| KraftHeinz | Supplier & External Manufacturer FSQ Management | STATUS: | Mandatory |
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| **TITLE** | **Ingredient Supplier Quality Expectations Manual** | | |
| **SCOPE** | Global Ingredient Suppliers | | |
| **PURPOSE** | Outlines the KraftHeinz expectations for all ingredient manufacturing facilities supplying KraftHeinz | | |

# KraftHeinz

# Ingredient Supplier Quality

# Expectations Manual

# Contents

## Introduction

At KraftHeinz, the safety and quality of our products are of the highest importance – as are the trust and confidence of our consumers and customers. The quality and safety of our products is the foundation on which the success of our business is built, and at the core of our heritage. Safety, quality and putting the consumer first are ingrained in our culture.

One of the ways we achieve our commitments to delivering safe, high quality products, is by ensuring the strength of food safety and quality systems both internally and throughout our supply chain. All suppliers to KraftHeinz must share in our commitment, and for that purpose we have developed this KraftHeinz Ingredient Supplier Food Safety and Quality Expectations Manual (hereinafter "ISQE Manual" or "Manual").

This Manual is intended to help current and prospective suppliers to KraftHeinz of raw materials/ ingredients ("Materials") to ensure that their Food Safety and Quality Systems meet both the standards of the food industry and of KraftHeinz. This Manual has been developed by KraftHeinz after a review of product defects, food safety and quality audits of manufacturing locations, and a study of Product Retrievals throughout the food industry. This review led us to identify certain actions, which if executed properly, help to prevent Product Retrievals, consumer complaints, Rework and plant downtime, and help to produce high quality, safe food products. **All Manufacturing Locations producing Materials for use by KraftHeinz must meet the requirements of this Manual**.

This Manual contains the elements that we believe are essential for the effective management of Food Safety and Quality, and Food Defence. These are KraftHeinz's requirements. They are not intended to lessen or eliminate any requirements that may be set forth in any contract, specification, or Government Regulations; however, any elements of this ISQE Manual that are more stringent than those set forth in any contract, specification, or Government Regulation shall take precedence. Any questions about the requirements or standards set forth herein should be addressed by contacting the appropriate KraftHeinz Contracting Representative.

This ISQE Manual should be easily accessible at your Manufacturing Location; however, a copy is also available from your KraftHeinz Contracting Representative or Procurement contact. The English version of the ISQE Manual is considered the official version, but alternative languages may be available.

Capitalized terms not otherwise defined in text, are defined in Appendix 1 (Definitions).

### General Audit and Inspection Requirements

All Manufacturing Locations producing Materials for use by KraftHeinz are subject to audit and approval of KraftHeinz. The frequency and type of audit or inspection required by KraftHeinz is dependent upon the type of Materials and risk category.

Separate audits are required for each Manufacturing Location to cover each production line that may produce Materials for KraftHeinz. Any audit or inspection conducted by KraftHeinz shall extend to all areas of the Manufacturing Location, including all pertinent production and storage areas, deemed necessary to evaluate whether the Manufacturing Location, production line, and/or the Material meets KraftHeinz's requirements and specifications. The audit/inspection may include, but is not limited to, review of equipment, finished and unfinished materials, containers, labelling, records, processes, and controls. The supplier must implement all corrective actions identified in the KraftHeinz audit within the time frame agreed in the audit corrective action plan. Verification of corrective actions for all critical and major findings shall require follow up.

Suppliers must permit KraftHeinz and/or its representatives to enter and audit its Manufacturing locations, including any areas utilized for manufacturing, storing, or supplying of Materials to KraftHeinz. KraftHeinz may conduct such audit, either through itself or its second-party representative. Auditors shall not be asked or required to sign confidentiality agreements as a prerequisite to, or at any time during, an audit or prior to requesting information relating to the maintenance of the approval. Auditors checking compliance with this ISQE Manual will not audit nor inspect financial data, sales data (other than that directly related to KraftHeinz), or pricing data. Auditors will not inspect personnel data, other than data relating to qualifications or training of technical and professional personnel performing functions pertinent to production of Material.
In KraftHeinz's sole discretion, KraftHeinz may accept the audit of a recognized second party industry standard auditor (i.e., the provider of a GFSI certification, which includes a copy of the audit report or executive summary and certificate submitted to KraftHeinz as part of the approval). In the absence of a report, a KraftHeinz audit will be required.

KraftHeinz's audit /inspection requirements are prioritized based upon KraftHeinz's experience with the supplier and the type of Material produced at supplier's Manufacturing Location. Audit frequencies are dictated based on material risk. KraftHeinz utilizes an audit risk assessment process, placing the Materials into an appropriately defined rating based upon several risk factors that include, but are not limited to the following: microbial sensitivity, type of manufacturing process, and/or experience with supplier. High and Medium risk Materials may require a KraftHeinz audit or Second party Audit, while a third-party audit based on documentation review may be acceptable for low risk materials.

To become and remain an approved supplier of Materials, audit findings must be acceptable to KraftHeinz, in KraftHeinz's sole discretion.

Suppliers must inform KraftHeinz in advance if it would like to change the production line or Manufacturing Location of Materials, as an additional audit and approvals will be required. It may take three months or more to approve a Manufacturing Location, production line, or changes there to. Supplier is not permitted to change Manufacturing Locations or the production line for Materials until KraftHeinz provides its consent. Suppliers shall notify the KraftHeinz Contracting Representative of any Material which is produced or processed in a plant not entirely owned or operated by the supplier.

**Global Food Safety Initiative (GFSI) Certification**

KraftHeinz encourages all its suppliers to attain GFSI certification as a best practice; however, based upon the region and the Material to be supplied, "All Ingredient suppliers should be GFSI certified. If a supplier is not certified, timings for obtaining GFSI certification needs to be shared and approved with Kraft Heinz". Current certifications accepted for Materials can be obtained at www.mygfsi.com. Any change in GFSI certification status should be reported to KraftHeinz immediately.

**Additional Assessments based on Risk**

In addition to audits or inspections performed against the this ISQE Manual, there may be periodic onsite assessments performed by KraftHeinz personnel or representatives to evaluate the Supplier's Food Safety and Quality Program, which may include, but is not limited to, thermal processing, aseptic processing, pasteurization, sterilization and regulated processes and validations. These are regularly scheduled assessments based on the discretion of KraftHeinz's food safety and microbiology departments.

In addition, KraftHeinz is introducing a series of portfolio focused Platinum Rules across our supply base. Within all of our own facilities a similar system of these requirements is in place, known as the Golden Rules. These Golden Rules have driven ownership of key requirements across our facilities, we strongly believe they contributed significantly to our zero recall mentality and quality culture. There may be an additional assessment against these portfolio specific rules.

**For Agents / Brokers, Distributors and Traders**

In cases where Materials are being procured through brokers, distributors and traders, the broker/distributor/trader must:

- Only buy from KraftHeinz approved Manufacturing Locations (the location of manufacture of the Materials shall be disclosed to the KraftHeinz Contracting Representative to assure that Materials are only sourced from locations meeting KraftHeinz requirements for food safety and quality);
- Notify the supplier that the specific Material will be delivered to KraftHeinz.
- Ensure this Manual is communicated to the supplier, provide evidence to KraftHeinz of supplier's agreement to the requirements of this Manual, and ensure that supplier complies with these requirements.
- Notify KraftHeinz of any Manufacturing Location changes or production line changes of the supplier (with new sites and new production lines requiring approval prior to use);
- Demonstrate that Materials can be traced to a Manufacturing Location. Inability to deliver materials that meet KraftHeinz's specifications. This includes but not limited to materials that are intended to deliver against product claims e.g Gluten Free

**Notifying KraftHeinz of Significant Events**

When events occur that could affect food safety, quality, or processing, communication in the supply chain is critical. The supplier must establish standard procedures to ensure that KraftHeinz is immediately notified of any such event.

The supplier shall notify its KraftHeinz Contracting Representative immediately if any events occur which could affect food safety, quality, or processing, including, but not limited to:

1. Discovery of any quality defect, process control deviation or food safety issue which could lead to a Recall of a KraftHeinz finished product.
2. Discovery of potentially defective or adulterated Materials associated with a product in distribution.
3. Identification of the substitution of any Material with an inferior or alternative unapproved ingredient. This may include the dilution or replacement of authentic substances with a nonauthentic substance or the addition of an illegal substance such as illegal colorants (e.g., Sudan or Azo dyes), melamine or physical or botanical substitutions.
4. Inadvertent Release from Hold of any Material.
5. Regulatory Authority investigations, testing, sampling internal or external, reporting, or other contact or action with the potential to affect Product or Brand.
6. Any event that leads the supplier to suspect that a non-conformance (to specifications, Government Regulations, etc.) exists in Material already shipped to KraftHeinz.
7. Product tampering, threat of tampering or misrepresentation of ingredient or Materials.
8. Event or substance that could threaten product security (e.g., unintentional contamination by radiation, natural disaster);
9. Notification by law enforcement or other authority of a potential product security event.
10. Identification of an unlabelled allergen in Material.
11. Changes to supplier's processes and/or Manufacturing Location that could have an impact on Materials (see also, manufacturing changes in the Management Systems Manual in the section below of this ISQE Manual);
12. Inability to deliver Materials that meet KraftHeinz's specifications.
13. Any of the supplier's Manufacturing Locations loses GFSI certification

The supplier must notify KraftHeinz by a phone call with a live person and by email. A voicemail, even coupled with an email, is not adequate. The KraftHeinz Contracting Representative shall be the primary contact for any contact or notification required by this Manual.

