



## *Masters in Taste and Functionality*

### **Food Safety & Quality Information Pack**

Issued : MAY 2025

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## 2. Company

### 2.1. General Information

Address head site (dry productions & trading)	Snick EuroIngredients NV De Leiteweg 13 8020 Ruddervoorde Belgium
Adress second site (wet productions only – no administration)	Snick EuroIngredients NV Amandinestraat 9 8400 Oostende
Telephone no. : Fax no. :	+32 50 36 16 85 +32 50 37 22 07
Internet : General E-mail address	www.snick.be info@snick.be
Established :	1993
VAT & Company ID number :	BE 0451 430 773
FAVV (Food Authority) registration	2.064.863.642

### 2.2. Bank information

Bank	Account no.	IBAN code	SWIFT – BIC code
KBC	475-1130341-16	BE72 4751-1303-4116	KREDBEBB
ING	380-0176819-59	BE84 3800-1768-1959	BBRUBEBB

### 2.3. Contacts

Department	Name	E-mail	Direct tel. no.
Managing Director	Erik Engbersen	<a href="mailto:Erik@snick.be">Erik@snick.be</a>	+32 471 73 83 25
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Customer service	Kathy Simoens	<a href="mailto:Salesupport@snick.be">Salesupport@snick.be</a>	+32 50 36 16 85
Order department	Kathy Simoens	<a href="mailto:Orders@snick.be">Orders@snick.be</a>	+32 50 36 16 85

## 2.4. Quality Management System

### Ruddervoorde

Certificate	Certification Body	Since
BRCGS Food	ISACert B.V.	02-02-2021
FCA Feed	SGS Belgium NV	05-03-2021
Organic certificate	TUV NORD INTEGRA bvba	19-05-2017
RSPO certificate	SCS global – Duracert	03-09-2014
MSC certificate	DuraCert	14-03-2017
Halal	Halal Quality Control	04-02-2021
Kosher	Rabbi P.A. Meyers	04-01-2021
All our certificates are available on: <a href="http://www.snick.be/quality">www.snick.be/quality</a>		

### Ostend

Certificate	Certification Body	Since
BRCGS Food	ISACert B.V.	Ongoing
RSPO certificate	SCS global – Duracert	08-04-2025
MSC certificate	DuraCert	08-04-2025
Halal	Halal Quality Control	Ongoing
Kosher	Rabbi P.A. Meyers	Ongoing
All our certificates are available on: <a href="http://www.snick.be/quality">www.snick.be/quality</a>		

## 2.5. Crisis contact info

Telephone no. :	+32 472 22 09 42	Mr. Thomas Verhaeghe
E-mail :	<a href="mailto:thomas@snick.be">thomas@snick.be</a>	

## 3. General Information

### 3.1. Snick EuroIngredients

SNICK EuroIngredients is a highly customer-oriented supplier and producer of high-quality culinary and functional ingredients, compounds and blends for the food industry in the Benelux since 1993. With over 25 years of experience and a strong team of food technologists, we are able to offer creative, conceptual and innovative tailor-made solutions.

SNICK EuroIngredients is part of the [ACOMO](#) group since 2009.

### 3.2. Acomo

ACOMO's professionals are physically handling more than 1 million metric tons of goods a year, representing combined annual sales of more than € 1.3 billion. It is permanently involved in all the intermediate stages of transportation, processing, packaging, storage, technical analysis, trade finance and distribution. With one fundamental goal: to add value to the basic food activities and to bridge the needs of our clients.

## 4. Certificates

Quality is an absolute top priority for SNICK EuroIngredients. As part of our quality strategy, we have implemented a performant ERP, PLM and WMS system to guarantee a maximum traceability. We have rolled out a strict quality policy and set high standards for our employees and our product and service suppliers. SNICK EuroIngredients has therefore obtained a BRCGS Food Safety certificate for its food activities and a FCA certificate for its feed activities.



Besides the traditional quality systems, SNICK EuroIngredients is also RSPO, BIO and MSC certified. Next to our wide range of RSPO, BIO and/or MSC certificated products (recipes and single ingredients), we are flexible in switching our current recipes to the required demands upon customer request.



Furthermore is there a possibility to carry out your recipe on internationally recognized certifications according to Kosher and Halal standards.



The most recent quality certificates are available on our website [www.snick.be/quality](http://www.snick.be/quality).

## 5. Quality information

### 5.1. Self-questionnaire

#### 5.1.1. HACCP-study

A HACCP system is implemented based upon, and audited against, the preliminary steps and principles set out in BRCGS Food Safety (issue 9) and the Codex Alimentarius. A multi-functional HACCP team, with appropriate knowledge and experience, has been appointed in order to review, update and verify the HACCP process as defined by our process.

Preliminary steps include a product description, a flow chart and its intended use. A documented hazard analysis is then undertaken to determine whether critical control points (CCP) or Points of Attention (PoA) need to be established to control potential hazards. Where appropriate, CCP and/or PoA are defined and a HACCP plan and/or PoA is implemented, documented and regularly reviewed. Corrections and corrective actions are recorded when monitoring results exceeding defined critical limits are recorded.

