

## **STATEMENT REGARDING DIOXIN**

The European Regulations (EC) N°1881/2006 of 19 December 2006 and further amendments set maximum levels for dioxins and PCBs in meat, meat products and animal fat from ruminants, poultry, pigs and fishes, and also in milk and eggs.

The maximum levels are only applicable to food products containing more than 2% fat and for different food products such as eggs and milk.

Gelatine, as defined by Regulation (EC) N° 853/2004, is not considered as a foodstuff at risk of contamination by Dioxin and PCB and is, therefore, not in the scope of Regulation (EC) N°1881/2006.

GME member companies manufacture exclusively safe products of high quality based on the following reasons:

1. Raw materials for the production of gelatine originate exclusively from healthy animals found fit for human consumption.
2. Moreover, Dioxin accumulates solely in fatty tissues. There is no risk of a Dioxin contamination of gelatine, as gelatine is practically fat-free.

Validation period: until 31 December 2018.

