PRODUCT SPECIFICATION

GELITA AG - Uferstr. 7 - 69412 Eberbach - Germany

Your contact: Steinhauser, Jocelyne Phone: 49 (0)6271/84-2149, Fax 49 (0)6271/84-4149

Customer: **Ranson N.V. , Harelbeke-Stasegem, Belgium**

GELITA® GOLD
SPEISE-BLATTGELATINE 25 X 1 KG

Parameter	Test Method	Specification	Unit
Gel Strength (Bloom)	Ph. Eur. / USP-NF	185 - 230	g Bloom
Loss on drying	Ph. Eur. / USP-NF	10,0 - 15,0	%
pH	6,67 %, 60 °C	4,70 - 5,70	
Peroxides	Ph. Eur. / USP-NF	≤ 10	mg/kg
Residue on Ignition (Ash) *	USP35-NF30 (550 °C)	< 2,00	%
Arsenic *	ICP-OES	< 1,0	mg/kg
Cadmium *	ICP-OES	< 0,5	mg/kg
Chromium *	ICP-OES	< 10,0	mg/kg
Copper *	ICP-OES	< 30,0	mg/kg
Mercury *	AAS	< 0,15	mg/kg
Lead *	ICP-OES	< 5,0	mg/kg
Zinc *	ICP-OES	< 50,0	mg/kg
Sulfur dioxide *	Ph. Eur. / USP-NF	< 50	mg/kg
Total Aerob.Microb.Count	Ph. Eur. / USP-NF	< 1000	cfu/g
Sulphite red. anaer. spores	AFNOR-NF-V59-106	< 10	cfu/g
Escherichia coli	Ph. Eur. / USP-NF mod.	0	/10g
Salmonella	ISO 6579	0	/25g

* Reduced frequency testing in accordance to an internal quality program.

Eberbach, 03.02.2016

(Material Managem.)

Date/Signature customer:

(Customer)

NUTRITIONAL DATA

GELITA® Edible and Pharmaceutical Grade Gelatine

Nutrient	Values
Energy per 100 g portion	1516 kJ 357 kcal
Fat	0 g
of which	
- saturates	0 g
- mono – unsaturates	0 g
- polyunsaturates	0 g
Carbohydrate	0 g
of which	
- sugars	0 g
- polyols	0 g
- starch	0 g
Fibre	0 g
Protein	89 g
Salt	1.2 g

The values given are based on average GELITA monitoring data (2003-2013) at the time of printing.

These values are for information only. Therefore it should not be construed as guaranteeing specific properties of the products described or their suitability for a particular application.

Expression and presentation of the nutritional data are according to regulation (EU) No 1169/2011.

GELITA
Improving Quality of Life

Eberbach, January 08, 2016

STATEMENT GMO AND GENE TECHNOLOGY

Consumer protection and food safety has always been most important for GELITA AG as the leading manufacturer of gelatine including gelatine hydrolysate and collagen for edible, pharmaceutical and cosmetic purposes. Stringent requirements apply for raw material selection, production processes and quality testing.

Our raw materials are derived exclusively from healthy animals which have been slaughtered in an approved slaughterhouse and whose carcasses have been found fit for human consumption following ante-mortem and post-mortem inspection by an official veterinarian.

Meat from genetically modified animals has so far not been approved for human consumption. We therefore expect that all raw materials used by GELITA have not been exposed to such a modification.

Our suppliers confirm that the enzymes which we use for the hydrolysis of some special types of gelatine have not been genetically modified and have been approved according to the relevant food regulations.

We are pursuing with great interest the public discussions as well as scientific opinions regarding gene technology.

Furthermore, the strict national and international regulations ensure that genetic techniques are only applied if they result in safe and harmless products.