QUESTION	ANSWER
Is there a HACCP manual available?	YES
Since when is a HACCP manual available?	Certified GFSI since 2012
Who drew up the HACCP-manual?	Quality manager with the HACCP-team & external quality consultant
Is the HACCP-plan based on the Codex Alimentarius?	YES
Does the HACCP-plan covers all process activities & all product groups?	Yes, split between the two existing sites: Ruddervoorde – dry & trading Ostend – wet production & trading
Which product groups are available?	<ul style="list-style-type: none"> <li>- Dry blends</li> <li>- Wet blends</li> <li>- Qulinostock</li> <li>- Qulinofresh</li> <li>- Trading goods</li> </ul>
Is for each product group a flow chart available?	Yes, Can be shared upon request.
Is for each product group a HACCP-study worked out?	Yes Several steps of different groups are combined.
Is for each product group a risk analysis worked out based on opportunity & effect?	Yes
How long are the HACCP records kept?	HACCP-records are kept at least 5 years after shelf life date.

Is there a procedure for verification of the HACCP plan?	The HACCP-plan is yearly verified.
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#### LIST OF CCP's:

CCP's are implemented on the process flow chart. The sensitivity can be supplemented on the product data sheet upon request. Sieves, Magnets and metal detectors are present in the factory. Specific CCP on a specific product depends on different parameters.

<p>Is there a metal detector present: Which are the detection limits:</p> <p>Ruddervoorde</p> <ul style="list-style-type: none"> <li>• Ferro</li> <li>• Non-ferro</li> <li>• Stainless steel</li> </ul> <p>Ostend</p> <ul style="list-style-type: none"> <li>• Ferro</li> <li>• Non-ferro</li> <li>• Stainless steel</li> </ul>	<p>Yes metal detection is present for most of the products – however not for all.</p> <ul style="list-style-type: none"> <li>• Fe 2.5 mm</li> <li>• non Fe 4 mm</li> <li>• Stainless Steel 3.5 mm</li> </ul> <ul style="list-style-type: none"> <li>• Fe 1,2 mm</li> <li>• non Fe 1,5 mm</li> <li>• Stainless Steel 2,0 mm</li> </ul>
Is there an instruction for operating and programming the metal detector?	Yes, for the 3 different metal detector systems; different work instructions exists.
With which frequency does the inspection happen?	Each batch in the beginning & in the end.
Is there a magnet present: Which are the detection limits:	Only dry products: 8000 Gauss
Is there a sieve present: Which are the detection limits:	Yes, according to type/internal properties of products: Preferably 3,1 mm. => Not possible for all type of products.



### 5.1.2. Quality System

Suppliers will be checked and approved by the quality department. Raw materials are tested according to controlled monitoring programs before entering the production process.

Each batch of final product is tested in our own laboratory to meet the required standards, set on the product specification, before release. This includes physical, organoleptic and rheological characteristics. Each batch requires a positive release by a quality collaborator.

If the batch doesn't meet the required parameters, it will be blocked. A non-conformity procedure is defined and maintained. The product will be included in the register and investigated. After research the corrective and preventive actions will be determined. The traceability will be ensured by the register.

External laboratories are used for more specialized analyses (pesticides, heavy metals, microbiology, mycotoxins, environmental controls etc.)

Chemical and microbiological contaminations are prevented and controlled by our HACCP System. With our thorough quality control system we can assure that our customers receive high quality, consistent and safe products.

A certificate of analysis can be delivered on request.

Who does the quality manager report to?	The quality manager reports directly to the Managing Director.
What size is the quality department?	The quality department exists of 2 staff members. Other members of R&D department can take over the daily tasks if needed.
Who does the quality manager contact in case of recall or serious problems?	In case of serious problems Snick can rely on external consultants and on the Acomo Group.
Is there a documented and implemented quality policy?	A documented quality policy is present. This is mentioned to
Is there a declaration of senior management about food safety and the quality of the product?	In the general quality policy the food safety is mentioned among other things like authenticity, well being of the staff, sustainability, ...
Are there procedures present to ensure that raw materials are used in accordance with the FIFO/FEFO principle	Snick EuroIngredients works with the FEFO principle: First Expired First Out
Are there clear procedures, work instructions, documents worked out that	For every procedure/method and for every equipment different specific work instructions are present.

