



DEVRO

Global Food Safety Statement

Our aim is to supply our customers with safe, legally compliant, authentic products, and with appropriate information for their product safety assessments. **We will achieve this by** continuously reviewing and improving our Food Safety systems and culture to align with legislation and best practice.

- **Regulations and Standards** - we manufacture our products in compliance with all relevant food safety legislation and industry standards. We actively engage with key food industry associations to improve our understanding of developments in food safety science, technology and best practice.
- **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 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.
- **Customers** - we actively seek to understand our customers's 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 and develop its food safety culture 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.

Harald van Boxtel
Chief Executive Officer