

Dear reader,

This document provides you with background information on our Riskplaza-audit⁺ certificate.

Our company controls all relevant food safety hazards. Therefore, we developed and implemented a HACCP system that meets the requirements of a GFSI-approved certification scheme.

The goal of our additional Riskplaza-audit⁺ certificate is to demonstrably control all food safety hazards related to the raw materials we process to manufacture the supplied products.

The Riskplaza food safety database identifies all relevant food safety hazards applicable to our raw materials. Therefore, it provides us a complete and detailed input for our hazard identification.

The Riskplaza-audit⁺ certification scheme includes requirements for assessing the identified hazards and to demonstrably control them. Therefore, we can demonstrate food safety in detail.

Our Riskplaza-audit⁺ certificate confirms that we implemented a well-functioning state-of-the-art food safety system.

The Riskplaza audit⁺ certification scheme is internationally accepted for accreditation by certification bodies. Besides, the Dutch Food and Consumer Product Safety Authority expresses their trust in Riskplaza-audit⁺ certified companies. Therefore, customers in the Netherlands are allowed to rely on the safety of the supplied products without the legal obligated verification. This is a cost-saving benefit for our customers.

For more information visit www.riskplaza.com.