



FAQ

Verstegen Spices & Sauces B.V

Version 3.0
December '24



Foreword

Verstegen Spices & Sauces B.V. has been a specialist in the field of spice mixes, single herbs and spices, marinades and sauces since 1886. Verstegen Spices & Sauces is a production company that focuses on the development, production, distribution and sale of herb(mixes), spice(mixes), marinades and sauces for the food industry, the professional user (chef, craftsman) and the consumer.

The production facilities of Verstegen Spices & Sauces are flexible and extensive. In addition to a state-of-the-art factory for the processing of dry products, the facilities for the production of sauces and other liquid products are also equipped with high-tech equipment.

The core strategy of Verstegen Spices & Sauces is: "Delivering one quality, i.e. always the best and consistent quality, offering high-quality service and setting the trends through innovative product development. Where there is food, Verstegen wants to make the taste".

The quality system of Verstegen Spices & Sauces manages and controls the day-to-day operations. The quality in terms of raw materials, packaging, end products, production processes, environment and working conditions is central to this. This brochure has been compiled in response to requests from customers to provide extensive information about our quality system.

It is our pleasure to offer you this brochure and we trust that it will answer the most important questions.

Verstegen Spices & Sauces B.V.



Table of contents

Verstegen in a Nutshell	4
Contact details Netherlands	4
Contact details Belgium	4
Other information.....	4
Certificates.....	5
GFSI	5
Remaining	5
Durability	5
Hazards, risks and control measures.....	6
Production process in general	6
CCPs	7
Metal Detection	7
Glass policy	7
Allergens	9
Cross-contamination.....	9
Q&A.....	11
COA's	12
Food defense / food fraud.....	12



Verstegen in a Nutshell

Contact details Netherlands

Company Name	Verstegen Spices & Sauces B.V.
Address	Industrieweg 161, 3044 AS Rotterdam, The Netherlands
Telephone (CS)	+31 (0) 10-2455100
Emergency/crisis number	+31 (0) 653370226
Fax	+31 (0) 10-4624707
Website	www.verstegen.eu
Sale	Customer support info@verstegen.nl +31 (0) 10-2455100

Contact details Belgium

Company Name	Verstegen Spices & Sauces N.V.
Address	Wayenborgstraat 12, 2800 Mechelen, Belgium
Telephone (CS)	+32 (0)15 21 09 75
Fax	+32 (0)15 20 30 75
VAT	BE 0 433 502 601

Other information

CEO	M. Schraauwen
COO	R. Buis
FSQ manager	S. Vogel
Quality Manager	S. Mols
Number of employees	550
Shift work	1, 2 or 3 crews
VAT	NL003199538B01
GLN code	8712200000002
Company number	Chamber of Commerce 24124683
Douane Number/Exporter Reference	21039090
Exporter EU REX reference number	NLREX2712
Approval No./Registration No.	/
Sector	Grinding and mixing of dry spices, herbs and other food ingredients, packing in containers, plastic recipients or glass. Blending and pasteurisation of sauces (ambient stable or cool storage), packing in containers and hard or flexible plastic recipients
Year of construction sauce factory	ca 1960 (since 1990 in use by Verstegen and converted into a sauce kitchen. Before that in use as a liquorice factory)
Year of construction dry factory	old building ca 1960, new building 1995/1996



Certificates

GFSI

BRCGS	Lloyd's Register Quality Assurance
IFS	Lloyd's Register Quality Assurance

Remaining

BCorp	Score: 81.9%
EKO / Shell	SKAL
Ecovadis ID	OB948866
Halal	Halal Correct
Kosher	Kosher Certification
RiskPlaza	Lloyd's Register Quality Assurance
RSPO Member ID	CU-RSPO SCC-828058-6
SEDEX	Manufacturer SEDEX membership No.S000000066653 Company: ZC1003989

All these certificates can be downloaded from our website: www.verstegen.eu/.