## Food Safety and Quality System Controls

### 1.01 Food Safety and Quality Policy

The supplier must maintain a clear, concise and documented food safety and quality policy statement authorized by its senior management, setting forth measurable objectives, specifying the supplier's commitment to the safety and quality of its products, including Materials, and setting forth its commitment to continuous improvement. The food safety and quality policy is to be reviewed on an annual basis to ensure that it remains appropriate and meets the needs of its organization. The policy must be effectively communicated to all levels of the supplier's organization.

### 1.02 Quality Management Systems

In addition to the food safety and quality policy, the supplier must have implemented a documented Food Safety and Quality System (including but not limited to its Manufacturing Locations), that at a minimum, ensures compliance with this Manual, KraftHeinz's specifications for the Materials, and compliance with all applicable regulatory requirements of the production country and the destination to which Materials will be delivered. The supplier's Food Safety and Quality Systems are to be reviewed regularly by the supplier to ensure relevance and completeness.

In addition to the requirements set out above, the supplier's Food Safety and Quality System must specifically include controls to ensure that:

- Any outsourced process that affects Materials produced for KraftHeinz shall meet the same requirements of the supplier's Food Safety and Quality System, and any outsourced process must be managed by the supplier;
- The supplier notifies KraftHeinz of its intention to make any change that may affect the safety, quality, security, shelf-life, ingredient statement, Allergen Profile, packaging, nutritional labelling or functionality of Materials – such as changes in Material formula, raw materials, production line, Manufacturing Location or process – and any change shall be approved by KraftHeinz before being implemented. KraftHeinz must be notified of such changes in writing in advance, preferably with at least six months' notice;
- Supplier maintains complete and accurate books, records, and documentation relating to the sourcing, production, storage, and transport of Materials.

### Control of Documents and Records

The Supplier must have implemented procedures for managing and controlling all Food Safety and Quality System documentation and records. The Food Safety and Quality System must clearly identify the records to be maintained to show effective implementation, and controls needed for identification, storage, protection, retrieval, retention and disposition of records. Food Safety and Quality records must be made available to KraftHeinz representative for review during an audit.

Records must:

- be accurate, permanent, legible and complete;
- be kept as original records, true copies or electronic records;
- contain the actual values and observations obtained during monitoring;
- be created at the same time the activity being documented occurs (i.e. real time) and be as detailed as needed to provide an accurate history; and
- include (I) the name and location of the Manufacturing Location; (II) the date and time of the activity documented; (III) the signature or initial of the person performing the activity; and (IV) where appropriate, the identity of the product and the production code.

Proper procedures must be utilized for making corrections. The use of pencil, "white out correction fluid", pre- or post-entering of data must not be permitted.

Records relating to Materials delivered to KraftHeinz shall be retained for at least five (5) years after delivery of such Material to KraftHeinz OR Material shelf life +1 year, unless a longer period is required by applicable Government Regulations, or unless otherwise agreed with your KraftHeinz Contracting Representative.

**1.03 Risk Assessment (HACCP)**

Materials supplied shall be designed, produced, and distributed using HACCP (Hazard Analysis Critical Control Points) principles to minimize food safety risks systematically. The supplier shall maintain and implement a documented HACCP/food safety plan, as described by the Codex Alimentarius HACCP principles.

The HACCP/ food safety plan must include (at a minimum):

- Critical control points (CCPs)/ Preventive Controls (PCs)
- Prerequisite programs (if applicable)
- Critical limits/parameters
- Monitoring activities
- Corrective actions and responsibilities
- Validation of critical limits and controls
- Verification procedures
- Recall plan (covered in crisis management for suppliers not supplying North America (non-FSMA vendors))
- Record keeping

The supplier shall have a cross-functional HACCP/food safety team, which team's responsibilities should, at a minimum, include developing, modifying, implementing and maintaining the HACCP/food safety plan. The HACCP team shall ensure that each HACCP plan and its implementation is properly verified and validated on a regular, documented basis.

Hazard analysis must be conducted prior to developing the HACCP/food safety plan. If the HACCP/food safety team has identified that there are no CCPs/PCs in the process, a risk assessment must be completed and pre-requisite programs identified. A process flow diagram must be developed, which includes all processing steps for all applicable Materials/lines. PCs must be implemented according to the HACCP plans. CCP/PCs must be defined and validated to ensure that they are capable of controlling the Hazard.

The HACCP/food safety plan(s) must be reviewed if there are changes to Materials, processes, raw materials, packaging etc.

Personnel of the supplier must be able to demonstrate their knowledge of and conduct specific actions regarding procedures identified in the HACCP/food safety plan that are under their area of responsibility.

HACCP/food safety systems must be implemented accurately as dictated by the HACCP/food safety plan.

Data demonstrating effective processing (capable processing) must be made available to KraftHeinz, upon request. The supplier's Food Safety and Quality System must include on-going verification of HACCP effectiveness conducted at a minimum frequency of every year for plans with CCPs, three years for plans without CCPs (or more frequently if dictated by local legislation) or validation when a major change occurs.

**1.04 Compliance with Government Regulations (Legal and Other Requirements)**

The supplier's processes, procedures, Materials, Manufacturing Locations, and record keeping must comply with all applicable Government Regulations. The supplier shall have written procedures and designated trained personnel to manage inspections by and contacts with Regulatory Authorities, with such procedures addressing how the supplier will follow up and obtain closure of any issues arising from such inspection or contact. The supplier shall maintain at its Manufacturing Location records of all regulatory inspections and contacts, including any reports issued by inspectors, Manufacturing Location responses, and corrective actions taken, for a period of five (5) years OR Material shelf life +1 year, or if longer, according to applicable regulatory requirements.

In the event a Regulatory Authority takes samples of a Material produced for KraftHeinz, the supplier shall contact the KraftHeinz Contracting Representative. When any such samples of Materials are taken by Regulatory Authority, the supplier must take and retain duplicate samples of Materials from the Lot examined by the Regulatory Authority and will provide KraftHeinz with such duplicate sample. No further testing shall be initiated by the supplier without prior authorization of KraftHeinz.

Whenever an environmental sample is taken by a Regulatory Authority the supplier must take a side by side environmental sample. The Regulatory Authority may sample for zone 1, but the supplier will not take side by side samples for zone 1.

Duplicate copies of any documents given to Regulatory Authorities concerning Material must be taken and retained.

In some cases, it may be necessary to place Material on Hold pending results of sampling. For example:

- Where a non-conformance or defect has become apparent during the inspection by the Regulatory Authority; or
- Where the Regulatory Authority's stated reason for taking the sample concerns an issue which may impact KraftHeinz (e.g., the Regulatory Authority took the sample for Pathogen or GMO testing).

KraftHeinz must be notified immediately if Materials produced for KraftHeinz do not meet regulatory compliance or if there is any enforcement action taken by a Regulatory Authority such as the U.S. Food and Drug Administration, United States Department of Agriculture, or the Canadian Food Inspection Agency.

**Pure Food Guaranty (Suppliers shipping to the United States only)**

A pure food guaranty is a common regulatory document that food industry suppliers use to assure customers that their products comply with the Federal Food, Drug, and Cosmetic Act and related requirements ("Pure Food Guaranty"). Suppliers of food products (including finished food products, food ingredients, and Primary Packaging materials) that will be used in the manufacture or sale of products in the United States is subject to a pure food guaranty to be provided by Supplier (as provided in the U.S. Federal Food, Drug and Cosmetic Act of 1938, as amended and the U.S. Federal Fair Packaging and Labelling Act of 1966, as amended). Upon the request of KraftHeinz, Supplier shall sign pure food guarantees provided by KraftHeinz which are generally consistent with the law and regulations.

**1.05 Objectives and Improvement Plans / KPI Review**

On a regular basis, Supplier's senior management shall review its Food Safety and Quality Systems, its Food Safety Quality Programs, industry best practices, and quality based data (including but not limited to internal audit results, corrective actions, and follow-ups) with the objective of continuously improving its food quality, safety, and defence. These reviews are to be documented and key performance indicator metrics are to be established and monitored to drive continuous improvement efforts.

**1.06 Roles and Responsibilities**

Senior supplier management must provide evidence of their commitment to establish, implement, maintain and improve its Food Safety and Quality System and must determine and provide, in a timely manner, all the resources needed to implement, maintain and improve such system.

Each job function at a Manufacturing Location must be documented. Job descriptions for those working at a Manufacturing Location must include the job's training requirements and training methods with responsible parties for such training identified. An organizational chart and job descriptions for each Manufacturing Location must be in place which define who in the Manufacturing Location has authority and accountability for food safety and quality. Supplier management must ensure that responsibility for any regulatory processes is assigned to designated employees and that those employees have sufficient knowledge and expertise to manage such responsibility.

