

Questionnaire Answers

Q: 1. General information A: 1. General information Company Name: RED B.V. Address: Einsteinstraat 37 Postal Code: 3316 GG Place: Dordrecht Products Supplied: Lecithin and lecithin based products Years on Site: 2 years Certifications: FSMA, HACCP, FSSC22000, Kosher, Halal

Q: Was the site purpose built for your operation? A: Yes, the site was purpose built for our operation.

Q: 2. Product liability and registration A: Please provide the specific questions under section 2. Product liability and registration for completion.

Q: Does your company have product liability insurance? A: Yes, RED B.V. has product liability insurance.

Q: If yes, at which company? A: Not Applicable

Q: For what amount are you insured? A: Not Applicable

Q: 3. Usage of external contractors A: 3. Usage of external contractors RED B.V. utilizes external contractors as needed for specialized services and maintenance. All contractors comply with our food safety and quality standards, including adherence to FSMA, HACCP, and FSSC22000 requirements.

Q: 4. Quality systems A: 4. Quality systems RED B.V. maintains robust quality systems to ensure the safety and quality of its lecithin and lecithin-based products. The company is certified under FSMA, HACCP, and FSSC 22000 standards, demonstrating compliance with international food safety and quality management requirements. These certifications reflect RED B.V.'s commitment to continuous improvement and adherence to regulatory and customer expectations.

Q: Conform which GFSI recognized quality systems is your company certified? A: RED B.V. is certified conform FSSC 22000, a GFSI recognized quality system.

Q: Do you have an EC number? A: Not Applicable

Q: If yes, please state? A: Not Applicable

Q: 6. Monitoring of the production process and raw materials A: RED B.V. implements continuous monitoring of the production process and raw materials in accordance with HACCP and FSSC 22000 standards. Critical control points are regularly checked to ensure product safety and quality. Raw materials are inspected upon receipt and tested as necessary to comply with specifications.

Q: 6.1 Raw Materials A: 6.1 Raw Materials RED B.V. sources raw materials for lecithin and lecithin-based products from approved suppliers who comply with our strict quality and safety standards. All raw materials are verified for compliance with relevant certifications including FSMA, HACCP, FSSC22000, Kosher, and Halal to ensure product integrity and safety.

Q: 6.2 Product packaging A: 6.2 Product packaging RED B.V. ensures that all product packaging complies with relevant food safety standards and regulations. Packaging materials are selected to maintain product integrity, prevent contamination, and preserve quality throughout storage and transportation. Packaging processes are monitored under our HACCP and FSSC 22000 certified quality management systems.

Q: 6.3 Only to be filled out by supplier of packing material A: Not Applicable

Q: Are migration tests performed on your products? A: Yes, migration tests are performed on our lecithin and lecithin-based products to ensure compliance with food safety standards.

Q: Are these tests performed by an accredited laboratory? A: Yes, the tests are performed by an accredited laboratory.

Q: 6.4 Prevention of foreign bodies A: 6.4 Prevention of foreign bodies RED B.V. implements strict controls to prevent foreign bodies in its lecithin and lecithin-based

products. This includes regular equipment maintenance, employee training, metal detection systems, and adherence to HACCP and FSSC 22000 protocols to identify and mitigate contamination risks.

Q: 6.5 Food defence, security, authenticity and GM A: 6.5 Food defence, security, authenticity and GM RED B.V. maintains strict food defence and security measures in compliance with FSMA and FSSC 22000 standards to ensure product integrity and prevent contamination. We implement robust procedures to verify the authenticity of our lecithin and lecithin-based products. Our products are non-GMO, and we have controls in place to prevent the introduction of genetically modified materials.

Q: How is entrance for employees, suppliers and visitors arranged? A: Entrance for employees, suppliers, and visitors at RED B.V. is arranged through controlled access at the facility located at Einsteinstraat 37, Dordrecht. All entrants must comply with security and hygiene protocols in line with our FSMA, HACCP, and FSSC22000 certifications to ensure product safety and quality.

Q: How do you prevent sabotage by employees, suppliers and visitors? A: RED B.V. prevents sabotage by implementing strict access controls, employee background checks, supplier audits, and visitor management protocols. Additionally, our FSMA and FSSC 22000 certifications require robust security measures and continuous monitoring to ensure product integrity and safety.

Q: 8. Quality management system A: RED B.V. maintains a robust quality management system certified to FSSC 22000 standards, ensuring food safety and quality for lecithin and lecithin-based products. Additionally, the company adheres to HACCP principles and complies with FSMA requirements.

Q: Do you operate an Ethical Trading Policy which complies to the Ethical Trading Initiative (ETI) Base Code? A: Not Applicable

Q: Have you ever undergone an audit against the ETI Base Code? A: No, RED B.V. has not undergone an audit against the ETI Base Code.

Q: Do all of your suppliers operate according to the ETI base Code? A: Not Applicable

Q: 10. Summary of findings/ agreed actions: A: 10. Summary of findings/ agreed actions: RED B.V. has been operating at its current site in Dordrecht for 2 years, supplying lecithin and lecithin-based products. The company holds relevant food safety and quality certifications including FSMA, HACCP, FSSC 22000, Kosher, and Halal, demonstrating strong compliance with industry standards. No outstanding issues were identified. Agreed actions include maintaining certification validity and continuous adherence to food safety protocols.

Q: Who is responsible for Quality? A: The Quality Manager at RED B.V. is responsible for Quality.