Taking all these points into consideration allow us to confirm that our products do not have to be labelled "GMO" according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.

i.A. Dr. Nadine Engert
Manager Regulatory Affairs

i.A. Dr. Vaida Sileikiene
Manager Regulatory Affairs

Food Pharma Photo Health Specialties

GELITA AG 69402 Eberbach, Germany P.O. Box 1253
69412 Eberbach, Germany Uferstraße 7
Phone: +49 62 71 84-01 Fax: +49 62 71 84-2700
E-mail: service.eu@gelita.com www.gelita.com

Chairman of Supervisory Board: Jörg Siebert
Management Board: Franz Josef Konert (Chairman), Klaus Hanke
Statutory Seat: Eberbach, Germany District Court Mannheim HRB 333796
VAT NO DE 144026971

GME

STATEMENT ON GMO AND GENE TECHNOLOGY

The manufacture of gelatine does not involve genetically modified materials.

- All raw materials used by GME members for the production of gelatine are from animals which have been certified fit for human consumption by officially authorised veterinarians and which comply with the individual national food regulations.
- Gelatine is not originated and is not produced from genetically modified materials (GMO) as defined by the European directive 2001/18/EC. Therefore gelatine is not falling under the provisions of the directive 2001/18/EC on the deliberate release into the environment of GMOs and the regulations n°1946/2003 on the transboundary movement of GMOs, n°1830/2003 on the traceability and labelling of GMOs and the traceability of products derived from them and n°1829/2003 on genetically modified food and feed.
- The feeding of animals is under the control of the national authorities. There is no reported risk associated with GMO products consumed by animals and therefore no subsequent risk from gelatine derived from this raw material source. Furthermore, GMO products are degraded rapidly in the gastro-intestinal tract of animals, resulting in a loss of integrity (University of Milan, Faculty of Veterinary Medicine).
- The strict national and international regulations ensure that genetic techniques are only applied if the safety of the products has been confirmed by authoritative studies.
- All members of GME are conscious of environmental concerns and seek to be constantly abreast of scientific progress relating to the use of GMOs.

Validity period: until 31 December 2016

GELITA AG 69402 Eberbach, Germany P.O. Box 1253
69412 Eberbach, Germany Uferstraße 7
Phone: +49 62 71 84-01 Fax: +49 62 71 84-2700
E-mail: service.eu@gelita.com www.gelita.com

Chairman of Supervisory Board: Jörg Siebert
Management Board: Franz Josef Konert (Chairman), Klaus Hanke
Statutory Seat: Eberbach, Germany District Court Mannheim HRB 333796
VAT NO DE 144026971

GELITA
Improving Quality of Life

Eberbach, October 26, 2015

CONFIRMATION REGARDING COUNTRY(IES) OF ORIGIN OF SOURCE MATERIALS

Consumer protection and food safety has always been most important for GELITA AG as the leading manufacturer of gelatine including gelatine hydrolysate and collagen for edible, pharmaceutical and cosmetic purposes. Stringent requirements apply for raw material selection, production processes and quality testing.

Our raw materials are derived exclusively from healthy animals which have been slaughtered in an approved slaughterhouse and whose carcasses have been found fit for human consumption following ante-mortem and post-mortem inspection by an official veterinarian.

We, GELITA AG, confirm that our current **country(ies) of origin** of source materials for **porcine skin** gelatine including gelatine hydrolysate and collagen are the following:

Austria, Belgium, Croatia, Cyprus, Denmark, England, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Lithuania, Netherlands, Norway, Poland, Slovenia, Spain, Sweden, Switzerland

i.A. Gunter Grab
Material Management

i.A. Dr. Nadine Engert
Manager Regulatory Affairs

Food Pharma Photo Health Specialties

GELITA AG 69402 Eberbach, Germany P.O. Box 1253
69412 Eberbach, Germany Uferstraße 7
Phone: +49 62 71 84-01 Fax: +49 62 71 84-2700
E-mail: service.eu@gelita.com www.gelita.com

Chairman of Supervisory Board: Jörg Siebert
Management Board: Franz Josef Konert (Chairman), Klaus Hanke
Statutory Seat: Eberbach, Germany District Court Mannheim HRB 333796
VAT NO DE 144026971