**1.07 Training**

All food handlers must be trained annually in glass control, GMPs including food hygiene, allergens (plus any other category of raw material requiring segregation – e.g. GMO, organic) and HACCP/food safety. Trainings are to be appropriate to individual job functions, for example:

- Hygiene operators must be trained in the hygiene program.
- Employees must be trained in the handling and use of chemicals, if used in their job.
- Personnel responsible for Calibration must be trained (e.g. laboratory employees).

New employees, including temporary and seasonal workers, must be trained. Training elements should be defined and be commensurate with the activity and operator competence. Training must be provided to new employees before starting work in production or handling Materials.

There must be provisions for training of new employees, including temporary and seasonal workers. Training elements should be defined and be commensurate with the activity and operator competence.

Training sessions should be scheduled, additionally the frequency, content and attendance must be maintained on file (e.g. training matrices). Where appropriate training must be multilingual.

Authorized personnel must conduct the training, nominated trainers must be identified and suitably trained. Methods must be in place to verify training is effective.

Employees monitoring CCPs/PCs must receive further specific training on monitoring, documentation, verification, and corrective actions to take if critical limits are not met.

Training shall be provided to new employees before starting work in production. Refresher training shall be provided at least annually and immediately following procedural changes. The Co-Packer shall maintain records of personnel education, training, skills and experience.

The supplier shall provide visitors and contractors with site specific training programs, as necessary, prior to performing activities which may affect safety or food safety and quality.

**1.10 Change Control**

The supplier must have documented procedures in place to control changes, including but not limited to changes related to the Manufacturing Location, processing, ingredients and packaging, so that there

is no safety or quality risk likely to affect the Materials. This includes all temporary and permanent changes.

Records must be retained of changes to process equipment, and certificates of conformance from the equipment suppliers. Food Safety and Quality at site must sign any changes.

Risk assessments regarding changes are to be completed and retained by the supplier, and the supplier personnel responsible for the process must sign off on the changes as presenting no additional risk to compliance with KraftHeinz's specifications, Government Regulations, or this Manual.

The HACCP plan and any applicable Food Safety Quality Programs should be reviewed in the event of any change that may impact the Material or production of the Material. Such a review shall evaluate the need for changes to the food safety system, including the food safety policy and food safety objectives.

The change control process must be documented, implemented and maintained. This process must include as a minimum the requirements to:

- Determine the need for change and the control of change;
- Document the proposed scope of change;
- Initiate a review of associated risk assessments and standards;
- Assess the risk to identify the controls required;
- Approve the change by authorized people;
- Prepare and implement the change and approved controls;
- Review and update documentation;
- Communicate the change;
- Retain change control records

**1.12 Performance Monitoring / Internal Audits**

The supplier shall establish, maintain, and comply with written procedures for conducting internal audits to verify whether its Food Safety and Quality System and its Food Safety Quality Programs, including the relevant content of this ISQE Manual, are adequately implemented. The internal audit program shall ensure that each function /area is audited at a defined frequency.

Results of previous audits must be considered when planning future audits. Employees may conduct audits, but should only be assigned to audit areas in which they do not work. The audit procedures shall provide for follow-up audit activities to verify and record the implementation of corrective actions taken. The effectiveness of the corrective action shall be verified and additional actions must be implemented where necessary. The audit must be completed and closed-out within an established timeframe.

Procedures must be in place for complaint handling, and must include both quality and service related complaints.

### 1.13 Crisis Management, Incident Reporting and Investigation

The Manufacturing Location must have a documented crisis management program, going beyond just product Recall, and to include provisions of supply contingency and emergency contact information of the supplier.

The crisis management program must clearly define what constitutes an incident, subject to the crisis management program. Personnel must be made aware of this program to take appropriate actions in the event of such an incident. Incident reports must be written following each incident. Incident Reports must include identification of the issue and investigation of the root cause.

Upon an incident, the Manufacturing Location shall have a corrective action and preventative action (CAPA) program to ensure that non-conformances or incidents are addressed in a timely and appropriate manner. The CAPA must include:

- Defining the issue;
- Root cause analysis;
- Register of actions;
- Verification of effectiveness;
- Identification of long-term solutions;
- Periodic review of CAPA by the management team;
- Evaluation of affected raw materials, ingredients, or packaging; and
- If the raw materials, ingredients, or packaging is determined not to be safe, steps to prevent from entering commerce.

The CAPA program must also include procedures for analysis of effectiveness of corrective actions taken for, at a minimum, each of the following:

- Out of specification process or product;
- Products found to deviate from critical limits of a CCP;
- Customer/consumer feedback, including complaints;
- Failure to meet external, regulatory or customer requirements;
- Issues arising from internal audits, external audits, and regulatory inspections/contacts;
- Product Retrieval; and
- Supplier performance measures.

The KraftHeinz Contracting Representative shall be notified immediately in the event of a Product Retrieval that may impact KraftHeinz.

## Food Safety and Quality Operational Controls

### 2.01 New Products, Packaging and Processes

Supplier must have documented and implemented procedures in place to ensure that any new process, raw material, ingredient, or other product or packaging comply with applicable Government Regulations.

Evidence must be available that all Food Contact Packaging complies with legislation applicable in the country of sale. Packaging must not alter product organoleptic characteristics and shall not be a source of foreign material. Staples or metal objects of any kind shall not be used on packaging or on the pallet. All plastic bags or liners in direct contact with materials must be of a different colour than the material itself.

Packaging materials must be appropriate for the specific food product being shipped, and must not impart odour, flavour or taste to a specific food product being shipped. Additionally, for shipping to the United States, packaging materials must meet U.S. Food and Drug Administration regulations for "indirect food additives."

Any proposed change in the size or type of packaging must be submitted to the appropriate KraftHeinz Contracting Representative for approval prior to modification.

### 2.02 Specification Approval and Maintenance

The Supplier must evaluate, control and maintain all KraftHeinz Material specifications, which will be reviewed at a frequency agreed upon with KraftHeinz.

Any changes to KraftHeinz's Material specification must be approved by KraftHeinz in writing. Appropriate personnel (including at the Manufacturing Location) must have access to the latest specifications for Materials supplied to KraftHeinz.

The supplier must deliver Materials that meet the KraftHeinz specifications. If the supplier anticipates that it will not be able to meet the specifications, the KraftHeinz Contracting Representative shall be notified immediately.

Any disclosures/ formal communications provided to KraftHeinz must align with the intention of the specification.

If KraftHeinz specifications require particular certifications, such as Organic, GMO, Vegan, Vegetarian, Kosher or Halal- then the manufacturing location must be certified by an appropriate certifying body of the country in which KraftHeinz will receive the material.

Specific testing methods are described in the KraftHeinz specifications. When the supplier uses a different method, a validation study must have been performed to guarantee an equivalent output.

Where the specification requires Certificates of Analysis (COA), the COA shall include the following information as a minimum:

- Laboratory name, address and ISO 17025 accreditation of location performing any Pathogen testing;
- Supplier name, manufacturing site, address, phone number, and contact person;
- Material name, Lot code, production date, and KraftHeinz identification number;
- Specification number (or purchase agreement) and issue date;
- Test and analysis results for each Lot, preferably including KraftHeinz specification target and range;
- Parameter being tested, test method, sample size and date of test
- Signature of qualified person approving the test and date of approval

The COA should be written in the local language of the receiving KraftHeinz plant. KraftHeinz reserves the right to sample each delivery and to determine the appropriate Disposition.

**2.03 Sourcing Approval**

The supplier must have implemented and maintain a documented vendor approval process for ingredients, packaging and services where food safety and quality may be affected. Vendors should have knowledge of the end product use.

The supplier may only source materials, ingredients, packaging, and services from vendors who also have implemented a documented Food Safety and Quality System designed to manage quality, food safety and food defence similar to the criteria outlined in this Manual. Any such program must include a risk assessment and audit by the company, GFSI, or third party auditor. The Risk assessment must include, but is not limited to;

- The overall risk based on scientific and/or legislation information
- Risk of Allergen cross contamination in the supply chain
- Country of origin
- Results of supplier assessments (e.g., Audit score, questionnaire score, certification body information)
- Supplier monitoring information from the past year

The approval process for high risk ingredients where there may be concerns regarding illegal colorants, food fraud, Genetically Modified Organisms (GMO), pesticides and allergens must include the ability to trace back through the supply chain to source.

Suppliers shall monitor its suppliers' performance and compliance with quality requirements, and the KraftHeinz specifications, and provide feedback with respect to performance to such suppliers.

A list of "approved vendors" of suppliers should be utilized for all ingredient material, packaging and services; however, vendors may only be approved on a "Manufacturing Location" location (as opposed

to organization wise). There shall be an emergency plan for accepting goods from a non-approved vendor.

For suppliers in the United States or shipping to the United States, the stage at which Hazards are controlled within the supply chain must be established and a documented supplier verification program must be in place that stipulates the audit frequency appropriate for risk control.

**2.04 Utility Quality and Testing**

The Supplier shall have implemented, documented programs to ensure safe provision of utility services in food production areas. Applicable corrective action limits shall be defined and followed for all out-of-specification test results.

