GME MEMBERS CONTRIBUTE TO A CIRCULAR ECONOMY BY MANUFACTURING THE NATURAL PRODUCT GELATINE. GELATINE CREATES SUBSTANTIAL VALUE AS A SIDE STREAM IN THE MEAT CHAIN.

GELATINE HAS A POSITIVE IMPACT ON OVERALL SUSTAINABILITY.

**Production of Gelatine Creates Sustainable Value**

- **Animal Welfare**: GME supports EU’s animal welfare legislation and the “Five Freedoms” defined by the World Organization for Animal Health (OIE). No animal is raised for gelatine production.
- **Sustainable Consumption**: Gelatine is the healthy enabler for countless food and pharma applications. Gelatine extends shelf life and helps limit food waste.
- **Caring about the Environment**: Continuous improvement programmes of GME members reduce environmental impact. GME aims to reduce usage of energy and other processing aids.
- **Upcycling of By-Products**: Gelatine production basically creates no waste: raw materials are converted into valuable ingredients (e.g. fats, minerals, used in multiple applications). Even the production sludge is used as organic fertilizer.
- **Recycling Waste Water**: Systematic and highly controlled cleaning phase of the water that is used in the production process. The cleaned waste water is returned to nature.
- **Use of Safe and Premium Edible By-Products of the Meat Industry**: Full traceability and official veterinary controls.

**GELATINE IS A NATURAL, HEALTHY AND HIGH QUALITY PROTEIN.**

- **No E-Number**
- **Clean Label Product**

*Source: www.gelatine.org*