

QUALITY AND FOOD SAFETY POLICY

WE PUT THE FOCUS ON QUALITY

Quality provides the framework for our daily actions and is the fundament for sustainable growth.

QUALITY IS DETERMINED BY OUR CUSTOMERS

Confidence in our products and services is the precondition for long term partnerships with our customers. We develop our products and services individually according to the demands of our customers. According to our customers demands we offer our products also in certified qualities such as Bio, Halal and Kosher.

QUALITY IN THE COMPLETE SUPPLY CHAIN

Our successful products are based on high-quality raw materials used for production. For that reason, we put special emphasis on the origin of our raw materials and their processing. We encourage long term cooperation with our suppliers and use the possibility of global sourcing but also regional partnerships.

QUALITY STARTS WITH EVERY SINGLE EMPLOYEE

In terms of food safety culture, we place great importance on promoting and motivating our employees to involve themselves actively in the continuous improvement process. By that we create awareness, and we also transfer responsibility to every single step in the supply chain. Every employee is responsible to recognize

mistakes and to contribute to a sustainable prevention of mistakes in order to prevent negative impacts on food safety and to ensure flawless quality.

TO IMPROVE QUALITY CONTINUOUSLY

In order to fulfil our high-quality standard and therefore to ensure the satisfaction of our customers we consider the permanent optimization of quality as a continuous process.

Quality means for us to recognize causes for errors at an early stage and to eliminate them sustainably. This is why we practice an open-minded and sustainable error culture and regard every deviation as a chance for improvement. We adjust our value-adding processes in the best way possible in order to guarantee effectiveness and efficiency throughout the complete production process.

QUALITY GOES HAND IN HAND WITH FOOD SAFETY

In order to guarantee all legal requirements regarding food safety we have established a risk-based system where we consider factors such as health hazards, economic influences and intended use. Based on this, we have developed risk-based inspection plans which involve all manufacturing stages. Our digital traceability system ensures an allocation of raw materials

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by lot numbers, semi-finished products and finished products. The application of operative preventive programmes and critical control points ensure a risk-based approach

in the production process of our products. In case of a non-conformity, we have installed mechanisms which ensure quick actions and well-directed communication.

FOOD FRAUD

We monitor our raw materials and products regarding legal requirements and internal quality guidelines. Our system for the evaluation and prevention of deliberate falsifications and product manipulations is regularly verified and constantly optimized.

FOOD DEFENSE

Our risk-based systems offer protection against deliberate contamination or falsification during storage, processing, and transport. Furthermore, diverse safety systems have been implemented which monitor and organize access and movement of staff.

ALLERGEN MANAGEMENT

To avoid cross-contamination caused by allergens preventive measures have been established which consider labelling, storage and handling, cleaning, and disinfection as well as awareness raising of our employees. To ensure the product quality our allergen management represents a major part of our HACCP-concept.

MANAGEMENT OF FOREIGN BODIES

Our risk-based HACCP-concept reaches from the reception of goods to dispatch and reduces the danger of a foreign body contamination on all levels of the value chain process.

Measures are being subdivided into operative preventive programmes (oPRPs) and critical control points (CCPs). Identification of dangers and their evaluation according to the HACCP-principles is a continuous process which guarantees food safety of our products and raw materials at any time.

QUALITY IS DEFINED
BY MEASURABLE TARGETS

The achievement of the target is constantly monitored with help of food safety and quality figures and

reported yearly in the Management Review as fundament for future decisions for the purpose of a continuous improvement.