Utility services include environmental air, compressed air, water, steam, and centralized hydraulic systems.

The Supplier shall control access points for the above referenced utility services, as well as electricity, heating, and ventilation. Access may be controlled by any means deemed effective, such as locked facilities which only authorized employees can open.

Environmental Air

Where appropriate shall be monitored, trended and reviewed by appropriate personnel, as necessary to ensure suitable microbiological Food Safety and Quality. The Supplier program must include monitoring in production areas with exposed microbiologically sensitive materials that will not receive a subsequent kill step. Corrective action shall be taken for out of standard results.

The integrity of air filters shall be checked as part of regular preventive maintenance.

The Supplier shall maintain suitable air pressure differentials between adjacent areas with different microbiological sensitivities in relationship to positive, negative or ambient airflow to prevent product contamination.

Exterior air intake ports shall be examined periodically for physical integrity.

Air for a production area shall not be sourced from an unprocessed product area (raw).

Air blown on the surface of microbiologically sensitive materials shall be sourced from within the production area.

US only: Areas within the plant environment where product is exposed, including RTE production areas, refer to addendum for minimum efficiency reporting value (MERV). (**SDS 105)**

Compressed air

Compressed air for general applications, to include ingredient, product contact, non-product contact, and packaging, shall be dry, oil free and filtered to remove foreign particles. Product contact compressed air shall be filtered at point of use to a minimum of 0.3 microns.

Compressors that provide air for direct or indirect product contact shall be of oil free design. Where air from existing oil lubricated compressors are used for direct or indirect product contact, the following requirements apply: only food grade oil shall be used, vapor and odour filters must be installed prior to use where possible, and filter changes shall be managed by maintenance. When used as an ingredient, or in contact with microbiologically sensitive materials, or their packaging, or in contact with product contact surfaces (e.g., during cleaning), compressed air shall be filtered at the point of use and dried to prevent condensation within the pipelines.

Water

The potable water supply system (including ice that contacts the product) shall meet all applicable local, national, and international regulatory requirements.

The site shall have effective programs to control water microbiological Food Safety and Quality and to verify that water meets specified requirements. Microbiological and other test data from water testing shall be reviewed by appropriate personnel. Corrective action shall be initiated and documented for out of standard results.

Microbiological tests shall be performed periodically. Each point shall be covered at least once per year and after maintenance or repair.

Water used as an ingredient, processing aid, reclaim water, hand wash water, for brine solutions, and as sanitation final rinse shall meet specified Food Safety and Quality and microbiological requirements relevant to the product.

Disinfection (e.g., chlorination, ozonation, UV light) of surface and well (ground) water is required for all direct product uses (e.g., ingredient, sanitation, rinse, drinking) and indirect product uses (e.g., re-circulated cooling water, hand wash). Residual chlorine and ozone must be periodically tested. Corrective actions shall be taken when levels do not meet the required limits.

The extraneous matter risk in incoming water needs to be controlled using filters when needed (e.g. well water).

Filtration systems (e.g., charcoal, reverse osmosis) shall be regularly inspected and maintained. Water systems must not have cross connections between treated and untreated supplies. Incoming water lines must be fitted with one way valves or a header tank.

For surface or well water sources, a visual turbidity assessment shall be carried out at a defined frequency. Testing shall also be carried out following any event which may adversely affect turbidity, such as abnormally heavy rain or flooding.

Steam

Steam shall be of the appropriate Food Safety and Quality and purity to meet process and usage needs.

Culinary Steam or Clean Steam is suitable for direct product contact and can be directly injected into the product without a subsequent rinse or primary packaging if filtered and delivered through stainless steel pipework that meets AISI 304 and 316 specifications.

Culinary, Clean and Process steam condensate Food Safety and Quality shall be routinely evaluated for turbidity, off flavors and particulates at a frequency to demonstrate sufficient control.

Where process steam is used for product contact applications it must be delivered from a boiler system treated with approved food grade chemicals.

**2.05 Laboratory Management**

Laboratories must be separated from the production areas. At a minimum, laboratories should be in a separate room with a door. Additional separation requirements apply to microbiology laboratories. Consideration should be given to measures for preventing risk of product contamination from laboratory glassware. Laboratory makeup air should be filtered to a minimum of MERV 14.

Laboratories used to test in-process and/or finished product test pathogens and any other parameters that are critical to the confirmation of food safety must ensure that such analyses are must be conducted by an ISO 17025 accredited laboratory.

For all other testing, there shall be procedures in a written program that is accessible to personnel responsible for conducting testing or monitoring. This shall include:

- laboratory methods manuals
- raw material, packaging, or finished product specifications
- test requirements and parameters
- laboratory procedures

Testing and monitoring programs shall be based on generally recognized methods or test methods that have been approved KraftHeinz for their intended use.

Procedures must be in place for the identification of samples submitted to the laboratory to assure traceability from the sample to the reporting of a final result.

If pathogen testing is conducted at the site, the following must be in place:

- chemicals and microbiological stock cultures not in immediate use are secured with access limited to authorized personnel.
- the microbiological laboratory air filtered to the minimum requirements.
- controls are in place to track and dispose of sensitive materials within the laboratory.
- potentially infectious materials must be sterilized prior to disposal (materials for pathogen testing)
- the laboratory maintained under negative pressure with relation to the adjoining rooms.
- each lot of material that is pathogen tested sampled randomly collected across the lot.
- potentially infectious materials must be sterilized prior to disposal (materials for pathogen testing)

Through procedures in a written program, the supplier shall ensure that personnel responsible for conducting testing or monitoring (in connection with the programs required in this ISQE Manual) have access to all necessary information, such as laboratory methods manuals, raw material specifications, packaging specifications, Material specifications, test requirements and parameters, and laboratory procedures, in order to be able to properly carry out their responsibilities with respect to Materials produced for KraftHeinz.

For suppliers based in the U.S, all supplier plant laboratories and laboratory personnel shall comply with the U.S. Federal Drug Administration's Good Laboratory Practice requirements.

**2.06 Facility Security, Food Defence and Food Fraud**

The facility must have a documented Food Defense & Food Fraud program. This shall include and must comply the GFSI requirements:

- Emergency contact information.
- A plan that explains the site's procedures and strategies.
- Clearly defined roles and responsibilities.
- Procedures for reporting threats or acts of intentional contamination to KraftHeinz.
- Annual vulnerability self-assessments and procedure for fixing gaps.
- Annual evaluation of ingredients for economically motivated adulteration
- Defined mitigation plan against vulnerable materials.

Food security and Good Manufacturing Practice (GMP) policies and procedures must be reviewed with contractors and visitors prior to access to the Manufacturing Location.

Suppliers acting on behalf of KraftHeinz that manufacture, process, pack, or in any way handle raw materials, ingredients, or packaging must develop specific procedures to secure product, to deter and prevent intentional contamination, and have protocols in place to quickly and accurately identify, respond to and contain threats or acts of intentional contamination. Likewise, suppliers will ensure their vendors adopt similar protocols and implement appropriate controls.

The supplier shall formally assess the vulnerability of their supply chain to economically and maliciously motivated adulteration and shall apply appropriate measures to mitigate any risks identified. The vulnerability assessment shall be reviewed at least annually, or in the light of new information regarding risk to the supply chain. Records shall be maintained of supply chain vulnerability assessments and any corrective actions taken.

Requirements for a Food Defence & Food Fraud program applicable to all suppliers:

1. Program Administration

a. A documented plan that explains the site's Food Defence procedures and strategies.
b. Clearly defined roles and responsibilities for maintaining the program.
c. Procedures for reporting threats or acts of intentional contamination to KraftHeinz.
d. Annual vulnerability self-assessments and procedures for fixing gaps.
e. Annual evaluation of ingredients for economically motivated adulteration

2. Access control - a system which will deter people with the intent of harming our products from gaining access to do so. The system shall include procedures to identify people who are regularly on site (e.g., employees and contractors) and to limit access to restricted areas to authorized people only. Specifically:

a. Processing and manufacturing areas.
b. Ingredient and raw material storage areas (to include packaging stocks).
c. Hazardous and chemical storage areas.
d. Shipping and receiving areas.

3. Background Screening. Suppliers will conduct background screening checks on employee candidates as required under the contract with KraftHeinz (except where prohibited under local regulatory authority).

4. Shipping and Receiving. The supplier shall take deliberate steps, and implement procedures, to monitor and verify the integrity of incoming and outgoing shipments.

For suppliers located in the United States or shipping product to the United States, the U.S. Food and Drug Administration facility registration must be completed and maintained if applicable.

**2.07 Pest Control**

A documented pest control and prevention program must be in place and must include and define frequent inspections. The pest management program shall include documentation of pest activity log and analysis of records for trends in activity. The facility must have a complete map of all pest control devices that is present and up to date. Individuals involved in executing or managing the program must have appropriate training. If pest control is contracted out to a third party, only competent, licensed and insured companies shall be used and they must be managed and monitored by the facility

There must be no evidence of pest activity that presents a risk to KraftHeinz products.

