



The GRF-Gelée Royale Française® A saved savoir-faire!

For the first time this year, the Groupement des Producteurs de Gelée Royale (GPGR - Royal Jelly Producers' Association) will be at the Salon International de l'Agriculture. The theme of this year is appropriate for GPGR: women, men and their expertise.

It is natural that **GPGR** would be at the Salon International de l'Agriculture this year. Indeed, GPGR has:

- **Women and men**, all of them professional beekeepers and as many female as male, who have been working to develop French royal jelly production for over twenty years. **French production** had hitherto been virtually abandoned due to **imported royal jelly**.
- **Expertise**, with the continuation and strengthening of **French savoir-faire** to produce a high quality royal jelly using a defined **method**. These efforts enable beekeepers to more easily begin royal jelly production, and with the creation of a product certification process and the label **GRF-Gelée Royale Française®** product quality can be assured.

While French production has risen – from a few kilos to around two tons annually – the work of GPGR continues, as 99% of royal jelly consumed in France is sourced from abroad (source France AgriMer).

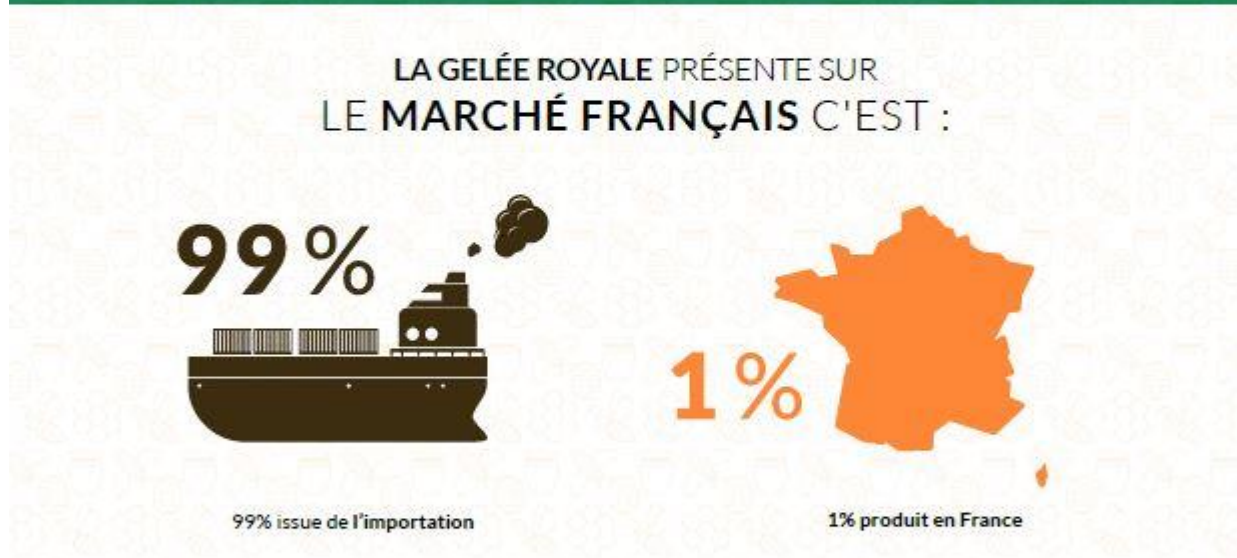
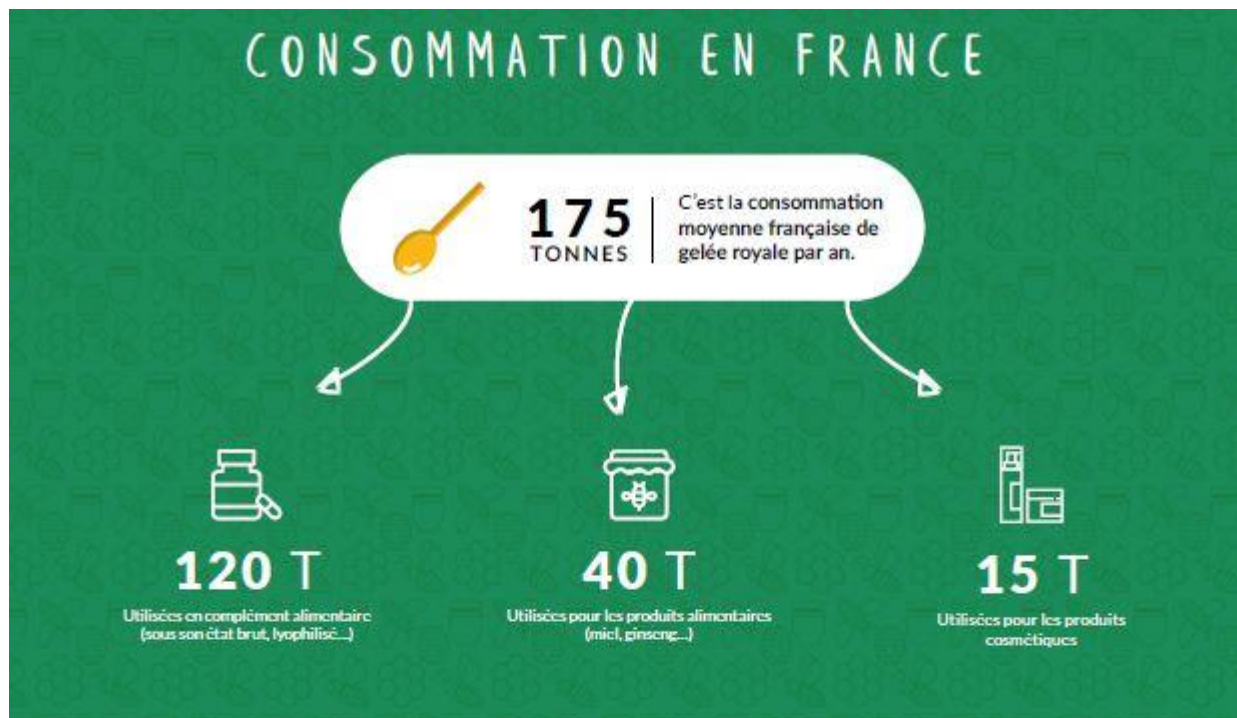
GPGR is exhibiting at the Salon International de l'Agriculture to continue its work raising awareness amongst consumers and the general public of the availability and quality of French-produced royal jelly.

What distinguishes the quality of French royal jelly?

Royal jelly carrying the label GRF-Gelée Royale Française® is produced according to a number of requirements, significantly those of **natural bee-feeding** (honey and pollen, but no artificial sugar) and in a **protected environment** thereby avoiding toxic contaminants. Royal jelly with this label must also be **kept in its natural state** to preserve its beneficial effects – it must not be frozen, dehydrated, or otherwise transformed. GRF-certified royal jelly is always extracted on-farm in a controlled environment. GPGR's producers must conform to a quality charter and undergo periodic controls to verify that this charter is respected.

For more information on the association, royal jelly or to find a producer, go to our website www.geleeroyale-info.fr . You can meet us at stand E009 in area 2.2 at the Salon de l'Agriculture !

Press contact : Julie Legrand jlegrand@geleeroyale-gpgr.fr - +33 4 72 76 13 14
GPGR – Agrapole 23 rue Jean Baldassini 69364 Lyon Cedex 7



POUR CONSOMMER DE LA GELÉE ROYALE FRANÇAISE, NE FAITES CONFIANCE QU'À :