We are not HACCP certified. HACCP is included in the BRC and IFS certification and as a result we adhere to the HACCP rules. All production staff is therefore HACCP trained.

Durability

Q: What is Verstegen's sustainable goal?

A: Verstegen actively fulfils its responsibility for future generations. This concerns the climate, society and everyone on earth.

Q: Is there a CSR annual report?

A: A CSR annual report is made every year. This can be found on our website.

Q: What certificates does Verstegen have in the field of sustainability?

A: We are affiliated with Sedex and Ecovadis. At the latter we achieved the silver level.

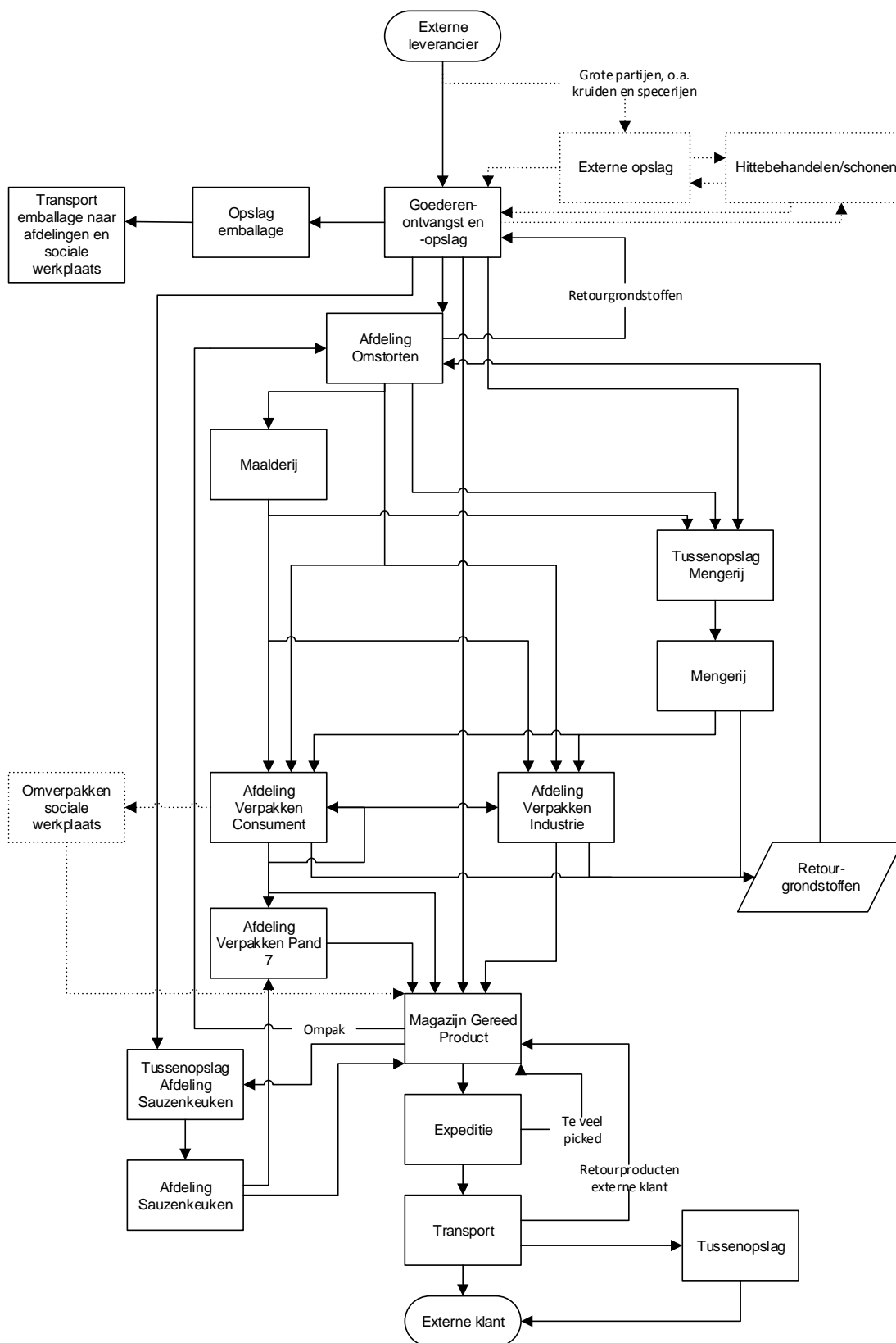
Q: Does Verstegen work with quality marks such as Fairtrade or Rainforest Alliance?

