HACCP 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 with trustworthy. Ensuring food safety and quality is therefore an essential part of our work.

Scope

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

Ambition

We ensure the food safety and integrity of our finished products through effective implementation of our HACCP system. This internationally accepted system is based on a risk analysis of the production process: which microbiological, physical, chemical and allergen-related risks are present, how often can this risk occur, and how serious are the consequences for the consumer. An effective HACCP system has been implemented at all of our production sites, whereby all critical points in the process have been identified and assessed. All critical points are monitored and controlled.

All personnel involved in the development, implementation, maintenance, verification, validation and testing of the HACCP system are required to be trained and have sufficient experience. All employees receive comprehensive quality training where relevant. The personnel responsible for the control and monitoring of a CCP receive specific task training to enable them to properly control these CCPs.

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

Each HACCP plan is reviewed annually by the local HACCP team and modified as necessary. The quality system and HACCP plan are verified through annual internal audits, performed by QA specialists.

Signed by Van Loon Group

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