

Safety

GELATIN AND COLLAGEN PEPTIDES ARE SAFE PRODUCTS OF PREMIUM QUALITY. TO ENSURE THIS, EUROPEAN GELATIN MANUFACTURERS MEET THE STRICTEST SAFETY REQUIREMENTS AS SPECIFIED IN OFFICIAL REGULATIONS.

High-quality materials

- USE OF RAW MATERIALS DERIVED FROM ANIMALS DECLARED FIT FOR HUMAN CONSUMPTION
- CONTINUOUS AND RIGOROUS CHECKS OF ALL MATERIALS



Safe production process

- HIGH-TECH PRODUCTION PROCESS
- CONSTANT MONITORING OF ENTIRE PROCESS
- REGULAR INSPECTIONS BY AUTHORITIES



Natural and safe outcome



**CLEAN
LABEL
PRODUCT**

**NATURAL EXCIPIENT
CONFIRMED BY ISO'S NATURAL
FOOD STANDARD/
TECHNICAL SPECIFICATION**

NON-ALLERGENIC*

* FISH DERIVED BASED GELATINE AND COLLAGEN PEPTIDES LABELLING IS MANDATORY
* SHOULD NOT BE CONSUMED BY PEOPLE WITH ALPHA-GAL SYNDROME

**GRAS
STATUS**
(GENERALLY
RECOGNIZED AS SAFE)



In a nutshell

THE GELATIN INDUSTRY IS ONE OF THE BEST-STRUCTURED AND BEST-CONTROLLED INDUSTRIAL SECTORS IN EUROPE.



GME IS DEDICATED TO SETTING THE HIGHEST STANDARDS FOR QUALITY AND SAFETY.

