



Statement on Melamine

VEGETABLE PROTEINS PRODUCED IN EU ARE SAFE

EUVEPRO is aware that in March 2007 the US FDA recalled some pet food products containing melamine which is a toxic substance. European producers of vital wheat gluten do not use this substance.

The FDA believes that the melamine originated in imports of vital wheat gluten (a natural protein obtained from wheat used for human consumption and pet food). It appears that some Chinese producers of vital wheat gluten may have been using a product containing melamine to boost the apparent total protein content of their products.

This incident raises concerns whether melamine or any other substance, which may be used to boost the apparent protein content of vital wheat gluten, is used in the production processes for food within the EU.

European producers of vital wheat gluten - sourcing wheat only from within Europe - can confirm that melamine and/or any other substance which may be used to boost the apparent protein content of vital wheat gluten have never been used, this in compliance with EU law and operating to the highest safety standards. The production process of vital wheat gluten is a wet process using water and mechanical separation to extract the gluten from flour.

The EU vegetable protein industry applies strict Quality Management and Control Systems in line with officially recognised certification requirements. The European-based vegetable protein industry meets the applicable requirements of the EU food safety laws in order to provide a consistently high quality, purity and safety of its products.

Further information can be obtained on the websites of the EUVEPRO member companies (see: <http://www.euvepro.eu>)

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