Exclusion shall be the first line of defence and primary method of controlling pests. Building exterior must be protected from rodent and other pest entry including:

- Doors, windows, and screens must fit tightly;
- Doors must be kept closed;
- High grass and weeds around the Manufacturing Location or in adjacent areas must be eliminated where possible;
- Items such as scrap, pallets, pipe, and drums, shall not accumulate on the grounds or parking lot;
- All openings on wall and roof penetrations must be screened to prevent pest ingress.;
- Pipe openings through Manufacturing Location walls must be sealed;
- Product pipes must be capped when not in use.

Electronic fly killing units (EFKU) must not be sited directly over exposed product, including stored pallets of raw materials and finished goods and shall be kept clean and free of accumulation of dead insects and debris.

EFKU tubes must be shatterproof and changed at least annually to remain effective. Logical timing of renewal must be apparent (e.g., at the onset of warmer weather).

Pheromone traps must not be sited directly over exposed product, must be dated, and must have a timetable for change.

Deficiencies, corrective actions and preventative actions that are taken must be documented.

“Restricted Use” pesticide applications must be performed by a certified pesticide applicator or a licensed pest contractor or under the direct supervision of the same.

The supplier shall maintain and enforce written procedures for the application of Pesticides that includes:

- Documented pesticide lot number.
- All pesticide labels and Safety Data Sheets (SDS) or equivalent material addressing safety precautions shall be available at the facility where the pesticide is used.
- All EPA registration number shall be maintained and available at the facility where the pesticide is used.
- Disposal of unused pesticides and of empty pesticide containers must comply with applicable regulatory requirements.
- Baits shall be used in situations where a specific pest is the target.
- Bait stations shall be of solid construction, tamper resistant, and securely anchored to the ground or building.

- Rodenticides used must be in block or gel type form only; granular, pellet or powdered form shall not be used.
- All chemicals used in pest control must be accurately labelled and stored securely.
- Forbidding the use of toxic bait in internal production and food and primary packaging storage areas, even where those storage areas are external to the facility.

**2.08 Personal Hygiene**

Employees must follow good hygiene practices to prevent contamination. The supplier must maintain a documented policy that addresses hygienic practices, which is communicated to all employees, visitors and contractors. Signs supporting GMP must be posted appropriately and be in the applicable employee language(s).

Personnel Practices

There must be a documented policy that addresses the wearing of all types of jewellery. This must be based on risk assessment and must prohibit the wearing of any jewellery that presents a risk of product contamination.

In addition to those the Supplier introduces; the following actions are not allowed in GMP areas:

- Eating, drinking and chewing gum – permitted in authorized areas of the facility only. Wearing false eyelashes, false fingernails and/or fingernail polish.
- Expectorating (spitting) in production areas.
- Watches, bracelets, earrings, necklaces, or other jewellery (including ornaments or piercing in exposed body areas such as the tongue and/or nose) must not be worn in GMP areas. Plain wedding bands are permitted to be worn by employees who do not handle or work in the proximity of exposed product.
- Use of strong perfumes / aftershaves

If the use of tobacco products is permitted in the facility, it is only permitted in designated areas, but never in GMP areas.

Hands

- Personnel working in GMP areas must wash hands at the following times: before entering a GMP area; upon re-entering the GMP area; after each visit to the toilet facility, rest room, and/or lunch and break room facilities; prior to touching product or product contact surfaces; or any time when hands have become soiled or contaminated.
- Personnel working in a microbiologically sensitive area must sanitize their hands after proper washing and after touching non-product contact surfaces. If soil is observed on hands, hands must be washed prior to re-sanitizing.
- Personnel with minor cuts or injuries on hands must be able to protect the wound and keep it clean and free from infection. They will be allowed to work on production lines

provided the cuts are bandaged and covered with an impermeable sanitary material. Adhesive bandages must be highly visible and metal detectable.

The location and design of waste bins, toilets and hand washing, drying and sanitizing facilities shall be adequate to comply with GMPs.

All hand wash stations must be in appropriate Production Areas and equipped with non-hand operated taps. Hand-washing stations must be stocked with soap. The location and number of hand washing, drying and sanitizing facilities provided shall be adequate for the location and number of employees in the Manufacturing Location. Hot and cold water, soap/sanitizer, hand drying facilities and a waste bin must be available at hand washing and cleaning stations.

Suitable drying devices and foot/hand sanitizers shall be provided, where applicable. Where hand dips and/or foot baths are used the sanitizer, concentration must be checked and maintained at appropriate levels.

Separate sinks and cleaning stations must be provided for hand washing, food contact equipment cleaning, and the disposal of waste water.

The location and number of toilet facilities shall be adequate for the number of employees in the Manufacturing Location, and each Manufacturing Location must include hand washing and drying facilities.

Toilets and shower facilities shall not have direct entrances to Production Areas.

Toilets shall have a flushing mechanism and be of appropriate design to prevent contamination of employees' clothes and shoes.

Personal belongings must not be taken into production and warehouse areas.

Eating of foodstuffs, including cough sweets and chewing gum, and chewing and smoking of tobacco products and e-cigarettes, must not be permitted in production and warehouse areas. Areas where such activities are permitted must be documented.

There must be designated areas within the site for food storage and consumption. The storage conditions must be suitably controlled for the type of food being stored.

The supplier shall establish instructions which include provisions for recognition and identification of symptoms of employee illness or communicable disease such as, but not limited to: diarrhoea; vomiting; open skin sores; boils; fever; dark urine; jaundice or any other symptoms associated with geographical, region-specific diseases as defined by local medical experts.

Instructions for management of illness and communicable disease shall be available and communicated to all applicable personnel. The instructions shall at a minimum include:

- No person shall be admitted into a GMP area if she carries or has been exposed to and potential source of microbial or viral contamination.
- Information for recognition of symptoms of communicable disease as well as symptoms associated with region- specific diseases as defined by local medical experts.
- A process to evaluate the potential impact to product should an active employee be diagnosed with communicable disease.
- Procedures to ensure that employees afflicted with a communicable disease are removed from manufacturing facility or are reassigned to a non-food contact area.
- Policy should include a written medical certification of recovery to be obtained prior to employees returning to work in a direct product contact function.

*Note*: Local regulations, customs and practices concerning what information employees can be required to provide vary significantly from country to country, must be respected, and may vary the requirements herein. In those cases, where employees with a disease communicable via food have made information about their Illness available to the supplier either voluntarily or in response to permissible questions, these criteria may need to be varied. In all cases the employee's right to confidentiality of the information provided shall be respected.

**2.09 Protective Clothing**

There must be a documented policy on the use and correct wearing of protective clothing during production, rest periods and visits to the toilets.

Employees who work in GMP areas must wear only company-approved clothing, at all times. Anyone entering and/or working in GMP areas must comply with the clothing policy.

Protective clothing must be designed and maintained in a manner so as not to be a foreign material risk.

Individuals must not be permitted to move freely from one type of process area to another without a garment change where the possibility of cross contamination exists.

Protective clothing worn by employees in identified "sensitive" food areas must differ from those worn in other areas (e.g. different microbiological or chemical risk).

Protective clothing outer pockets, above the waist, are absent or sewn shut.

Fastenings must be secure and detectable by site controls (e.g. metal detection, x-ray).

Shoes worn in GMP areas should be fully enclosed, made with leather or vinyl outer materials and maintained in hygienic condition.

Employees must be allocated sufficient garments to be able to wear a clean set at the start of each shift.

Garments must be changed if they become heavily soiled during the shift. Laundry of protective clothing must be undertaken and controlled by the company, not by the employee.

All employees must wear Hairnets in an effective manner to contain the hair and cover the ears, in areas where food, products, packaging and ingredients are exposed.

Use of beard restraints - if beard restraints are not worn, there should be evidence of risk assessment to support this decision. If worn they should cover all facial hair.

Hair restraints and beard restraints must be of a fine gauge mesh or solid material so that all hair is encapsulated.

If safety or bump helmets are used, they must be worn over appropriate hair restraints.

Gloves, if used, shall be maintained in an intact and clean condition. There must be a documented glove policy with associated procedures for glove control. The types of gloves permitted in production must be documented.

**2.10 Building and Fabric Maintenance**

The upkeep of the facility must be acceptable to prevent product contamination with a documented process in place to identify and repair in a timely manner any defects that may arise.

Walls, floors and ceilings are maintained shall be free of cracks, holes, openings, and pest entry or nesting areas.

Floor drains shall be accessible and cleanable. Floors shall be sealed, in good repair, sloped adequately to avoid standing water, and pitched to a drain. The wall/floor juncture should be concave.

Ventilation is adequate to prevent condensation and transfer of odours.

Floors, walls, ceilings, overheads and drains shall be cleanable and constructed to resist deterioration from product or cleaning chemicals.

The plant structure shall provide adequate physical separation to prevent any cross contamination (e.g. raw and processed, allergen goods and positive release and non-allergen).

All exterior doors shall be self-closing and must form an adequate seal when closed. Loading docks shall be protected to prevent pest entry. Entrance of air shall be limited by vestibules or air curtains as appropriate.

Windows present in production areas that can be opened must be adequately screened. Open windows are prohibited in manufacturing areas with exposed sensitive products (i.e. cheese, starter culture, etc.). All vents and fans shall also be adequately screened.

