

Safe products - Policy

Why is this an important issue for Van Loon Group?

Every day, millions of consumers eat our products and expect them to be tasty, safe and of high quality. Ensuring food safety is therefore an essential part of our work.

Scope

Our quality management system monitors our suppliers, service providers, production processes, employees and the way in which consumers handle our products.

Our policy

As a leading food producer, our policy is focused on delivering safe products that meet the quality requirements set by our customers. We operate in accordance with all relevant laws, regulations and customer specifications. For our production sites, we apply IFS (International Food Standards) Higher Level certification as our standard. We require our suppliers to hold at least GFSI (Global Food Safety Initiative) certification. This ensures that our products meet the highest food safety standards.

As the presence of microorganisms can never be completely ruled out in animal products, we monitor the bacteriological quality of both raw materials and our finished products on a large scale. We strive to ensure that our finished products meet, at a minimum, the standards we have set.

Person with ultimate responsibility for policy implementation: COO

An important part of our quality system is the effective implementation of our HACCP policy (see also **BEL 202 HACCP policy**).

Van Loon Group conducts annual audits and inspections at its sites with the assistance of external partners to verify that these have mitigated the risks relating to food safety and integrity in accordance with established protocols.

To be able to supply the highest quality products, Van Loon Group continuously invests in improving and keeping its factories and machinery up to date. In addition, Van Loon Group continuously invests in the development and training of its employees at all stages of the business processes, from procurement through to distribution. All employees receive regular training on topics such as quality and integrity so that they are aware of their contribution to the production of safe, integrity-assured products. In this way, we ensure that they have the right knowledge and skills to carry out their work effectively.

Employees must feel free to report any deviations and can be confident that these will be dealt with by the company in an appropriate and ethical manner. Senior management endorses this and promotes an open and transparent culture within the company, making resources available to meet the set requirements. Van Loon Group strives for continuous improvement through ongoing evaluation of the quality culture and the implementation of improvement actions. In the event of complaints, we do everything we can to identify the cause so that the appropriate corrective and preventive measures can be taken to prevent recurrence and reduce complaints.

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Ensuring product integrity is a key component of our quality system. Where products carry a claim on the packaging, Van Loon Group ensures that this claim is properly substantiated. We do this through robust traceability checks, label checks, supplier approvals and process controls, amongst other measures.

The identification of allergens and the safe handling of allergens is a key aspect of the food industry. Van Loon Group ensures that its customers are clearly informed about allergens and that any allergens that may be present in its finished products are correctly and clearly stated on the label. This enables consumers to make an informed choice when selecting a product (see also **BEL 203 Allergen Policy**).

Van Loon Group works with its suppliers to ensure that the products we supply to our customers are free from genetically modified ingredients or derivatives thereof (see also **BEL 204 GMO Policy**).


'**DOC 103 VLG Internal Regulations**' and '**DOC 104 VLG Hygiene Procedures**' form part of this policy.

Signed on behalf of Van Loon Group:

Name: Robert van Ballegooijen

Position: CEO

: Date: 7 May 2026

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