A: Every spice chain is different and has unique challenges. We look at the best way to deal with this for each chain, sometimes it is by using quality marks such as Fair for Life, and sometimes it is by setting up our own programs (Agroforestry, SpiceUp). In addition, Verstegen has a large number of organic products in its range that are Skal certified.



Hazards, risks and control measures

Production process in general





CCPs

Process steps	Critical potential hazards	Critical Control Points (CCPs)
Grinding	Broken sieve, leaving coarse particles in ground product	Checking and recording after sieving at each filled eurobin and fraction sieve at the end of the work order.
Packaging Industry	Metal in finished product	Use of metal detectors and batch control of the operation of metal detectors (ferrous, non-ferrous, stainless steel), including registration.
Packaging Consumers	Metal in finished product	Use of metal detectors and batch control of the operation of metal detectors (ferrous, non-ferrous, stainless steel), including registration.
Sauce preparation	When hot preparation: too low temperature, which does not kill microorganisms sufficiently.	Check deviating batch protocols for the operating system (process registration data).
	When hot filling: too low temperature during filling, which does not sufficiently kill microorganisms.	Control and registration of filling temperatures.
	Metal in finished product	Use of metal detectors and batch control of the operation of metal detectors (ferrous, non-ferrous, stainless steel), including registration.

Metal Detection

Metal Detection Limits	Maximum values (mm)
FE	2,5
Non-FE	3,2
Stainless steel	4,0

Glass policy

Glass in food is prevented in the following way:

- Separate room for the production of finished products in glass packaging.
- Glass end products are repackaged in a room where only closed packaging is packaged.
- Lamps in production areas and storage areas are covered or provided with foil, to prevent glass on or in the packaging.
- Windows with ordinary glass in production areas are provided with a special film, so that in the event of breakage, the glass does not fall off the window, but sticks to the film.
- Windows are checked daily and replaced immediately in case of breakage. Head of department is responsible for informing the Technical Department.
- An inventory has been made of all materials made of glass or hard plastic per department. The parts on this list must be checked every quarter for breakage or damage by the



department manager and must then be handed in to the Quality Assurance department. The frequency is based on the possible probability of breakage in production and the risk that arises from breakage.

- Head of Technical Service is responsible for the immediate repair of broken parts made of glass or hard plastic.



Allergens

Legal allergens	In operation present	In recipe
Cereals containing gluten	Present	See product specification
Wheat	Yes	
Rye	Yes	
Barley	Yes	
Oats	Yes	
Spelt	No	
Kamut	No	
Crustaceans and shellfish-based products.	Present	
Eggs and egg-based products.	Present	
Fish and fish-based products	Present	
Groundnuts and groundnut-based products	Present	
Soy and soy-based products	Present	
Milk and milk-based products (including lactose)	Present	
Nuts	Present	
Almonds	Yes	
Hazelnuts	No	
Walnuts	No	
Cashews	Yes	
Pecans	No	
Brazil nuts	No	
Macadamia nuts	No	
Pistache notes	No	
Celery and celery-based products.	Present	
Mustard and mustard-based products.	Present	
Sesame seeds and products based on sesame seeds.	Present	
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l	Present	
Lupin and lupine-based products	Present	
Molluscs and mollusc-based products.	Present	

Cross-contamination

The policy is aimed at identifying the risks of cross-contamination at every step in the process and taking measures to prevent cross-contamination as much as possible.