should be followed in order to obtain a safe and qualitative product?	
Is it verified that the raw materials/ auxiliaries are delivered as mentioned in the specification?	The raw materials are sample wise controlled if they are compliant with the previous batches and if they are compliant with the specification of the supplier.
Are there specifications present for every raw material and packaging material?	For every raw materials and packaging material a specification is available.
Are these specifications assessed on their adequacy and completeness? ➔ If yes, by who?	The specifications are put into our product specification system. There an employee of R&D or Quality needs to enter all information. Afterwards it is checked by multiple departments.
Does the supplier possess migration tests and are these conform to the legislation?	Migration tests are available for the relevant packaging materials and working equipment.
Is there a procedure to keep these specifications up to date?	In the specification system dates of validity can be added.
Is there a declaration for the absence of GMO and an allergens list?	In the specification system this is required information.
Are there specifications available for finished products?	In the specification system all finished products are available with the most recent specification.
Who is responsible for the draft and approval of these specifications?	Specifications are made by the system and the R&D employee. The quality department is responsible for final approval.
Are the complaints analyzed regularly?	Snick analyzes their finished products according to a yearly plan.
Is there a procedure for selecting suppliers?	Suppliers needs to be approved by QA: GFSI, flow chart, CoC, questionnaire if relevant, ...
Is there a procedure for assessing existing suppliers?	Existing suppliers are yearly assest by an internal procedures with regarding of complaints, etc.
Is there a list available with the approved suppliers?	Snick has an approved supplier list.
Are internal audits regularly executed? ➔ If yes: • Frequency? By who?	Internal audits are performed at least yearly. Partially by QA, partially by external auditor.

### 5.1.3. Infrastructure + Pest Control

Are the building and its surroundings well maintained?	Yes, Contract with external gardening company + monthly controls by QC
Is the building approved by the food safety authorities?	The building is approved by the Belgian Food Authority.
Is there any confirmation present that the location of the building is safe from product contamination by neighboring activities?	Yes, check with surrounding factories to see if there is no risk. No risk for both plants.
Does the building have suitable and adequate surveillance?	Both plants are equipped with camera and gates at front.
Is a distinction made between areas with low and high risk?	Both plants of Snick EuroIngredients only exist out of low care zones. Floor plans only can be seen in company.
Are the ceilings in the production and packing areas easy to clean?	Ceiling in Ruddervoorde is high (>8meters; but with equipment easily to clean). Ceiling in Ostend (3-4meters) easily to clean with medium pressure water.
Are all opening windows, equipped with a window screen?	All windows are covered with screen to avoid glass breakage and splintering.
Are there doors/gates that make a direct connection between a storage or production space and the outside environment?	In both sites – safety exits (always closed).
If yes, what precautions were taken to ward off vermin?	Only in Ruddervoorde smoke vents are possible to open; equipped with fly screen.
Is there a vermin prevention plan present?	Yes, both sites.
Is there a professional company hired for vermin prevention?	Anticimex for both sites.
What is the inspection frequency of the baits/traps?	At least 6 times a year. In case of infestation they come instantly.
Are there electric insect-killers installed?	Yes, with the new led-UV lamps according to European legislation.

Pest control is carried out by an external certified partner. They provide a control system conducted in full compliance with local regulatory requirements. It includes a defined schedule of inspections. Records of all activities undertaken by pest control contractor, the results and the MSDS of all pest control chemicals used on site are maintained and available on the platform of the contractor. No toxic baits are used on the site.

The buildings are designed to protect against pest entrance. A closed-door policy has been applied. A supervision and trend analysis is conducted on a yearly basis.

#### 5.1.4. Technical maintenance

Is there a maintenance schedule present for machinery and equipment?	Yes, For both sites a preventive maintenance plan is available.
Is there a registration of the performed maintenance?	All maintenance is registered in a tool online.
Is there a release after the performed maintenance?	For each maintenance that is performed, the person who is responsible needs to give the line/zone free after an intervention.
Are the safety aspects and legal aspects of the product ensured during maintenance?	Yes, for each intervention it is assessed if the product lines need to be fully empty and or cleaned afterwards.
Are all hired contractors and technicians aware of the hygiene rules of the company? Do they follow these too?	Yes, with visitor register.
Is the equipment and the surrounding area cleaned before startup after maintenance	Yes, depending on zone/line.

#### 5.1.5. Staff

The hygiene procedure is confirm Regulation (EC) No. 852/2004.

- Washing of the hands is mandatory before entering production areas.
- Employees in warehouse and production areas are obligated to wear standardized company clothes and shoes. Production clothes are changed and washed on a daily basis and are kept separated from the private clothes.
- Protective equipment such as hair nets and safety shoes are provided.
- The wearing of jewelry, using glass, smoking, drinking and eating in the production and warehouse area is prohibited.
- Quality and hygiene training is organized at least once a year for each employee.
- Infectious diseases (diarrhea, flu, vomiting, colds, TB, skin diseases, ...), where contamination with the products is possible, must be reported immediately.
- Cuts, open wounds or other kinds of injuries must be covered with a blue metal detectable plaster.

