To Whom it may concern

Nanomaterials – European and French regulations

The European regulation (EU) N°2015/2283 on novel foods, gives the following definition:
"Engineered nanomaterial" means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale. Properties that are characteristic of the nanoscale include:
(i) those related to the large specific surface area of the materials considered; and/or
(ii) specific physico-chemical properties that are different from those of the non-nanoform of the same material.

The French Regulation (code of Environment R 523-12 from the décret 2012-232) gives the following definition of nanomaterials:
« Substance à l’état nanoparticulaire : substance telle que définie à l’article 3 du règlement (CE) n° 1907/2006, fabriquée intentionnellement à l’échelle nanométrique, contenant des particules, non liées ou sous forme d’agrégat ou sous forme d’aggloméré, dont une proportion minimale des particules, dans la distribution des tailles en nombre, présentent une ou plusieurs dimensions externes se situant entre 1 nm et 100 nm. »

Considering the above definitions, we, ROUSSELOT, hereby certify that Rousselot® Gelatines and Peptan® Collagen Peptides are not produced with and do not contain any type of Nanomaterials according to the above French and the European regulations and therefore must not be declared according to the French décret 2012-232.

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