



**SOUTH AMERICAN GELATIN MANUFACTURERS' ASSOCIATION**

March 22, 2017

**STATEMENT CONCERNING THE “WEAK MEAT” SUBJECT**

The South American Gelatin Manufacturers Association (SAGMA) declares that its members are conscious and committed to the quality and food safety of their products.

The entire process of obtainment of raw materials for the production of gelatin and their hydrolysates follow strict national and international regulations, and the members guarantee the quality of their products through certified Quality Management Systems and audits. The gelatin plants are inspected and audited regularly by the Federal Inspection Service as well as by customers that attest and approve the quality and food safety management practices.

We reinforce that the news about the adulteration of Brazilian meat refers to meat handling of punctual meatpackers establishments and that the raw material used by the gelatin production follows a distinct production flow of that and it is completely free from tampering and improper handling.

Regarding Federal Inspection, the official information can be found on the site of the Ministry of Agriculture, Livestock and Food Supply of Brazil:

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<http://www.agricultura.gov.br/noticias/nota-a-imprensa-da-presidencia-da-republica-19-03>

<http://www.agricultura.gov.br/noticias/sda-divulga-medidas-tomadas-em-relacao-a-frigorificos-e-servidores-envolvidos-em-supostas-irregularidades>

<http://www.agricultura.gov.br/noticias/nota-a-imprensa>