There are clear hygiene directives drawn up for staff?	Yes – see above for a brief resume.
Are the following subjects treated:	
The health of personnel	Yes
The cleanliness working outfits	Yes
The cleaning and disinfecting hands	Yes

The wearing jewellery, watches, ...	Yes
The wearing snood	Yes
The smoking	Yes
The eating?	Yes
Does the staff get an explanation of these guidelines and working hygienically when starting?	Yes, on the first day the QC gives an explanation of all the rules including hygiene rules at Snick EuroIngredients.
Are these also made known to and respected by visitors?	Yes, upon arrival they have to sign the hygiene rules.
Is there a regular check for compliance with these hygiene rules?	Yes, monthly tour, at least yearly hand control with entero's, ...
Is there a procedure for the personnel to report infectious diseases?	Yes, depends on type with trust person or with HR.
Do all employees undergo an annual medical examination?	Depends if they use reach or not.
Are there regular trainings for staff?	The staf is yearly trained.
Is there a register of the given training and the persons present?	Yes, all trainings are kept in system by HR.
Is the hair completely covered to prevent product contamination?	Yes
Does the staff wear appropriate footwear?	Yes
Are the work clothes washed regularly by a professional laundry?	Yes – Klaratex.
Are the gloves regularly checked to prevent product contamination?	Yes

#### 5.1.6. Staff facilities

Are there changing rooms available to all employees and hired employees?	Yes, 2 locker rooms: for women and for men.
Is there a clear separation between work clothes and personal clothing?	Yes, separated lockers in hallway for working clothes, in locker room for personal clothing.
Smoking is only allowed in the rooms provided with direct smoke extraction to the outside?	Smoking is only allowed outside on dedicated places.
The eat-and drinking facilities regularly checked on order and cleanliness?	Yes
Are the sinks provided with:	
Hot and cold running water	Yes
"Hands free" taps	Yes
Soap dispensers	Yes
Disposable wipes	Yes

### 5.1.7. Allergens

The allergens monitored and included in the HACCP program in the Snick EuroIngredients manufacturing site are the following major food allergens as defined by the EC Regulation 1169/2011 and Commission Directive 2000/13/EC as regards certain substances or products causing allergies or intolerances:

1. cereals containing gluten and products thereof
2. crustaceans and products thereof
3. egg and products thereof
4. fish and products thereof
5. soy and products thereof
6. milk and products thereof
7. celery and products thereof
8. mustard and products thereof
9. sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO<sub>2</sub>
10. mollusc and products thereof
11. nuts and products thereof
12. lupine and products thereof
13. peanuts and products thereof
14. sesame and products thereof

We can state that, except for peanuts and products thereof, all of the above mentioned critical allergens are present in our factory site (warehouse and/or production area).

The allergen policy of Snick Euro Ingredients takes the following measurements to avoid cross contamination:

### **1) Risk evaluation of raw materials**

To guarantee an adequate sourcing from origin, Snick EuroIngredients has built up strong supplier relations over the past years, giving us the ability to import high quality products conform to European requirements.

All suppliers of Snick Euro Ingredients has to fill in a product questionnaire and has to give all relevant allergen information about all raw materials they supply. A yearly follow up of this allergen information has to detect any changes about their allergen policy and allergen presence in factory or product.

Raw material analyses are conducted on a yearly basis and are based on the risk evaluation.

### **2) Personnel education of critical allergen presence and personnel hygiene**

All personnel of Snick Euro Ingredients has been yearly trained on the presence of allergens in raw materials and end products and this training includes food allergen awareness. They have to follow up the production measurements and storage conditions and take the right personnel hygiene rules before and during handling of allergen products. Eating in production is not allowed except in clearly identified designated areas.

### **3) Storage of raw materials and end products**

All raw materials and end products are stored in closed original packaging material. Every raw material and every end product have a clear label on which all present allergens are indicated.

### **4) Production area measurements**

In the whole production area we have implemented cleaning procedures and instructions for all our production facilities, equipment and materials, after a production activity of a product containing one or more of the above mentioned allergens.

The production planning is based on the absence or presence of one or more allergens in the end product and secondly based on the colours and flavours characteristically for the end product.

### **5) Product specification of all end products contains allergen information**

All product specifications contain clear allergen information to our customers. This information is yearly updated according to updated information of all raw material specifications. The presence of allergens and possible cross contamination is listed for each individual product on the technical data sheet, on the label and in all necessary customer documentation.

Next to the fourteen major allergens stated in EC Regulation 1169/2011 and Commission Directive 2000/13/EC following potential harmful products are also present on the production site. However, the above mentioned procedures to avoid contamination are not taken into account (except for HARAM products):

- Anise
- Aspartame
- Beef
- Carrot
- Chicken
- Coriander
- Corn/Maize
- Curry
- Fructose
- Garlic
- Glutamate
- Gelatine
- Honey
- Lactose
- Leguminosae
- Onion
- Paprika
- Parsley
- Pork
- Tomatoes
- Umbelliferae
- Yeast

Following products are not present at the production site:

- Azo colourings
- Chocolate/cocoa
- Cyclamates



### 5.1.8. Physical contaminants

Contamination with foreign objects is controlled by sieves and magnets and what is possible.

Only metal detectable objects are used in production and warehouse areas.

A no-glass policy is applied in our warehouse and production areas. There is an inventory check system in place for hard plastic.