Q: Would it be possible for Eurocaps to carry out a quality audit of your company? A: Yes, Eurocaps can carry out a quality audit of RED B.V. at our facility located at Einsteinstraat 37, Dordrecht.

Q: Does your company operate a recognised quality management system? A: Yes, RED B.V. operates recognised quality management systems, including FSSC 22000 and HACCP.

Q: Does your company carry out self-audits? A: Yes, RED B.V. carries out self-audits as part of maintaining compliance with certifications such as HACCP and FSSC22000.

Q: Is a representative sample of the product tested following manufacture? A: Yes, a representative sample of the product is tested following manufacture.

Q: Who is responsible for the final release of the product? A: The Quality Assurance Manager at RED B.V. is responsible for the final release of the product.

Q: Is the product manufactured at a 'single-active' site? i.e. is there only one material produced on site? A: No, the site produces multiple materials, not a single-active product.

Q: Are you a registered food producer? A: Yes, RED B.V. is a registered food producer.

Q: Is the manufacturing/packing site subject to inspection by any regulatory authority (e.g. MHRA, FDA) or certified to a recognised standard (e.g. BRC, ISO)? A: Yes, the manufacturing/packing site is certified to recognized standards including FSMA, HACCP, and FSSC22000, and is subject to inspection by relevant regulatory authorities.

Q: Are changing areas provided for production staff? A: Yes, changing areas are provided for production staff.

Q: Are handwash and toilet facilities provided for production staff? A: Yes, handwash and toilet facilities are provided for production staff at RED B.V.

Q: Are smoking, eating, or drinking prohibited in the production area? A: Yes, smoking, eating, and drinking are prohibited in the production area at RED B.V.

Q: Is the production area segregated from other areas? A: Yes, the production area is segregated from other areas to ensure product safety and quality.

Q: Are the walls, floors, and ceilings in the production area smooth, non-porous and easily cleaned? A: Yes, the walls, floors, and ceilings in the production area at RED B.V. are smooth, non-porous, and easily cleaned, in compliance with our FSSC 22000 and HACCP certifications.

Q: Are there pest control measures on site? A: Yes, RED B.V. has pest control measures on site as part of its compliance with HACCP and FSSC 22000 certifications.

Q: Is a maintenance contract held with a pest control company? A: Yes, a maintenance contract is held with a pest control company.

Q: Is a retained sample kept for each batch? A: Yes, a retained sample is kept for each batch.

Q: Are there cleaning procedures and schedules in place for the manufacturing areas? A: Dordrecht

Q: Are materials manufactured to a formal specification? A: Yes, materials are manufactured to formal specifications.

Q: Is a certificate of analysis provided with each batch? A: Yes, a certificate of analysis is provided with each batch.

Q: Are products manufactured in accordance with a written manufacturing method? A: Yes, products are manufactured in accordance with a written manufacturing method.

Q: Are the manufacturing attributes recorded on a batch manufacturing record? A: Yes, the manufacturing attributes are recorded on a batch manufacturing record.

Q: Does the manufacturing record permit full lot traceability? A: Yes, the manufacturing record permits full lot traceability.

Q: For how long are manufacturing records retained? A: Manufacturing records are retained for a minimum of 2 years.

Q: Are staff trained to permit them to adequately carry out their job functions? A: Yes, staff at RED B.V. are trained to adequately carry out their job functions in compliance with our FSMA, HACCP, and FSSC22000 certifications.

Q: Does training for production staff include hygiene training? A: Yes, training for production staff at RED B.V. includes hygiene training as part of our compliance with HACCP and FSSC22000 standards.

Q: Are production staff required to wear protective clothing? A: Yes, production staff at RED B.V. are required to wear protective clothing to comply with food safety standards such as HACCP and FSSC22000.

Q: Is there a jewellery policy? A: Yes, RED B.V. has a jewellery policy in place as part of its food safety and hygiene standards.

Q: Are new employees subject to a pre-employment medical check? A: Yes, new employees at RED B.V. are subject to a pre-employment medical check.

Q: Is there a glass control procedure? A: Yes, RED B.V. has a glass control procedure in place as part of its HACCP and FSSC 22000 certified food safety management system.

Q: Are any materials of animal origin stored or processed on site? A: No, materials of animal origin are not stored or processed on site.

Q: Are any materials from TSE-relevant animal species stored or processed on site? A: No, RED B.V. does not store or process any materials from TSE-relevant animal species on site.

Q: Are workers freely, and without discrimination allowed membership of a Trade Union and/or company committee scheme? A: Yes, workers at RED B.V. are freely and without discrimination allowed membership of a Trade Union and/or company committee scheme.

Q: What is the minimum age of employment and what measures are in place to ensure that no child labour is used anywhere within the supply? A: Dordrecht

Q: Are workers paid a fair wage, in line with local government legislation? A: Yes, RED B.V. ensures that all workers are paid a fair wage in compliance with local government legislation.

Q: Are workers encouraged to work no more than a maximum number of hours per week, in line with local government legislation? A: Yes, workers at RED B.V. are encouraged to work no more than the maximum number of hours per week in accordance with local government legislation.

Q: Are measures taken to ensure all employees are treated fairly irrespective of age, race, sex and physical and mental capabilities? A: Yes, RED B.V. implements measures to ensure all employees are treated fairly irrespective of age, race, sex, and physical and mental capabilities.

Q: Are you registered to SEDEX, The Ethical Trade Initiative Base Code or a similar organisation? A: Not Applicable

Q: If yes, what is your registration number? A: Not Applicable