



## *Masters in Taste and Functionality*

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

**Issued :** May 2023

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## 2. General Information

### 2.1. 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.

### 2.2. Acomo

ACOMO's professionals are physically handling more than 1 million metric tons of goods a year, representing combined annual sales of more than € 1.2 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.

### 2.3. Contacts

#### **Snick EuroIngredients NV**

Street:	De Leiteweg 13
Postal Code/City:	8020 Ruddervoorde
Country:	Belgium
Telephone:	+32 (0)50 36 16 85
Mail:	<a href="mailto:Quality@snick.be">Quality@snick.be</a>
Crisis Manager:	+32 472 22 09 42

### 3. 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).

## 4. Quality information

### 4.1. Product data sheet

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.

#### 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

## 4.2. Hazard Analysis and Critical Control Points (HACCP)

A HACCP system is implemented based upon, and audited against, the preliminary steps and principles set out in BRCGS Food Safety (issue 8) 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 operational prerequisite programs (oPRP) need to be established to control potential hazards. Where appropriate, CCP and/or oPRP are defined and a HACCP plan and/or oPRP is implemented, documented and regularly reviewed. Corrections and corrective actions are recorded when monitoring results exceeding defined critical limits are recorded.

### Flow chart

A process flow chart can be provided on request.

### Critical Control Points (CCP)

CCP's are implemented on the process flow chart. The sensitivity can be supplemented on the product data sheet upon request.

## 4.3. Foreign objects

Contamination with foreign objects is controlled by sieves and magnets (see specification for exceptions). Only metal detectable objects are used in production and warehouse areas.

## 4.4. Glass

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



## 4.5. 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.

## 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)

## 4.6. Quality control

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.

## 4.7. Packaging

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

## 4.8. 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.

## 5. Hygiene

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.

## 6. Cleaning

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.

## 7. Food Fraud

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 finding are also applied in the critical review of our suppliers.

## 8. 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.

## 9. 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

## 10. Pest control

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.

## 11. 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 a 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.



## 12. 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.

Ruddervoorde, mei 22, 2023

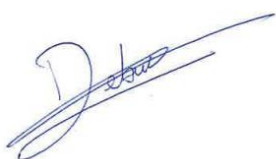
## NANO MATERIAL STATEMENT

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

Mathijs Debue

QA Manager

Snick EuroIngredients NV

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Ruddervoorde, mei 22, 2023

## IRRADIATION STATEMENT

In compliance with EU regulation, Snick EuroIngredients does not use irradiation in its process.

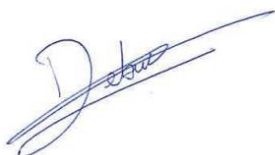
In addition, none of the raw materials used for the manufacturing of our products have been treated by irradiation.

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

Mathijs Debue

QA Manager

Snick EuroIngredients NV

A handwritten signature in blue ink, appearing to read "Mathijs Debue". The signature is stylized with a large initial "M" and a long horizontal stroke extending to the right.

Ruddervoorde, mei 22, 2023

## 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.**

Mathijs Debue  
QA Manager  
Snick EuroIngredients NV

A handwritten signature in blue ink, appearing to read "Mathijs Debue", is positioned to the right of the name and title.

Ruddervoorde, mei 22, 2023

## FOOD FRAUDE STATEMENT

Snick EuroIngredients is BRC certified for schema version 8. 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.

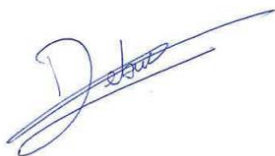
Considering the GFSI recognition of the BRC certificate, Snick EuroIngredients' clients who are working under the GFSI recognized quality standard, can trust on a sufficient pawl of the food fraud risk from the raw materials delivered by Snick EuroIngredients.

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

Mathijs Debue

QA Manager

Snick EuroIngredients NV

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