Is there still wood present in the storage-, production- and packaging areas? ➔ If yes, give a description	Storage & packaging areas: delivered on wood & sold on wooden pallets (if required by customer).
Are all lamps and fluorescent tubes - also the ones of the insect killer - in places where they could pose a risk for the product, protected from breakage?	Yes
Is there an inventory of all present glass and hard plastic?	Yes
Is this inventory checked regularly?	Each 3 months a tour is done.
Is there a glass breakage procedure worked out?	Yes – special yellow equipment foreseen for glass breakage + procedure.
Is glass packaging used (for raw material or final products)?	No
Is there a segregated storage room especially for chemicals?	Yes
Is this area lockable and only accessible to certain people?	Yes
Is well water and/or tap water used?	Only civil water
How frequent is the water analyzed?	Yearly
Who analyses the water?	Ecca – EuroFins
Are there microbiological and/or chemical analyses performed?	Yes
Which treatments are used for the water?	Heating, storage, softening
Does the waste management happen in the production areas with external waste containers, which are closed and covered?	Yes – outside with closed containers

### 5.1.9. Cleaning & Desinfection

A cleaning and disinfecting procedure is defined and maintained. Only food approved agents are used according to MSDS files. Cleaning procedures are validated and verified on a regularly basis. Chemicals are stored separately.

Is cleaning and disinfection outsourced?	No, cleaning is done by own personell.
Is there a cleaning and disinfection roster/plan developed?	Yes
Is hygiene verified on:	
Total plate count?	Yes
Allergens?	Yes
Enterobacteriaceae ?	Yes
Listeria monocytogenes?	Yes
Salmonella?	Yes
How frequent are Listeria swabs taken?	Ruddervoorde: each 3 months Ostend: Each month
Is the following also included?	
Floors and gutters	Yes
Walls	Yes
Ceilings	Yes
(Cooling)fans	Yes
Cleaning materials (brushes, wipers,...)	Yes
How is the efficiency of cleaning and disinfection checked and verified and with what frequency?	pH strips – each month.

#### 5.1.10. Transport

Transport of our products is carried out by selected certified transport companies. The hygiene is controlled thoroughly before the truck is being loaded. Our quality department requests the transport temperature on a frequently basis.

Does transport happen through: Own transportation	No
Does transport happen through: Third parties	Yes
Does the transporter have an HACCP-plan?	Yes
Is there an automatic temperature registration?	Yes
If yes, are these registrations requested?	Sample wise
Are there specific procedures in the case of breakdown and/or failure during the ride to guarantee the safety of the product?	Yes
Is the cleaning of the trucks scheduled in the cleaning plan?	Yes

#### 5.1.11. Product development

We possess complete product data sheets which contain the specified product parameters as information concerning nutritional values, microbiology criteria, physicochemical parameters and allergens. The product data sheets can be obtained upon request.

Is a risk analysis always executed before developing new products?	No, depends on which type of new product
Are the documented shelf life terms supported on:	
Microbiological shelf life testing?	Depends on product group
Sensory (view, smell, taste, color, ...) shelf life testing?	Depends on product group
At which storage temperatures are the shelf life tests executed?	Depends on product group
Is shelf life frequently verified?	
➔ If yes, with which frequency? <ul style="list-style-type: none"> <li>▪ Microbiological:</li> <li>▪ Sensory:</li> </ul>	Sample wise Sample wise

### 5.1.12. Packaging

Does the packaging meet all legal requirements on product safety?	Yes
Is the packaging food grade?	Yes
Are suitable precautions taken to minimize the risk of product contamination when using staples or other issues that may cause product contamination?	
Are all not fully used packaging materials returned to the storage space under protection?	
Is the packaging stocked separately from the raw materials and finished products?	
Does the unpacking of the packaging material happen outside the production area?	

Since food safety and quality is one of our high priorities we demand the same requirements from raw material supplier as from our packaging suppliers.

The packaging applies to the following regulations:

- **Regulation (EC) No. 1935/2004**  
Type of packaging for food contact
- **Regulation (EC) No. 10/2011**  
Plastic materials for food contact
- **Regulation (EC) No. 2023/2006**  
Good Manufacturing Practice for food contact

### 5.1.13. Analysis

Is there a sampling plan?	Yes
Do you have your own laboratory at your disposal?	Yes, but only organoleptic and chemical properties.
➔ If yes: are there concrete analysis procedures available?	Ecce – part of EuroFins.

### 5.1.14. Process management

Indicate how the monitoring of the temperature is done of the cooled and frozen storage areas and of the cooled production and packaging areas:	<ul style="list-style-type: none"> <li>○ Automatic registration + alarm</li> </ul>
Are other parameters (pH, salt, preservatives), that may affect the safety, quality and legality of the product, monitored and recorded?	Yes, in the CoA-system.
Is there an adequate weight control?	Yes of every batch
Is there monitoring for the time/temperature profile of heating?	Yes of every batch
Is there monitoring for the time/temperature profile of the refrigeration?	Validations

### 5.1.15. Calibrations

Is there a calibration schedule drawn up for the measuring instruments with which CCP's are monitored?	Yes, Metal detectors are calibrated yearly. Magnets checked according to plan. Only Ostend: thermometers are done 3/year
Is there a procedure in case of breakdown or standstill of machines, to ensure food safety?	Yes, for each CCP a different equipment/option is available in the factories.
Are there documented procedures for calibration to ensure the accuracy of measurements and monitoring?	Yes – QC
How are measuring instruments protected against damage, deterioration or misuse?	Food Safety Culture: people notify when something does not work.