Doors, windows, and other openings shall prevent access by unauthorized people.

Facility grounds must be maintained to address Food Defence considerations.

Grounds and car parks should be maintained in a condition that protects the food and/or facility against contamination.

The grounds must be graded to drain water away from the building.

**2.11 Operational Manufacturing Practices**

Suppliers must identify and control all areas that relate to food manufacture. These areas and controls should be established, documented and enforced by the supplier. A GMP program must be established and documented and must include visitors and contractors. GMP standards must be clearly defined and communicated.

- GMP training must be documented and records of such training must be retained.
- GMP self-audits should be conducted regularly and include timely corrective action.
- Waste must be suitably controlled so that it does not pose a risk to product quality and safety.
- Personnel handling waste must be dedicated (i.e., must not be involved in processed food handling).
- Waste disposal must meet governmental and regulatory requirements and be recycled wherever possible.
- Storage containers must be dedicated (i.e., must not be involved in processed food handling).
- Walkways and ladders must be appropriately sited and protected.
- The use of staples, drawing pins, paper clips and similar items must not be permitted in Production Areas or in areas with immediate access to production.
- Knives must be controlled on site, snap-off blades must not be permitted.
- All items shall be stored to avoid direct contact with the floor or walking surfaces. The storage area shall be designed to allow maintenance and cleaning, prevent contamination and minimize deterioration.
- Product, ingredient and Rework must be adequately protected and stored in a sanitary manner.
- Ingredients must be adequately protected and stored in a sanitary manner.
- Containers must be properly closed/sealed and/or covered.
- Packaging materials must be adequately protected and stored in a sanitary manner.
- Packaging material shall be covered to prevent contamination (e.g., closures, films).
- Packaging material must be removed from the area during wet cleaning.
- Direct product contact packaging must be properly covered and sealed during storage and staging.

**2.12 Glass, Ceramic and Brittle Plastic Control**

The supplier must maintain documented and effective procedures for the prevention of glass contamination, breakage and management. The glass breakage procedure must be unambiguous on

action that needs to be taken, what product is to be Hold, and identify how utensils used to clean up broken glass are controlled.

- The procedure must include inspection of product, packaging, personnel, personnel protective clothing, equipment and environment.
- The procedure must be reviewed on a regular basis and must identify how utensils that are used to clean up broken glass are controlled.
- The procedure must implement a glass breakage program and glass/brittle plastic register to document details of the location of breakage and the conditions surrounding the breakage. The program shall be audited at a frequency to demonstrate control.
- The frequency of glass, ceramic and brittle plastic items monitoring in site areas must be based on a risk assessment (e.g., high risk areas must be monitored at a greater frequency than low risk areas).
- Lights in food storage and Production Areas must be shatterproof, shielded or sleeved to prevent product contamination in the event of a bulb breaking.

**2.13 Calibration**

A system for process equipment calibration including laboratory equipment must be in place.

Where a process is dependent upon a time and temperature profile, e.g. sterilisation, the recording devices must be calibrated for both temperature and time.

Calibration certification must be traceable back to National Standards (where they exist) for equipment used to monitor and test CCP's.

There shall be a master list of all measuring and monitoring equipment that can affect food safety and/or product quality

A documented process on how to calibrate equipment on the list must be in place.

The process shall ensure the precision and accuracy of the equipment such that measurement capability is consistent with the measurement requirements.

Personnel responsible for calibration must be appropriately trained.

Procedures must be in place that cover the evaluation of product that may have been affected due to equipment being out of calibration. If the equipment is used to monitor or measure a CCP, an assessment shall be carried out to determine any potential food safety risk with regard to product produced when the equipment was possibly out of calibration.

**2.14 In-line Product Protection**

The supplier must implement a written program to prevent, detect, and control Extraneous Matter in material produced for KraftHeinz.

As part of the HACCP program the supplier shall perform a risk assessment to determine potential sources of Extraneous Matter, including, but not limited to: raw ingredients, packaging materials, equipment design, plant environment (e.g. ceilings, walls, floors), processing and packaging equipment, utensils, contamination from personnel or other operations such as cleaning and Sanitation, contractor work, Rework/work-in-progress protocol, maintenance or repair of equipment, and historical information of types of Extraneous Matter previously found or reported by consumers.

Periodic reassessments shall be conducted, particularly following changes to the plant environment and instances of non-conformances (e.g., consumer complaints, CCP failures).

Based on the risk assessment, the supplier shall develop an appropriate strategy for minimizing and documenting Extraneous Matter. This will include, but is not be limited to, the design of the plant and the process to eliminate risk, use of devices (e.g. sieves) and practices (e.g., preventative controls) to prevent contamination and the use of detection equipment such as metal detectors and / or x-rays.

Unless bulk products are manufactured the following is expected to be in place prior to filling: a metal detector (3mm FE and SS minimum), x-ray or a sieve (2mm or less). X-rays are required for trimmings and ground products (meat only).

The detection limit for an end-point metal detector / x-ray will depend on type of material, package, and the detection equipment.

At a minimum, metal detectors and/or x-ray machines must be challenged for KraftHeinz product production runs at the following frequencies:

- Start-up
- After breaks
- After maintenance
- End of run

Records of metal detection and x-ray machines must clearly state test piece sensitivities challenged, time of challenge and operator.

Testing shall ensure both the detection and rejection of contaminated product. Testing shall ensure that rapid repeat rejections are reliably achieved. The minimum frequency for system verification shall be set at a frequency to demonstrate control.

Waste streams of in-line product protection equipment must be inspected and the findings of such inspections must be acted upon.

Corrective action must be taken if any foreign material detection device is found to fail when tested or during production; at a minimum, the material produced since the last successful test shall be placed on Hold.

Lines of bulk materials shall place in-line/pipeline metal or x-ray detectors in the product stream immediately or as close as practical prior to where bulk container is filled. For in-line/pipeline detectors, the detection limits must be as sensitive as end of line detectors and must be documented.

Where in-line detection at the filling point is not possible, the detector may be placed further back in the product stream, for example, by using large end of line detectors for large bulk cartons or cases or using alternative control measures such as inline magnets or fine mesh filters, screens or sieves.

**2.15 Equipment Maintenance**

A corrective and preventative maintenance program must be in place and capable of demonstrating it operates effectively to ensure continuity of supply. The program should include, but is not limited to:

- A list of food processing equipment.
- Documented maintenance, employee and contractor safe practices and procedures.
- Maintenance frequencies and if internal or external responsibility.
- Prioritization to activities that affect food/employee safety and quality.
- Training for maintenance personnel.
- Routine maintenance records and the logging of emergency or temporary repairs / maintenance.
- A defined PM inspection schedule for screens, filters, air filters, and magnets.
- Documented routine preventive maintenance for compressed and make-up air.
- An inventory control system to ensure that there is accounting for maintenance parts prior to production commencing.

Records must show sign off at the end of the maintenance task.

There should be an effective method of identifying maintenance needs and verifying maintenance has been performed.

Preventive maintenance frequency shall be adjusted in accordance with equipment history and the outcome of the last intervention.

A procedure must be in place that ensures proper cleaning and sanitation occurs before equipment is placed back into service following maintenance.

A process must be in place to implement appropriate sanitation procedures and controls for maintenance tools that are moved from raw to cooked product areas.

Lubricants and process aids must be food grade for product contact areas. There must be an approved lubricant list and an internal audit must be completed to verify compliance.

Temporary repairs and modifications must be controlled and logged with the dates when permanent repairs will be completed.

Appropriate measures must be in place to protect products during repair or maintenance activities.

If a line does not have downstream detection equipment a more frequent evaluation of wear and condition of product contact equipment shall be in place.

**2.16 Material Segregation & Zoning**

Procedures and product segregation must be adequate to prevent Cross-Contamination, such as Cross-Contamination between raw and processed materials, between different meat species, between different allergens, and between special status items, such as organic.

The Manufacturing Location must perform a documented evaluation of potential Cross Contamination sources between Production Areas and/or products. The assessment must be reviewed and updated in the event of changes to plant layout or the addition of new lines.

All Manufacturing Locations producing for KHC must have a documented risk-based zoning program in place specifying appropriate controls based upon the risk assessment. If the Manufacturing Location is producing materials that are microbiologically sensitive, the Manufacturing Location must have a documented zoning program in place to provide for the effective, physical separation of raw and processed sensitive products. Additionally, an environmental sampling program must exist to monitor Pathogens in areas where post-process contamination could occur, these results must be available to KraftHeinz upon request.

Any zoning requirement should require defined hygienic zones, documented risk assessment, include a map, and outline of preventive controls to maintain separation, i.e. foot foamers, hand washing, etc.

Control measures such as traffic management, footbaths, management of protective clothing and utility controls must be in place to reduce the potential of Cross-Contamination in micro-sensitive areas.

There shall be suitable air pressure differentials between adjacent areas with different microbiological sensitivities in relationship to positive, negative or ambient airflow to prevent product contamination.

Sufficient space must be maintained at all stages of processing - raw materials, work in progress and finished products, to ensure that there is no risk of cross-contamination.

