**1. General information**

|  |  |  |
| --- | --- | --- |
| Company name:  Address:  Postal code:  Place:  Products supplied:  Date of audit  Date of previous audit  Number of years at present site  Was the site purpose built for your operation? | **Supplier (Head office)**  RED B.V.  Einsteinstraat 37  3316 GG  Dordrecht  Lecithin and lecithin based products 22/06/2023  21/07/2022 2 years  No | **Production site**  Supplier Head office is the same as Production site |

|  |
| --- |
| Main activity of the company: (Site accreditations and their scope)  RED B.V. is a producer and supplier of lecithin and lecithin based products.  **Total number of employees:**  Production: 1-5  QA/QC: 1-5  Sales: 1-5  Maintenance: 1-5  Planning: 1-5  Purchasing: 1-5  What shift patterns are worked and how many days a week?  Production shifts are from 8 AM – 5 PM on weekdays.  Describe procedures in place for site security: All of our buildings are locked and equipped with alarm systems. Security cameras are in place both in- and outside of the buildings.  Please list any other processing sits GoodLife Foods group sources from, and ensure that a copy of this questionnaire is completed for each of them. |

**You as our supplier are required to notify GoodLife Foods group of any signiﬁcant changes in the interim, including any change in certiﬁcation status.**

|  |  |  |
| --- | --- | --- |
| **Contact persons** | Supplier (Head office): Contact data (name, telephone. Email address etc.) | Production site: |
| Commercial contact: | Mrs. Patricia Hoff Quirino  +31 6 1292 8840 [phoff@redlecithin.com](mailto:phoff@redlecithin.com) |  |
| Logistics contact: | Mrs. Ornjira Boontapin +31 6 1048 8559 ornjira@redlecithin.com |  |
| Quality manager: | Mr. Rob A.G. Blokvoord +1 818 730 1200 / +31 6 5745 7041 blokvoord@redlecithin.com |  |
| Production contact: | Mr. Serhii Kuzmenko +31 6 19 27 33 64 kuzmenko@redlecithin.com |  |
| Contact person in case of calamities: | |  |
| Name: | Mr. Rob A.G. Blokvoord |  |
| Function: | Director |  |
| 24/7 reachable via telephone number:  +1 818 730 1200 / +31 6 5745 7041 | |  |

**2. Product liability and registration**

|  |  |  |
| --- | --- | --- |
|  | Y / N | Remarks |
| Does your company have product liability insurance? | Yes |  |
| If yes, at which company? |  | Ecclesia B.V. |
| For what amount are you insured? |  | EUR 2.500.000 any one claim and EUR 5.000.000 in the aggregate per annum. |

**3. Usage of external contractors**

***If a part of the production /storage/distribution for GoodLife is externally contracted, please specify which contractors.***

|  |
| --- |
| Warehousing/delivery of packed and sealed products:  Company name: Windhorst Transport B.V.  Address: Belgiëlaan 4  Postal code: 2391 PE  Place: Hazerswoude-Dorp, The Netherlands |
|  |

**4. Quality systems**

|  |  |  |
| --- | --- | --- |
| Conform which GFSI recognized quality systems is your company certified?  *(please add copies of valid certificates)* | | |
| FSSC 22000 | | |
|  | Y / N | Remarks |
| Do you have an EC number?  If yes, please state? |  | N.a. |

**In case of GFSI conform certification, please continue with question 6.**







































**6. Monitoring of the production process and raw materials**

**6.1 Raw Materials**

Please state hereunder how critical risks are controlled.

| Raw material / Ingredient | Risk | Control measures | | | | |
| --- | --- | --- | --- | --- | --- | --- |
| supplier audit | √n / amount deliveries | Food control system | Certificate per batch | Other |
| Lecithin | Allergen | Yes | Supplier performance | Yes | Yes | Monitoring; validated cleaning; dedicated equipment; segregation; identification |
| Lecithin | Contaminants incl GMO | Yes | Supplier performance | Yes | Yes | Monitoring; validated cleaning; dedicated equipment; segregation; identification |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

**6.2 Product packaging**

|  |  |
| --- | --- |
| Is the primary packing in which the product is delivered, conform to regulation EC 1935/2004 and EC 10/2011? Are there results of migration tests and a conformity statement for usage with foodstuffs? (please add copies) | |
| Yes / no, because | Yes |