## 5.2. Food Defense

A Food Defense protocol and an annually risk assessment is defined and maintained. The state of the building carries out an extreme protection to intruders; the plant is enclosed by fences and inside the building each area is secured by a batch system. Our employees are educated to prevent and detect the presence of strange individuals.

Do you have a Food Defense Team?	Food defense team is present for both sites (Ruddervoorde & Ostend). In both teams several members are the same; supervisonal staff is added per site.
Is there an implemented and documented Food Defense system in place?	Both sites have an implemented and fully documented food defense system in place.
Do you perform Internal Audits concerning Food Defense? If yes, how frequent?	Each year both sites have a internal audit food defense performed by an external auditor. Each year the food defense teams comes together to evaluate the situation.
Are new and external employees being screened?	New employees are screened according to the GDPR regulations.

### 5.3. Food Fraude

A Food Fraud protocol is defined and maintained. Each product category gets analyzed thoroughly based on our annually Vulnerability Analyses and Critical Control Points (VACCP) system. Food fraud has also been taken into account in our HACCP study by PRP's. These findings are also applied in the critical review of our suppliers.

Products are analyzed according to relevant topics that can be found in the monthly food fraud assessment of the EFSA or due to online search (for example through Trello, RASFF, IFS food fraud letter, ...). According to the current fraud-issues analysis can be performed.

## FOOD FRAUDE STATEMENT

Snick EuroIngredients is BRC certified. This involves that Snick EuroIngredients has developed a performing and approved system to limit raw material fraud in the whole chain as good as possible. The Food Fraud protocol includes that all raw materials were classified by risk profile based on, among others, origin, supplier profile, complexity of the chain, historical incidents, price and market fluctuations, detection possibility and probability. Producer groups with an increased risk profile are closely followed by Snick EuroIngredients to keep on limiting the risk of food fraud.

The risk profile of all products is reviewed, at a minimum, annually.

Considering the GFSI recognition of the BRC certificate, Snick EuroIngredients' clients who are working under the GFSI recognized quality standard, can trust on a sufficient level of the food fraud risk from the raw materials delivered by Snick EuroIngredients.

The food fraud protocol of Snick EuroIngredients can always be consulted on demand in the company.

## 5.4. Sustainability

We understand that a balance between people, planet and profit is the only way to achieve sustainable development and long-term growth. Together with our partners we aim for business innovation and more sustainable value chains.

People and their talents determine our business success. Therefore we seek to attract, develop, reward and retain highly competent and motivated individuals. We give employees the opportunity and freedom to develop and grow.

We promote a culture of mutual respect and without discrimination and harassment. The organization and its people share a responsibility for a work environment that is healthy, safe, challenging and inspiring. Diversity in the workforce is crucial in such an environment.

While the direct environmental footprint of our company is relatively small, we still try to reduce it. We measure the energy consumption in our own processing facilities and have created baselines to understand our impact on the environment, to identify saving opportunities and to improve communication about improvements. Since 2019 we generate part of our energy on site with the installation of solar panels.

We source our products from all over the world, with various challenges and opportunities regarding social and environmental issues in different areas. It is our responsibility to consider ethics, labour, and social and environmental aspects when purchasing products and services.

As a bridge between suppliers and customers we have an unique position that enables us to recognize and understand sustainability challenges and opportunities. We work together with suppliers, customers, NGO's, governments, and other partners towards value-added solutions and sustainable supply chains. Technology is at the top of our agenda, as we firmly believe it can play a transformative role in agriculture.

Sedex Supplier number:	ZS1000014919
Sedex Customer number:	ZC5000013629
VCDO	Yes
SDG Pioneer	Yes



## 5.5. EU Regulations

All our products have been manufactured in accordance with all current relevant EU and BE Legislation, they are in line with the following regulations:

- **Regulation (EC) No. 1169/2011**  
Food information to consumers
- **Regulation (EC) No. 1829/2003**  
GMO
- **Regulation (EC) No. 1830/2003**  
GMO
- **Regulation (EC) No. 1881/2006 -> as of 25/05/2023: Regulation (EC) No. 2023/915**  
Maximum levels for certain contaminants
- **Regulation (EC) No. 396/2005**  
Maximum levels for residue of pesticides
- **Regulation (EC) No. 1333/2008**  
Additives
- **Regulation (EC) No. 1334/2008**  
(Natural) Flavours
- **Regulation (EC) No. 1321/2013**  
Smoke flavours
- **Regulation (EC) No. 852/2004**  
Hygiene
- **Regulation (EC) No. 178/2002**  
General principles and requirements of food law and food safety

This list is not exhaustive.