The zoning program must be periodically evaluated for effectiveness and compliance of zoning requirements including:

- Environmental testing;
- GMP audits;
- Pre-operational and operational inspections;
- Traffic control;
- Physical barriers;
- Infrastructure;

- Utility controls.

All chemicals, including cleaning materials and lubricants, must be controlled and clearly labelled to prevent contamination of the products and must be locked when not in use or when not under supervision. Strong scented materials that can cause odour and taint contamination must not be used.

If the supplier manufactures a microbiologically sensitive material (as defined in KraftHeinz specification), an environmental sampling program must exist to monitor Pathogens in areas where post-process contamination could occur.

The program shall be documented and include the following:

- Target organism(s) and sampling frequencies
- Testing methodology
- Applicable products or processes
- Swab site Locations
- The time frame for taking swabs (e.g., shift, midweek, end of week). Routine sampling must take place during production, at least 3-4 hours after start-up.

The number of sampling locations for each zone shall be in accordance to the complexity of the site.

Corrective action plans shall address the source of the contamination issue and include mechanisms to verify the effectiveness of corrective actions.

For any out of specification results corrective action plans shall address the source of the contamination issue and include mechanisms to verify the effectiveness of corrective actions. Trend analysis of positive findings shall be made to detect areas of concern.

A minimum of 3 consecutive negative or in-standard results must be achieved prior to returning to the routine sampling schedule. This must be completed within a 3-week time frame.

Sampling shall not be done immediately after the sanitation/disinfection measures.

Whenever product contact surfaces are tested for pathogens, affected product lots shall be placed on Hold pending the test results. The Co-Packer shall investigate the potential source and document all corrective actions and verify their effectiveness.

The program shall be reviewed at least every 2 years or whenever a change occurs to the process or product (e.g., new equipment installation, modification or introduction of a new material). This review shall be documented.

The following areas must be subject to environmental sampling:

- Direct product contact surfaces (meaning all surfaces that are exposed to the product during normal equipment operation and all surfaces from which liquids may drain, drop, diffuse, or be drawn into the product or into the container).

- Sites that are indirect product contact surfaces (meaning all surfaces adjacent to direct product contact and all surfaces that could come into contact with direct product contact sites by draining or dripping onto them).
- Non-product contact areas within the processing room that are more remote from product contact surfaces.
- Areas remote from product contact surfaces outside the processing room quiet.

*Allergen Management*

The supplier shall have an effective program to evaluate, identify, and control food allergens to ensure that specific allergens are not inadvertently incorporated as an undeclared component of any product. The information provided by the supplier should allow for an unambiguous determination of the need for allergen declaration in a KraftHeinz product.

Food allergens and sensitizing chemicals applicable to local legislation at point of sale must be clearly identified in the facility.

All personnel must be made aware of the site allergen policy. All involved personnel must be equipped with essential information and skills relative to their job responsibilities and the site allergen risk profile.

Procedures must be in place to prevent cross contact of products with an undeclared allergen, including process change control (i.e., product line clearance, variety change over controls.)

An allergen assessment shall be carried out as part of HACCP plan development to identify, review, and document allergens likely to be present. The allergen assessment shall consider possible sources of allergens related to the formulation, process, and site-specific practices, including: raw materials/ingredients, processing aids, rework addition and potential for Cross-Contact in manufacturing, storage or shipment practices. The allergen assessment must consider all allergens on the KraftHeinz Allergen Category List that is on the specification as as well as any others identified in local regulations and regulations of the countries to which the product is shipped to.

An assessment shall be conducted whenever the source of a raw/packaging material, formula or process that impacts material produced for KraftHeinz has changed.

Where possible, allergens must be “designed out” of the product, making labelling unnecessary. This may be achieved by reformulation or by avoiding manufacturing Cross-Contact (via proper Rework handling, product sequencing, change-over cleaning or change-over flushing). Avoiding the introduction of allergens through Cross-Contact from other lines (no common equipment) or other Production Areas shall be strictly managed through raw material handling (e.g. use of color-coded utensils and work tools), Rework handling, GMP and employee allergen awareness training. Allergen containing materials shall be stored in a manner that will prevent Cross-Contact. Rework product

containing allergens as an ingredient shall be used only in products which contain the same allergen as an ingredient.

Allergen, cleaning, and sanitation processes of product contact surfaces between line changeovers shall be validated and verified at a frequency to demonstrate control.

Avoiding the introduction of allergens from manufacturing carry-over (production of a previous product with allergens in the same line, including the use of common equipment) shall be managed through product change-over practices such as product sequencing, flushing, and cleaning.

Food allergens and sensitizing chemicals applicable to Government Regulations must be clearly identified by the supplier.

Allergens present through manufacturing cross-contact or carry-over product that cannot be avoided through product sequencing and cleaning due to technical limitations (e.g., nature of product, design of process) shall be properly identified and labelled. Strict control is necessary in cases where different varieties have similar labels. However, the cross-contact information shall not be used as a substitute for an effective food allergen control program. Where cross-contact labelling is implemented, all reasonable precautions must still be taken to minimize the risk of cross-contact. Producing products containing the same allergens on dedicated lines is preferred if cleaning or other limitations restrict the ability to ensure the line is free of allergens from the prior run.

Controls shall be in place to make sure that KraftHeinz is notified of all allergens present (as ingredients or traces). Allergen information should be clearly labelled on product being shipped to KraftHeinz. Where a new allergen is identified in a product where it was not previously present, and is therefore not labelled (e.g., discovery of an allergen Cross-Contact, change to the Allergen Profile of a raw material or a new allergen added to the existing production line), KraftHeinz must be notified immediately.

**2.17 Incoming Materials**

The supplier shall ensure that incoming raw materials, ingredients and packaging materials comply with applicable Government Regulations and the supplier's specifications, including microbiological, physical, chemical criteria, and residue requirements. The supplier shall establish and, upon request, make available to KraftHeinz, testing requirements, parameters and specified limits to ensure food safety and quality of all raw materials, ingredients and packaging materials.

There must be procedures in place for the release of incoming raw materials, ingredients and packaging materials. A schedule of incoming materials must include required storage conditions and minimum shelf life.

Inspection or monitoring protocols must be in place for all incoming goods and vehicles. Chemical, physical and microbiological testing should be in place, where appropriate. Receiving procedures must include a verification of seals and inspection of other tamper evident devices if appropriate against

incoming goods documentation at the time of receipt. Each delivery should come with the following information:

- Material name
- Manufacturer's name and manufacturing site address
- Purchase order number
- Quantity delivered
- Manufacturer's batch number
- Date of manufacture
- Expiration date
- Documentation of special certifications (Kosher, organic, Halal, etc.)
- Allergen status (if applicable)

KraftHeinz's objective is to receive materials with zero defects and no foreign material. However, in the nature of certain products there may be a Tolerance for defects written into the KraftHeinz specification. If there is no limit defined in the specification, the default level is zero. Additives and chemicals known to be present in the raw material will have maximum limits listed in the specification. Wherever possible, these levels should be included at the lowest permissible amount while considering the food safety and the quality of the Material being supplied.

The Supplier shall ensure that incoming materials are not used or processed until they have been inspected or otherwise verified as conforming to specified requirements. If Certificates of Analysis are accepted each facility must demonstrate the effectiveness of its COA system annually.

Raw agricultural materials and ingredients from animal origin must be evaluated to ensure compliance with chemical contaminants (e.g. agro-chemicals including pesticide fertilizer residues, mycotoxins, environmental contaminants, process residues and contaminants, Heavy Metals, veterinary drugs, hormones, etc.) and applicable GMO regulations of the KraftHeinz receiving country as per KraftHeinz specifications. It is expected that the Supplier can demonstrate compliance with these standards by routine monitoring throughout the year

Animal products and crops used for infant feeding must be traceable back to the producer's farm and records must be available that include the health and well-being of the animal, animal feed and veterinary drug use. Crops shall be sourced from selected farms with unique identification codes (GPS coordinates) without any nearby sources of environmental pollution. Crops may not be grown near any fields with experimental varieties.

Cereals and flours used for infant feeding may not have any post-harvest chemical application. For fruits and vegetables no post-harvest chemical application is allowed without advanced written agreement from KraftHeinz.

Prior to accepting incoming raw materials, ingredients and packaging materials, the supplier must verify that delivery vehicles (such as trucks or railcars) have maintained the Food Safety and Quality

and safety of the materials during transit. Verification activities shall be documented and shall include inspection of internal cleanliness, structural integrity, inspection of seal integrity (including that the seal numbers match the transportation documentation, such as a bill of lading), and measurement of internal temperature for refrigerated or frozen items. Trucks should remain locked when not in use.

Tankers shall be dedicated to food only, with records available for the previous product shipped. If applicable, the tankers should be adequately cleaned and sanitized.

For bulk transport, there must be proof of cleaning between consignments. If cleaning is insufficient to remove allergenic residues, then no allergens must be carried in previous loads.

Drums shall be free of sharp edges and shall be free of dirt, flaking pieces, dust, rust or other foreign material. Drums shall be free of any insect or rodent infestations. Second hand drums are only allowable based on prior agreement in writing from KraftHeinz.