**6.3 Only to be filled out by supplier of packing material**

|  |  |
| --- | --- |
| If you provide packing materials, please provide us with specifications which are not older than 3 years. These specifications minimally contain the following information:   1. Material type; 2. Chemical parameters. 3. Sizes   For our products we would like to receive a conformity statement for usage with foodstuffs which is not older than 3 years. This statement shall minimally contain the following:   * Name and address of the producer * Name / description of the packing material * Date of the statement * Conformation to regulations EC 1935/2004 and EC 10/2011 for each product * A) Is Bisphenol A in the products that they deliver to us (if not then like a statement that this now not the case and that it won’t be) - B) If they remain under the stated SML (<0.05 mg /kg/food), including declaration and a BPA-Doc with analysis results with a demonstrable correlation to the products we have purchased. - C) If they do not remain under the stated SML, what they will do about this and with a BPA-Doc with analysis results with a demonstrable correlation to the products we have purchased * Accurate information about used compounds * Accurate information about migration reports * Specify the usage of the packing material: * Applicable for contact with specified types of foodstuffs * Duration and temperature of the treatment and storage where there is contact with foodstuffs * Ratio between the food contact size and the volume * Confirm that a barrier layer complies with a multilayer material. | |
| Yes / no, because | N.a.; not a supplier of packing material |

|  |  |
| --- | --- |
| Are migration tests performed on your products? | |
| Yes / no, because |  |
| Demineralised water |  |
| Olive oil |  |
| 3% acetic acid in water |  |
| 10% ethanol in water |  |
| Are these tests performed by an accredited laboratory? | |
| Yes / no, because |  |
| Name laboratory |  |
| Please add latest results of migration tests. | |

**6.4 Prevention of foreign bodies**

|  |
| --- |
| Which measures are taken to prevent contamination with foreign bodies? When applicable, please state the used limits. (e.g. metal, glass, paper, plastic, wood etc.) |
| Explanation: metal detection; sieving |

**6.5 Food defence, security, authenticity and GM**

|  |  |  |
| --- | --- | --- |
| How is entrance for employees, suppliers and visitors arranged? | | |
| Please describe | All external doors are locked.  Contracted and screened employees have been given a key to the buildings. Keys are administered Each supplier and visitor can only access the facility under supervision of an employee of RED | |
| How do you prevent sabotage by employees, suppliers and visitors? | | |
| Please describe | | Employees: training and education, external laboratory testing, clear responsibilities in tasks and sign-off, reduce use of temp workers to an absolute minimum, closed production systems  Suppliers and visitors: visitor registration, supervision of at least one employee of RED B.V. when inside its buildings, closed production systems |
| How is the security of transport arranged? (eg. seal, contract with transport company) | | |
| Please describe | | All packaging are secured with seals. |
| How do you prove the authenticity of your products? (answer only needed for claimed products) | | |
| Please describe | | The Management Board is aware of the importance of guaranteeing food authenticity (product integrity). In order to prevent or detect potential counterfeiting of products in a timely manner, RED B.V. takes various measures, such as:  - cooperate with reliable, selected suppliers of raw materials.  - know the origin of raw materials;  - follow market developments that increase the risk of food fraud (scarcity of certain raw materials, sharp rises in the price of certain raw materials, etc.);  - be aware of being offered raw materials below the market price (“bargain parties”);  - entry control and processing (watch for changed labels, changed packaging and strange aspects of products, labels and packaging)  - in case of doubt, request proof of authenticity from the supplier (eg analysis result);  - clear identification, separate storage and processing of common products and products with a quality mark (organic, etc.);  - label control;  - correct accompanying documents for incoming and outgoing product flows. |
| Are all your products GM free conform regulations EC 1829/2003 - 1830/2003? Is a GM policy and statement present? (please send us a copy of the statement when applicable) | | |
| Please describe | | All products supplied to GoodLife Foods are GM free. However, RED B.V. also produces and supplies some GM products from its facilities. Contamination with GM product is managed through monitoring; validated cleaning; dedicated equipment; segregation; identification |

**7. Sustainability**

|  |
| --- |
| Concerning sustainability, please provide in short information about the initiatives which are taken (e.g. RSPO palm oil, FSC brand, etc.) |
| Our efforts to support a more sustainable world, through more sustainable business practices include but are not limited to:   General:  - We encourage suppliers to develop and/or maintain a sustainability policy, and actively drive customer sustainability initiatives to our network of suppliers  - We only work with certified raw material suppliers, providing a base for continuous development within our network  - We aim to source and supply local, as to limit our footprint. We source predominantly in Europe, where sustainable business practices are common in laws and regulations  - We chose our locations (production and offices) within acceptable reach of public transport  - We recycle used packaging for >95%  - We encourage customers to replace drums with IBC’s, and IBC’s with bulk, to reduce the footprint of our lecithin packaging  - We actively perform shelf life studies of our products, and extend the shelf where possible, so that customers have less risk of obsolescence and waste   Soybean lecithin from critical areas such as Brazil:  - We only work with sustainable certified suppliers (RTRS, Pro-Terra, or equivalent) |