## 5.6. Genetically modified organisms (GMO)

Snick Euro Ingredients hereby confirms that the whole factory and its products are free from any GMO, unless specified differently on the product data sheet. Which means that all our products do not have to carry the statutory labeling as a product produced from GMOs within the framework of the requirements defined in regulations (EC) No 1829/2003 and 1830/2003.

We demand from our suppliers the same respect towards these regulations to avoid GMOs any raw material.

European regulations are the following:

- Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed (OJ No L268/1, 18/10/2003)
- Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products from genetically modified organisms and amending Directive 2001/18/EC (OJ No L268/24, 18/10/2003)

## 6. Contaminants

Snick EuroIngredients is committed to produce and distribute products that fully comply with all relevant legislation in the country of manufacturing. To ensure conformance to legislative requirements, all Snick EuroIngredients processes undergo a periodic Hazard Analysis Critical Control Point (HACCP) assessment with the results of these studies forming the basis for the contaminant monitoring programs Snick EuroIngredients undertake on its raw materials and final products.

Snick EuroIngredients can assure its customers that the results of its contaminant monitoring program are reviewed by multidisciplinary teams in order to meet legislative and customer requirements.

Product specifications confirm compliance, where appropriate, to EC 2023/915 setting maximum limits for specific contaminants in food in the EU.

The contaminant monitoring programs undertaken by Snick EuroIngredients, and the analytical results so obtained, are considered as confidential by Snick EuroIngredients. Please be aware that although Snick EuroIngredients does not reveal the results of its contaminant monitoring programs to third parties, other than competent authorities or certification

bodies, these results are made available for review during site certification and customer audits.

Finally, Snick EuroIngredients can confirm that our Regulatory Affairs department continues to closely monitor regulatory developments and newly emerging issues through relevant Manufacturers Associations.

## 7. Recall and Crisis Management

A recall and crisis management procedure has been set up. Traceability exercises are carried out, downstream and upstream, on a yearly basis to ensure all products are easily traceable. The traceability test has to be performed within 4 hours.

### Emergency contact persons:

- **Thomas Verhaeghe**  
Technology & Innovation Manager  
+32 472 22 09 42
- **Carl Vandermeulen**  
Sales Director  
+32 50 64 29 08
- **Erik Engbersen**  
Managing Director  
+32 471 73 83 25

## 8. Code of conduct

**Purpose and Scope.** At Snick EuroIngredients , we believe acting ethically and responsibly is not only the right thing to do, but also the right thing to do for our business. Snick EuroIngredients has developed a Global Supplier Code of Conduct (“**Supplier Code**”) to clarify our global expectations in the areas of business integrity, labor practices, associate health and safety, and environmental management. Snick EuroIngredients ’s Supplier Code is intended to complement Snick EuroIngredients ’s Global Code of Conduct and the company’s other policies and standards referenced therein.

Suppliers, vendors, contractors, consultants, agents and other providers of goods and services who do business with Snick EuroIngredients are expected to follow this Code. In case of non-compliance the business relation can be terminated.

**Business Conduct Principles.** Snick EuroIngredients expects its suppliers to conduct business responsibly, with integrity, honesty, and transparency, and to adhere to the following principles:

**Maintain awareness and comply with all applicable laws and regulations of the countries of their operations.**

**Compete fairly for Snick EuroIngredients ’s business, without paying bribes, kickbacks or giving anything of value to secure an improper advantage.** Snick EuroIngredients is committed to conducting business legally and ethically within the framework of a free enterprise system. Fraud and corrupt arrangements with customers, suppliers, government officials, or other third parties are strictly prohibited. “Corruption” generally refers to obtaining, or attempting to obtain, a personal benefit or business advantage through improper or illegal means. Snick EuroIngredients suppliers are prohibited from providing or offering gifts to Snick EuroIngredients employees that could inappropriately influence Snick EuroIngredients ’s business decisions or gain an unfair advantage.

**Encourage a diverse workforce and provide a workplace free from discrimination, harassment or any other form of abuse.** Snick EuroIngredients suppliers shall create a work environment in which employees and business partners feel valued and respected for their contributions. Harassment, including unwelcome verbal, visual, physical, or other conduct of any kind that creates an intimidating, offensive or hostile work environment will not be tolerated. Employment decisions must be based on qualifications, skills, performance and experience.

**Treat employees fairly, including with respect to wages, working hours and benefits.** Snick EuroIngredients suppliers shall comply with all applicable legal and regulatory requirements and will generally apply sound employee relations practices. Working hours, wages, benefits

will be consistent with laws and industry standards, including those pertaining to minimum wages, overtime, other elements of compensation, and legally mandated benefits.

**Snick EuroIngredients suppliers shall maintain and promote fundamental human rights.** Employment decisions will be based on free choice and there may be no coerced, and no use of physical punishment or threats of violence or other forms of physical, sexual, psychological or verbal abuse as a method of discipline or control.

**Prohibit use of child labor.** Suppliers shall adhere to the minimum employment age limit defined by national law or regulation, and comply with relevant International Labor Organization (ILO) standards. In no instance shall a supplier permit children to perform work that exposes them to undue physical risks that can harm physical, mental, or emotional development or improperly interfere with their schooling needs.

