

Product Safety Directive

Introduction

As a manufacturer of products for food and feed, we are aware of our responsibility for product safety and quality.

Next to our vision, mission statement, corporate policy and the legal requirements and other requirements agreed with stakeholders with regard to quality and product safety, various label requirements apply, including organic, RSPO, V-Label (vegan), Suisse Garantie, IP-SUISSE, Kosher, Halal (HAS 23000), Rainforest Alliance.

To achieve the quality/product safety objectives, Florin AG maintains a GFSI standard. This includes the implementation of the following concepts: Food Fraud (VACCP), Food Defense and HACCP. The Product Safety Team (LMS Team) is responsible for their implementation.

Scope

We prefer suppliers who also implement the principles listed in this guideline in their operations. At best, backed up with GFSI certification.

Principles

1 Qualification and competence

The requirements and composition of the LMS team are defined in the HACCP concept. Product safety is checked for conformity in internal and external audits.

2 Responsibility and authority

The responsibilities and competencies are defined in the organization chart and in the job descriptions.

3 Raw materials

By using selected, specific and safe raw materials, we create the conditions for meeting our customers' high quality, product safety and sustainability requirements. This is ensured by means of incoming inspections, a defined monitoring plan and our procurement guideline.



4 Production processes / environment / GHP

With additional hazard preventive programs (PRP & operational preventive program oPRP) and automated and monitored production processes, a high quality is maintained and continuously improved. This also creates the nomenclature for the production of labeled products.

The working environment and technical equipment are suitable for the production of products that meet the specific requirements of the respective product groups.

5 Packaging, storage, shipping

Only packaging that meets the legal requirements for direct food contact is used. For storage and shipping, there are regulations that meet product safety, product quality, traceability, as well as label requirements.

Muttenz, May 2023