**8. Quality management system**

|  |
| --- |
| **Quality Policy Statement (Food safety to be included Senior management commitment)**  The management of RED B.V. declares:  • that the quality assurance system meets the requirements of:   The GMP+ Feed Certification scheme, Module Feed Safety Assurance.   FSSC 22000 Food Safety Management System (hereinafter referred to as FSSC 22000);   SGS Non GMO IP supply chain standard   Preparation and trade of Organic products  • that an adequate quality policy is necessary to (continuously) offer guarantees with regard to product safety for humans, animals and the environment;  • to do everything necessary to ensure that the products of RED B.V. comply at all times with the requirements in legislation and regulations and with the requirements set in GMP+ FSA and/or FSSC 22000 and biological products if applicable and with the requirements that have been mutually agreed with the customers;  • to realize that careful quality assurance is indispensable to prevent calamities and thus prevent the adverse consequences for customers and chain parties;  • to feel responsible for an optimal implementation and implementation of the quality policy, by creating conditions in the company for an optimal implementation of the activities necessary for this and to give high priority to the quality-conscious thinking and acting of all employees involved in the company;  • to realize that there may be legal liability;  • to have appointed the Quality Manager who:  • is directly accountable to the Executive Board;  • is responsible for managing, maintaining and improving the quality system;  • must ensure that the formulated quality policy is properly implemented;  • has the authority, if necessary in consultation with the Management Board, to take necessary quality measures (to which the other employees must conform) that lead to any imperfections being eliminated or prevented;  • to ensure that all employees involved are familiar with the objective of the  quality policy and the content of quality assurance within the company and quality-conscious behaviour;  • to take full responsibility to take the necessary action(s) when – despite all precautions – delivered products are not produced in accordance with the legal provisions or the conditions of GMP+ or FSSC 22000 and if applicable to organic products;  • to bear responsibility for the assessment of the quality management system and continuous improvement. |

**9. Ethics**

|  |  |  |
| --- | --- | --- |
| **9.1** | **Employment is freely chosen.** | Comply |
| **9.2** | **Freedom of association and the right to collective bargaining are respected.** | Comply |
| **9.3** | **Working conditions are safe and hygienic.** | Comply |
| **9.4** | **Child labour shall not be used. (A child is any person under 15 years old unless local law specifies a different minimum age for work.). S*ee International Trade Organisation ILO Convention No. 138*** | Comply |
| **9.5** | **Living wages shall be paid. Wages and benefits paid shall meet national legal standards or industry benchmark standards as a minimum.** | Comply |
| **9.6** | **Working hours are not excessive.** | Comply |
| **9.7** | **No discrimination is practised.** | Comply |
| **9.8** | **Regular employment is provided.** | Comply |
| **9.9** | **No harsh or inhumane treatment is allowed.** | Comply |
| **9.10** | **Immigration law:**  **Only workers who can be shown to have a legal right to work shall be employed.** | Comply |
| **9.11** | **Do you operate an Ethical Trading Policy which complies to the Ethical Trading Initiative (ETI) Base Code?** | No; we are bound by Dutch and European law |
| **9.12** | **Have you ever undergone an audit against the ETI Base Code?** | No |
|  | **If so, please confirm accreditation body and type of audit** |  |
| **9.13** | **Do all of your suppliers operate according to the ETI base Code?** | N.a. |

**10. Summary of findings/ agreed actions:**

|  |
| --- |
| Nr. |
|  |

|  |
| --- |
| GoodLife auditor Approved/Unapproved |
| Name: |
| Signature |

***Please fill out and sign off digitally.***

**I hereby declare to have filled out this document truthfully.**

**Name:** Rob Blokvoord

**Function:** Director

**Signature:**

**Date:** 19-05-2023 **Place:** Dordrecht, The Netherlands

To be completed by GoodLife

|  |  |  |
| --- | --- | --- |
| **Question:** | **Points** | **Motivation** |
| **1.** |  |  |
| **2.** |  |  |
| **3.** |  |  |
| **4.** |  |  |
|  | **Total points:** | **Rating: Low – Medium - High** |

**Name:**

**Function:**

**Signature:**

**Date: Place:**