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| Issued by: | Procurement manager |
| Approved by: | QA Manager |

# TRANSPORT AND STORAGE CONDITIONS

Sender: Beneo Remy N.V.

 Remylaan 4

 B – 3018 Wijgmaal-Leuven (Belgium)

 Tel.: +32-16-24 85 11 Fax: +32-16-44 01 44

Forwarder/distributor:

Transport company or distributor guarantees that the mode of transport (truck or container) of products manufactured by Beneo Remy for food, pharmaceutical industries and/or animal feed will comply with following requirements.

1. If relevant, the carrier has to be GMP-feed-certified, recognized by the national authorities, OVOCOM for Belgium and/or PDV for the Netherlands.
2. The carrier has to comply with hygienic requirements for the transport of foodstuffs and/or animal feed.
Carrier will be
* Compliant to the Regulation EC/852/2004 on the hygiene of foodstuffs and EC/178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
* Dry and allow no infiltration of water, weather proof
* Clean, free from broken glass
* Free from odours, insects, rodents, excrements or other contaminants
* Fit to deliver the products in the original state
* In case of eventual odour, he must be able to give history of previous transported good.
* No chemicals (ADR), solvents, products with a strong odour, allergens (see list below) will be transported together with the foodstuffs.
* No fumigation will be applied for disinfection of the containers.
* Any lubricant (hydraulic systems) will be food contact approved according to requirements below (see Requirements for lubricants with incidental product contact food/feed)
* Accepting to apply the BENEO-Remy Hygiene rules

**In case of bulk loading**

* When a plastic inner liner is used, the liner is food-approved according EU 10/2011. The liner is only be used once and is sealed after loading.
* When no liner is used, the silos will be cleaned by a cleaning station and will be sealed after the cleaning .

 Cleaning procedure for bulk transport:

1. The cleaning must be done by in a cleaning station.
2. For no dedicated transport cleaning needs to be performed at a SQAS certified tank cleaning station. List is available at <http://www.sqas.org/assessed-companies.php>.

All trucks for bulk load need to have a European Cleaning Document (ECD) as prove of cleaning.(\*)

1. Complete wet cleaning (with cold as well as with hot water- all accessories included)
2. Dry with warm air
3. Seal after cleaning
4. Visual control
5. Waste water to sewage treatment plant
6. No fumigation will be applied for disinfection of the containers
7. Hand over the cleaning certificate to Beneo Remy N.V.
* A cleaning certificate will be handed over when the transport company presents him for pick-up of a bulk delivery.
* A chart has to demonstrate the 3 last loadings.
* The silos can only be used for transportation of food products.
* For transport of raw material for animal feed, a GMP certificate is obliged.
* As last previous load, tank lorries cannot transport any foodstuff with allergens as for example nuts (Allergens-list below document). Transported foodstuff must be GMO-free.

 **In case of transport in bags:**

* There cannot be any damage to truck or trailer (canvas, floor, side panels); the necessary has to be done to avoid damaging of bags and pallets.
* Pallets cannot be piled on top of each other
* Should a bag be damaged by the transport company, then Beneo Remy must be informed immediately.
The bag may not be delivered repaired to the customer.

The damaged bag should be removed or be returned, after consultation with Beneo Remy.

1. Unless the driver has noted written remarks on the documents before leaving our factory, the goods will be considered as loaded in undamaged condition and the number of coli will be considered as being loaded as per the documents. The driver should always be present at loading and sign CMR for approval.
2. In case transport company or distributor stores product originating from Beneo Remy, the former assures that the warehouse:
* Compliant to the Regulation EC/852/20004 on the hygiene of foodstuffs and EC/178/2002 laying down the general principles and requirements of food law, establishing the European Food SafetyAuthority and laying down procedures in matters of food safety.
* No fumigation will be applied for disinfection of the warehouses.
* Accepting to apply the BENEO-Remy Hygiene guidelines when warehousing and handling foodstuffs.
* Will be fit for the storage of foodstuffs
* Will be free from contamination with insects, rodents or other pests and that a pest control program is carried out at regular intervals.
* Allows to store foodstuffs physically separated from other non-foodstuff or strong-smelling products, chemicals (ADR), allergens (see list below).
1. In case of Sea Transport, the carrier has to comply with hygienic requirements for the transport of foodstuffs. Carrier will be:
* Compliant to the Regulation EC/852/2004 on the hygiene of foodstuffs and EC/178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
* Dry and allow no infiltration of water, weather proof
* Clean, free from broken glass
* Free from odours, insects, rodents, excrements or other contaminants
* Fit to deliver the products in the original state
* In case of eventual odour, he must be able to give history of previous transported good.
* No chemicals (ADR), solvents, products with a strong odour, allergens (see list below) will be transported together with the foodstuffs.
* No fumigation will be applied for disinfection of the containers.
* Any lubricant (hydraulic systems) will be food contact approved
* Accepting to apply the BENEO-Remy Hygiene rules
* Incoterms, noted on BENEO-Remy paperwork, will be followed re. Risks and Costs associated with Sea Transport.

