

Products :	All
Manufacturing locations :	ROQUETTE LYG plant

HACCP (Hazard Analysis and Critical Control Points)

Roquette China manufactures a wide range of protein, fiber, carbohydrates and carbohydrate derivative products exclusively from corn.

In application of the ISO 22000:2018(Food Safety Management System) and FSSC 22000 V5.0 (GFSI approved system), Roquette has implemented HACCP studies in workshops manufacturing food products. The Quality documentation consists of a procedure that describes the general organization of each study but also of instructions set up for checking critical points.

In addition to these HACCP studies, the precautions that ROQUETTE takes to prevent any contamination or foreign body from being in contact with our products are the following:

- ✓ Dedicated workshop to avoid any cross-contamination risk.
- ✓ Processes closed with no contact between the product and the external parts of the process included at the packaging step.
- ✓ Powdered products are sieved with a safety sieve before being bagged or loaded. Our processes are equipped with magnets & metal detectors that are periodically checked.
- ✓ Liquid products are filtered throughout the process and there is safety filtration as an ultimate step. Glass is forbidden in workshops. It is tolerated nowhere but in laboratories. However, in case of incidents, a "Glass Procedure" details the actions to be undertaken (Isolation of the incident area, evaluating of risks for the end product).
- ✓ Integrated pest management system is in place in our plants. Inspections are subcontracted to external companies.
- ✓ Good manufacturing practices and personal hygiene guide has been issued. It describes the rules to be applied to the manufacturing of food products.

As part of the quality documentation, these HACCP studies are regularly audited either by our internal audit system or by the external certification bodies

Application date: February 2021
QA Department