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Letter of confirmation

HACCP

In compliance with European regulation n° 178/2002 and , all our food and feed grade production is subjected to hazard analysis and critical control points (HACPP). A HACCP and Codex Alimentarius methodology approach is used and the requirements of ISO 22000 and the FSSC 22000 standards are applied on each of our sites.

It is implemented by a multidisciplinary team and covers all our products intended for human or animal consumption and takes into account the physical, chemical and biological hazards including allergens.

At each stage of the manufacturing process, the identified hazards are assessed in relation to their seriousness and the probability of occurrence. If necessary they are controlled by the CCP (critical control points) or oPRP (operational prerequisite programme) which complete the preventive control measures (PRP) set up by the team. The analysis of the hazards and associated risks is updated for each new product or for each modification of the manufacturing procedure and revised annually to guarantee pertinence and completeness.

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