

Food Safety Policy and Quality Policy

Why is this a topic for Van Loon Group?

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

Scope

Our quality management system includes our suppliers, raw materials, service providers, production processes, employees and the way consumers interact with our products.

Ambition

As one of the leading producers of fresh food in the Netherlands, Van Loon Group's policy is to ensure that our products are safe, are trustworthy and meet the quality specified by our customers. Van Loon Group adheres to all relevant laws and regulations and customer requirements. The internal quality standard for all our production sites is IFS (International Foods Standards) Higher Level certification. This shows that we meet the highest food safety standards. In addition, we strive to ensure that our suppliers have GFSI (Global Food Safety Initiative) certification.

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

To be able to deliver the best quality products, Van Loon Group continuously invests in improving and updating its plants and machines. In addition, Van Loon Group continuously invests in the personal development and training of its employees. This ensures that they have the right knowledge and skills to do their jobs well.

Employees must feel free to report any discrepancies and be able to assume that these will be dealt with appropriately and with integrity by the company. Senior management endorses this and promotes an open and transparent culture within the company, and provides resources to meet the requirements. When complaints arise, we make every effort to determine the cause, so that appropriate corrective and preventive measures can be taken to avoid recurrence and reduce complaints.

With animal products, the presence of microorganisms is inevitable. The type and quantity of these microorganisms is an important indicator of meat quality and of hygienic working practices. This is why we extensively monitor the bacteriological state of our raw materials and finished products. We strive to ensure that our end products meet the set standards to the maximum extent possible.

Assurance of product integrity is an important part of our quality system. Where products carry a claim on the packaging, Van Loon Group ensures adequate safeguarding of that claim. We do this by means of, but not limited to, robust traceability checks, label checks, supplier approvals and process checks.

The identification of allergens and their safe handling is a growing challenge for the food industry. Van Loon Group ensures that its customers are clearly informed regarding allergens and that the allergens that may be present in its finished products are correctly and clearly stated on the label. This helps the consumer make an informed choice about a product (see also **Allergen Policy**).

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Van Loon Group works together with its suppliers to ensure that the products we deliver to our customers are free from the presence of genetically modified ingredients or derivatives thereof (see also **POL 204 GMO policy**).

As a producer in the food sector, we recognise that we are in the unique position of being able to influence people's eating habits. That is why we are committed to working with our customers and industry associations to encourage healthy eating. (See also **POL 205 Healthy Eating Policy**)

'**DOC 103 House Rules VLG** ' and '**DOC 104 Hygienic work VLG**' are part of this policy.

Signed by Van Loon Group

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Date: 01-10-2022



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