSTRIES
- » GELATINE PRODUCTION IS BASICALLY CLOSE TO **NO WASTE**



CFP AND WFP MONITORING

GME CARES ABOUT THE **ENVIRONMENTAL IMPACT** AND IS **MONITORING ITS CARBON AND WATER FOOTPRINT** ON A YEARLY BASIS.

Social



NO ANIMAL IS RAISED FOR GELATINE MANUFACTURING

SAFE PRODUCTS

THE PRODUCTS ARE SAFE* AND HAVE A LONG HISTORY.

HEALTHY AND BALANCED DIET

A **HEALTHY DIET** INCLUDES BOTH **PLANT AND ANIMAL-BASED** FOOD. GELATINE AND CP ARE NATURAL PROTEINS:

- NOT CHEMICALLY SYNTHESIZED AND CLASSIFIED AS FOOD STUFF AND **THUS CLEAN LABEL WITH NO E-NUMBER**
- CONTAIN **NO CHOLESTEROL, SUGAR OR FAT**, CAN HELP IMPROVE FOOD **NUTRITIONAL PROFILE**
- SUITABLE FOR MULTIPLE **KEY FOOD, NUTRITION AND PHARMACEUTICAL** APPLICATIONS
- CP HELP IMPROVE **JOINT, BONE AND SKIN HEALTH**



* GME: SAFETY (<https://www.gelatine.org/en/gelatine/safety.html>)