**Respect employees' right to freedom of association and collective bargaining, consistent with local laws.** Consistent with applicable law, Snick EuroIngredients suppliers shall respect employees' rights to join or refrain from joining associations and worker organizations.

**Provide safe and healthy working conditions.** Snick EuroIngredients suppliers shall proactively manage health and safety risks to provide an incident-free environment where occupational injuries and illnesses are prevented. Suppliers must implement systems and controls that identify hazards and assess and control risk related to their specific industry. Also, suppliers shall provide potable drinking water and adequate restrooms; personal protective equipment; fire exits and essential fire safety equipment; emergency aid kits and access to emergency response including environmental, fire and medical.

**Carry out operations with care for the environment and comply with all applicable environmental laws and regulations.** The potential environmental impacts of daily business decision-making processes should be considered along with opportunities for conservation of natural resources, recycling, source reduction and pollution control to ensure cleaner air and water and to reduce landfill wastes. Environmental and sustainability criteria are taken into account in sourcing of raw materials.

**Maintain accurate financial books and business records in accordance with all applicable legal and regulatory requirements and accepted accounting practices.**

**Deliver products and services meeting applicable quality and food safety standards and regulation.** Snick EuroIngredients is committed to producing high quality and safe products. Suppliers involved in any aspect of developing, handling, packaging or storing our products are expected to:

- Know and comply with the product quality standards, policies, specifications, and procedures that apply to the products produced at your location
- Follow and adhere to good manufacturing practices and testing protocols

- Have performed and documented a product defense hazard analysis including precautions that have been taken.
- Comply with all applicable federal, state, and local food safety laws and regulations
- Report issues immediately to Snick EuroIngredients that could negatively affect the quality or public perception of an Snick EuroIngredients product

**Support compliance with the Supplier Code by establishing appropriate management processes and cooperating with reasonable assessment processes requested by Snick EuroIngredients .** To conduct business with Snick EuroIngredients , suppliers must enter into contracts and execute purchase orders that mandate compliance with the Supplier Code.

# NANO MATERIAL STATEMENT

Snick EuroIngredients hereby declares that, that the our products, do not contain any nano particles unless other stated.

Our declaration is compliant with the Regulation (EU) No 1169/2011.

# IRRADIATION STATEMENT

In compliance with EU regulation (Directive 1999/2/EC and Directive 1999/3/EC), Snick EuroIngredients does not use irradiation in its process.

In addition, none of the raw materials used for the manufacturing of our products have been treated by irradiation.

To the best of our knowledge our food products are fit for human consumption with regard to the level of radioactivity.



Ruddervoorde, mei 12, 2025

## GMO FREE STATEMENT

To all customers of Snick EuroIngredients NV : As a result of the European regulation concerning GMO-products and GMO-labeling, Snick Euro Ingredients has taken in a position whereas to confirm that the whole factory and its products are free from any GMO. That means that all our products do not have to carry the statutory labeling as a product produced from GMOs within the framework of the requirements defined in regulations (EC) No 1829/2003 and 1830/2003.

We demand from our suppliers the same respect towards these regulations to avoid GMOs any raw material. European regulations are the following:

- Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed (OJ No L268/1, 18/10/2003)
- Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products from genetically modified organisms and amending Directive 2001/18/EC (OJ No L268/24, 18/10/2003)

These regulations introduced new rules:

- GMO traceability becomes compulsory through all stages of production, processing and distribution; Suppliers have the obligation to forward the information to purchasers that a food is, consists of or is produced from genetically modified organism ;
- Products derived from GMO must be labeled even if they do not contain genetically modified DNA or protein resulting from genetically modified DNA ;
- The threshold for adventitious and technically unavoidable presence of genetically modified material is 0.9% for authorized GM material. A threshold of 0.5% is introduced for favorably assessed but not yet approved GMOs (provisional tolerance threshold).

Some ingredients/additives are excluded from general labeling requirements because they are not considered as ingredients as defined by Article 6.4 of directive 2000/13/EC. For example, they are processing aids, carry-overs, flavour/additive carriers, and extraction solvents. Processing aids are explicitly excluded from the scope of GMO labeling (whereas 16 of Regulation (EC) No 1829/2003). Indeed, labeling applies to products from GMOs not products produced with the help of GMOs (for example food enzymes made with genetically modified micro-organism).

**Regarding all the measures and guarantees taken, SNICK EUROINGREDIENTS products do not require a GM labeling.**

# Statement on Conformity of Packaging

We, Snick EuroIngredients NV, declare that the packaging used for the products delivered to their clients complies with the European regulations (EC) no 1935/2004 (Non-Plastic Materials), no 10/2011 (Plastic materials) and no 2023/2006 (GMP) in the following conditions of use:

- Type of food intended to come in contact with material/object
- Shelf-life and material/object temperature
- Possible treatment of material/object
- Surface/volume ratio.

This statement is valid until further notice, Snick is following up all information regarding it's packaging materials.