The most important measures taken are set out below:

- The raw materials are stored per allergen or allergen group by allergen number so that specific allergen zones are created in the storage.
- Throughout the entire production process, the raw materials are kept separate down to the mixtures.



- Specific procedures and work instructions include specific methods for dealing with allergens.
- A chip on the drums ensures automated control and makes it impossible to use uncleaned drums.
- The allergen numbers follow the raw material throughout the entire production process with labelling.
- Employees are trained on how to deal with allergens
- Machines are wet cleaned after allergen production according to a validated cleaning method.
- Cleaning of machines, materials and used parts is checked according to a set up monitoring program and tested with allergen test methods.
Monitoring programme is assessed annually and risks are reassessed on the basis of results.
- Test methods used in the monitoring program are allergen swabs and Elisa tests.
 - Worst case allergens that apply for environmental monitoring are: milk, gluten, sesame or peanut
 - Machines and the next product are tested with a rapid allergen test. This is done on a risk-based basis for the entire process: from weighing and preparation to filling.
 - Products with the claim 'allergen-free' are checked in batches with Elisa tests.
- Allergen policy is fully integrated into the HACCP system.



Q&A

Q: Do you have a pest control system?

A: We have a pest controller with a visit frequency of 16 times a year.

Q: Do you have a formal procedure for determining the shelf life of end products?

A: The shelf life of the product depends on whether the product is produced hot or cold, pH, aW, preservation and the storage temperature. The shelf life is determined on the basis of these properties.

Q: What is the shelf life after opening?

A: The shelf life after opening is limited and depends on the customer's use. We cannot make any statements about this.

Q: Do you treat the tap water?

A: Tap water does not receive treatment. However, a sample is taken and analysed every quarter. The pipes to the sauce kitchen are also rinsed with chlorine dioxin within the legal standard.

Q: Is there rework or tail production applied?

A: Rework (reusing a leftover from the previous batch) is almost never used, only for dry milling products such as pepper.

Q: Do the products contain GMOs, nanoparticles, or have they been irradiated?

A: All our products are GMO free, contain no nanoparticles and are not irradiated

Q: What does your batch code look like?

A: This is a 7 digit random work order number

Q: Can you supply a (M)SDS of the raw materials or mixtures?

A: Food products are outside the scope of the REACH legislation for chemicals which sets out the requirements for an MSDS.

Q: In the specification I also saw other allergens than the legal 14. Do I have to mention those as well?

A: You don't have to, because they are not legal established allergens. We list these separately as a service, because it is still often requested by customers.



COAs

We are Riskplaza audit+ certified. Riskplaza is a system recognised by NVWA and ketenborging.nl for the assurance of food safety issues in raw materials. During the annual audit of this standard carried out by our CI Lloyd's Register, the assurance of all raw material hazard combinations is completed. Pathogenic micros are also in scope of this. Together with a GFSI certified production process, according to the NVWA's info sheet 64, inbound verification by the buyers of our end product is no longer necessary.

Food defence / food fraud

Q: How is food defence shaped within Verstegen?

A: The Verstegen buildings are equipped with security cameras outside. There are also cameras from inside at some entrances. Verstegen does not have an external security company. The Technical Department itself closes the premises after working hours. Access to Verstegen buildings is regulated with access badges with personally regulated access. People without a badge cannot move freely through the Verstegen buildings. This is tested annually during the BRC/IFS audit.

Q: How does Verstegen prevent food fraud?

A: Verstegen has a food fraud risk analysis, based on (reliable) literature (including the food chain ID Food Fraud Database) and advancing insight and knowledge of the supply chain and the supplier. In addition, Verstegen works on long-term relationships of trust with its suppliers and Quality and Food Safety audits are carried out at Verstegen's suppliers where this is a topic.