

## Product safety and food hygiene

In order to guarantee at all times the excellence of products and services for both customers and for the final consumer, Viscofan has a product safety and food hygiene system that covers all these aspects. Manufacturing facilities are built to food safety specifications, employees are trained in food hygiene and product safety, raw materials are tested for compliance with specifications previously agreed with certified suppliers, systems are in place to detect defective materials in the production system, pest control is implemented and policies are in place to monitor hazardous substances, personal hygiene and visitors.

These protocols configuring our product safety and quality system are based on the following core principles:



Viscofan has a hazard analysis and critical control point (HACCP) system in place. Hence, an inter-disciplinary team assesses every step of the production process to detect possible hazards (physical, chemical and microbiological pollution, including allergens), identify critical control points, establish relevant controls and take any required corrective action. The system is annually updated in line with any changes in the production process.



Casings manufacturing is becoming more tightly regulated, in the area of food safety, by countries and supranational institutions, making up a growing and constantly changing battery of rules. This regulatory framework directly affects the activity of different production plants due to laws in the country of origin and requirements in the receiving countries, and internationally recognised standards. For this work it has a specific department of Patents and Regulatory Affairs.



Viscofan operates a product traceability system that enables us to identify, at any time and in full detail, the history of every unit and even sub-unit sold, from receipt of raw materials to product used by our customers. In Europe, Viscofan fully implements a food traceability system under Regulation (CE) 178/2002.



To ensure that our product safety and food hygiene systems comply with requirements, our production processes are audited internally on a regular basis. Our production facilities are also continuously audited by health authorities, numerous customers and certification authorities.



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Certificates that prove the organisation's commitment to product safety, health and quality at its work centres as well as in all the activities carried out around the world are shown below:

### Certifications of the Viscofan Group

Country	Plant	Certifications	
		Food safety	ISO 9001
Spain	Cáseda	BRC Pack BRC Food (Fibrous due for April 2020)	✓
	Urdiain	BRC Pack	✓
Czech Republic	Ceske Budejovice	BRC Pack BRC Food	✓
Germany	Weinheim Alfhausen	BRC Food BRC Pack	✓
Serbia	Novi Sad	BRC Pack BRC Food	✓
Belgium	Hasselt	BRC Pack	✓
China	Suzhou	BRC Pack BRC Food	✓
Canada	Montreal Moncton Toronto	BRC Pack BRC Food FSSC 22000	
USA	Danville Montgomery Kentland New Jersey	BRC Pack BRC Pack SQF Level 2 FSSC 22000	✓
Mexico	San Luis Zacapu	BRC Pack BRC Pack	✓
Uruguay	Pando	BRC Food	✓
Brazil	Itu Ermelino	BRC Pack BRC Food	✓
Australia/New Zealand	Sydney (Bankstown)	due for 2021	✓

The Viscofan Group also has Halal and Kosher certifications. These certifications, referring to food products, are based on regulations that are key to provide service to different markets and exploring new growth opportunities. The Halal certification is specifically designed for products sold in Muslim countries and Islamic communities, while Kosher certification is a requirement for food consumption by the Jewish community.