

HACCP 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 HACCP system monitors our suppliers, raw materials, service providers, production processes, employees and the way in which consumers handle our products.

Our policy

We ensure the food safety and integrity of our end products through, among other things, the effective implementation of our HACCP system. This internationally recognised system is based on a risk analysis of our raw materials and the production process: what microbiological, physical, chemical and allergen-related risks exist, how often might these risks occur, and how serious are the consequences for the consumer. An effective HACCP system has been implemented at all our production sites, with all critical control points identified and assessed. All critical control points are monitored and controlled.

All staff involved in the development, implementation, maintenance, verification, validation and review of the HACCP system have been trained for this purpose and possess sufficient experience. All employees receive comprehensive quality training where relevant. Staff responsible for the control and monitoring of a CCP receive specific training to manage these CCPs correctly.

A multidisciplinary HACCP team is operational at every production site, comprising representatives from Engineering, QA, Operations, and site management. The role of HACCP team leader is fulfilled by the local QA Manager.

Each HACCP plan is assessed annually by the local HACCP team and amended where necessary. The quality system and HACCP plan are verified annually through internal audits carried out by QA specialists. The HACCP verification forms part of the annual management review, which is drawn up for each site.

Signed on behalf of Van Loon Group:

Name: Robert van Ballegooijen
 Position: CEO
 : Date: 7 May 2026

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