For acknowledgement: The transport company/distributor:

Signature: Date:

Allergen List

| LeDa code[[1]](#footnote-1) | Allergen[[2]](#footnote-2) |
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| 1 | Cereals containing gluten and products thereof; i.e. |
| 1.1 |  | Wheat |
| 1.2 |  | Rye |
| 1.3 |  | Barley |
| 1.4 |  | Oats |
| 1.5 |  | Spelt |
| 1.6 |  | Kamut |
| 2.0 | Crustaceans and products thereof |
| 3.0 | Eggs and products thereof |
| 4.0 | Fish and products thereof |
| 5.0 | Peanuts and products thereof; |
| 6.0 | Soybeans and products thereof |
| 7.0 | Milk and products thereof (including lactose) |
| 8 | Nuts, i.e. |
| 8.1 |  | Almonds (*Amygdalus communis* L.) |
| 8.2 |  | Hazelnuts (*Corylus avellana*) |
| 8.3 |  | Walnuts (*Juglans regia*) |
| 8.4 |  | Cashews (*Anacardium occidentale*) |
| 8.5 |  | Pecan nuts (*Carya illinoiesis (Wangenh.) K. Koch*) |
| 8.6 |  | Brazil nuts (*Bertholletia excelsa*) |
| 8.7 |  | Pistachio nuts (*Pistacia vera*) |
| 8.8 |  | Macadamia / Queensland nuts (*Maca­damia ternifolia*) |
| 9.0 | Celery and products thereof |
| 10.0 | Mustard and products thereof |
| 11.0 | Sesame seeds and products thereof |
| 12.0 | Sulphur dioxide and sulphites (E220 – E228) resulting in con­centra­tions of more than 10 mg/kg or 10 mg/litre in the final product, expressed as SO2 |
| 13.0 | Lupin and products thereof |
| 14.0 | Molluscs and products thereof |
| 20.0 | Lactose |
| 21.0 | Cocoa |
| 22.0 | Glutamate (E620 – E625) |
| 23.0 | Chicken meat |
| 24.0 | Coriander |
| 25.0 | Corn/maize |
| 26.0 | Legumes |
| 27.0 | Beef |
| 28.0 | Pork |
| 29.0 | Carrot |
|  | Chestnut |
|  | Coconut |
|  | Seeds incl pine nut, cotton, poppy, sunflower |

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**with incidental product contact (food/feed) (\*)**

Lubricants for which incidental food/feed contact cannot be excluded must be purchased according to one of the standards listed below.

Relevant lubrication points are those at which a contact with products or intermediate products cannot be fully excluded (including probable cases of dysfunctions). These lubrication points are identified by each factory (see Group Instruction "Use of Lubricants").

Plant/local quality assurance officers in charge of lubricant quality must ensure via their responsible procurement that for relevant lubricants (see above) suppliers certify compliance with one of the following criteria in authorized writing:

- Registration/listing with NSF (National Sanitation Foundation) International in lubricant Category H1

or

- Compliance with 21 CFR § 178.3570

or

- Compliance with EN ISO 21469 Standard for lubricants with incidental product contact

In case of doubt, whether a compliance statement by suppliers is appropriate, national QA or Central Product Safety shall be consulted.

1. "Guideline for completing allergen data for brand lists (Version 1.0-2009"; Dutch Food Database (www.levensmittelendatabank.nl) [↑](#footnote-ref-1)
2. For conditions/exceptions we refer to www.levensmittelendatabank.nl. [↑](#footnote-ref-2)