



DEVRO

Global Food Safety Statement

Devro will provide products that are safe for our customers and their consumers.

Our aim is to ensure our suppliers provide safe ingredients, our processes produce safe and legal products and we provide our customers with appropriate information for their product safety assessments.

- **Regulations and Standards** - we manufacture our products in compliance with all relevant food safety legislation and industry standards.
- **Product Safety** - every site has an effective, HACCP based, food safety management system, developed and maintained by its Food Safety Team. Each manufacturing site is certified to the international food safety standard FSSC22000.
- **Supplier Assurance** - we work with and audit our raw material suppliers to ensure we have the necessary information to develop and maintain our risk assessments for all raw materials and packaging. All raw materials are monitored upon receipt to agreed specifications, as applicable.
- **Customer Focus** - we work with our customers to understand their needs and provide information and certificates necessary for their quality assurance and regulatory compliance systems.
- **Risk Management** - each site maintains contact with the relevant regulatory authorities, has an effective and tested traceability system and has a trained Business Continuity Team prepared for incidents that may involve food safety.
- **Management Commitment** - each production site will set clear Food Safety objectives, with targets and programmes to achieve them, will have clearly designated food safety management system responsibilities, ensure appropriate food safety training and education for everyone, and conduct regular system, performance and improvement reviews.

Rutger Helbing
Chief Executive Officer