Staples or metal objects of any kind shall not be used on packaging or on pallets. All plastic bags or liners in direct contact with raw materials must be of a different colour from the material itself.

Inbound loads suspected of any type of tampering shall be investigated by supplier. The shipment shall be rejected if the source of tampering cannot be determined.

Bulk raw materials must be protected against contamination during unloading and loading.

Access points to material receiving lines shall be identified, capped, and locked unless otherwise approved.

Pallets should be managed for contamination, unsanitary and physical conditions. Wet pallets must not be used for product. Suitable controls should be in place which protects pallets from the environment (e.g. rain).

**2.19 Process Control**

Process control procedures must be in place to ensure conformance to KraftHeinz's specification. The supplier's ability to meet the specification must be monitored and documented. Records must be available to demonstrate evidence of inspection and test results and compliance to the specification and must be reviewed prior to product release. All results must be within specification. Where results are out of specification, the KraftHeinz Contracting Representative must be informed.

Co-manufacturing of KraftHeinz production must not be undertaken under any circumstances without prior agreement and approval of KraftHeinz.

For statistical process controls used, documented results shall indicate that the Material is in compliance with the specification. Corrective actions shall be taken if the process is trending out of compliance or is not centering on the target.

The Manufacturing Location must have a weight control program in place that complies with all Government Regulations. The weight control program should include statistical process control (where appropriate), verification, Calibration, and corrective action activities.

The sampling criteria must be specified in the control plan and the data must be routinely captured.

Out of compliance Lots must be placed on Hold for further evaluation and Disposition.

**2.22 Cleaning**

The supplier shall have implemented a written Sanitation program that ensures cleanliness of the food production environment, equipment (including tankers inbound and outbound) and tools. The program should include, but not be limited to, the following:

- Sanitation schedules, procedures, methods, and frequencies;
- Correct use of appropriate sanitation equipment and tools;
- Equipment disassembly and re-assembly;
- Use of food grade cleaning, sanitizing, and disinfecting products;
- Chemicals to be used and how they are to be used including chemical concentrations, contact time, temperatures, frequencies, and rinsing procedures;
- All automatic cleaning systems must be monitored and comply with the cleaning program;
- Automatic systems for dosing chemicals must be routinely calibrated at the manufacturer's suggested frequency;
- Validation and Verification of Sanitation effectiveness and Periodic equipment cleaning;
- Hygiene (non-Pathogen) monitoring programs;
- Inspection procedures;
- Recordkeeping, record review, and corrective action plans; and
- Clean break frequency should be considered to minimize business exposure.

The following considerations shall be considered when designing the Sanitation program:

- Type of cleaning process:
  - Dry cleaning: method used to clean equipment that does not involve the direct use of water. Examples: scraping, brushing, vacuums, and equipment wipe down with damp disposable wipes.
  - Wet cleaning: method used to clean equipment to a microbiological level that involves the direct use of water and chemicals. Examples: rinsing, foaming, bucket and brush.
- Equipment idle time: Situations when prolonged equipment downtime can lead to microbiological growth. Plants should have a program that defines the maximum idle time that can occur prior to inspection, sanitizing, or full re-clean being required.
- Protocols with controls for extending production runs beyond established Sanitation cycle times.

- Adequate product protection when Sanitation activities occur adjacent to operating Production Areas.
- Cleaning In Place/Cleaning Out of Place (CIP/COP).
- Equipment that is wet cleaned which needs to be used in a dry condition.
- Post-cleaning or pre-start up inspections to confirm that equipment is clean, properly assembled, free from chemical residues and sanitized prior to use.
- Verification and documentation of the effectiveness of the Sanitation program.
    - Cleaned equipment swabbing (using microbiology methods) and cleaned equipment teardown and inspection.
    - Adenosine triphosphate (ATP) measurement (based on the detection of ATP by bioluminescence) can be the initial method of choice in monitoring the cleaning efficiency since it is a rapid measurement of the actual hygiene status of a sampled surface, allowing fast initiation of corrective actions in case of inadequate cleaning. ATP measurement, however, should not completely replace traditional techniques (e.g. swabbing), and should be integrated with traditional cultural techniques as part of a coherent surface cleanliness monitoring system. Although manufacturers of ATP measuring devices give general guidance on acceptable ranges for routine hygiene controls, internal standards must be set for the given production environments.
- A periodic cleaning program (PIC – periodic infrastructure cleaning and PEC - periodic equipment cleaning) including scheduled frequencies and documentation.
- Floor drain cleaning and sanitizing procedure and schedule that include a facility map with the exact location of each drain. High pressure hoses shall not be used and cleaning of drains must not be performed during production.
- Use of food grade cleaning, sanitizing, and disinfecting products.
- Calibration of Sanitation-related measurement devices (e.g. thermometers, gauges and meters).

There must be a chemical control program in place:

- All cleaning chemicals must be approved by the appropriate regulatory agency for the application.
- The purchase of chemicals must be controlled.
- Cleaning chemicals must be stored in a locked area.
- All chemical containers must be accurately and legibly labelled.
- Cleaning chemical suitable for food contact surface
- Safety Data Sheets (SDS) must be available for all non-food chemicals.

Documentation must include CIP (Clean in Place) system and equipment breakdown procedures. The CIP set-up must be documented. Parameters for CIP systems shall be defined and monitored to include chemical concentration, contact time, temperature, and flow. CIP systems shall be separated from active product lines (e.g. pasteurized versus unpasteurized).

The CIP control system shall contain:

- An index that lists all CIP units in the plant/department and product circuits and tanks that each unit cleans.
- The CIP program used to clean each circuit. It should describe the cleaning steps, time and temperature used, the type of cleaner and sanitizer, and the solution strengths.
- Simple schematics of CIP circuits to trouble-shoot and guide personnel in making jumper connections with product tanks, pipes, fittings and equipment.
- Orifice/reducer size and position are shown.
- A list of items in each circuit that require dismantling and manual cleaning.
- A description of automatic controls and interlocks.

The CIP system shall have:

- An automatic recording device for time and temperature located on the return pipe.
- An automatic recording of the supply pump discharge pressure or flowmeter.
- A method to detect return pressure (flow) that is capable of shutting down the system during the initial rinse cycle or contains an alarm that signals a manual shut down.
- A strainer located after the supply pump.
- An automatic recording device for chemical concentration (conductivity) on the return pipe.

CIP systems must have the following parameters recorded:

- Time
- Temperature
- Chemical concentration
- Flow or proof of flow
- Identity of the circuit being run (can hand write on chart)
- Operator identification

If during a circuit the minimal conditions for temperature and/or concentration are not met the time shall be paused until acceptable conditions are re-established. Raw ingredients, starter (culture) rooms or pasteurizers shall have dedicated CIP systems that must not be mixed or crossed. Sprayballs designed to be removed should not be left in tanks during operations.

Cleaning utensils must be specific to one area and/or application, be colour-coded to identify this, and be in good repair. Brushes and utensils for cleaning food contact surfaces shall be clearly identified (e.g. labelled and/or color-coded) and stored separately from non-food contact tools.

Floor drain cleaning brushes and equipment shall be clearly identified as such and maintained separately from other cleaning equipment.

Floor drain cleaning and sanitizing procedure and schedule shall include a facility map with the exact location of each drain.

Cleaning of the drains shall not take place during production and shall not use high pressure hoses.

Measures must be in place to verify and monitor the effectiveness of cleaning methods at a frequency based on risk assessment.

Equipment and facilities must be visually inspected after cleaning by an independent operator. Inspections must be documented; corrective actions must be completed and preventive actions must be put in place.

Microbiological testing may be used to monitor the cleaning and the environment. Records of findings must be kept and follow-up actions must be assigned with additional testing conducted to verify resolution. Microbiological limits must be specified. The Sanitation program shall specify microbiological limits per business or food category requirements (e.g. total aerobic count, yeast, mould, coliforms, and other Indicator Organisms). Whenever results exceed or trend toward the specified limits, corrective actions must be taken and documented. If out of-specification results are obtained, swabs must be repeated to ensure the corrective action was effective.

For dry processing areas, procedures must be in place to clean equipment and structures.

A process must be in place to verify that new cleaning procedures/instructions are adequate for the tasks.

**2.23 Identification and Traceability**

Traceability requirements apply to all products and components including ingredients, in-process products, Rework, primary packaging materials, and/or any processes.

Supplier must maintain "one up, one down/ one forward, one backward" records to identify the immediate previous source of food, ingredient, or packaging received and the immediate subsequent recipient of food or ingredient shipped.

US ONLY: Traceability must be maintained back to the lethality step of any microbiologically treated or Ready To Eat material shipped to the USA.

The Manufacturing Location must identify/code incoming materials, including bulk deliveries and multiple Lot codes. Materials must be traceable through the supply chain to the KraftHeinz delivery destination.

The process for Traceability of reworked and repacked products must be documented and practiced.

There must be a Lot-coding system for deliveries to KraftHeinz as laid out in the KraftHeinz specification.

At a minimum, suppliers of spices to Co-Packers must be able to trace their spice supply chain back to the grinding process of whole spices.

The effectiveness of Traceability must be tested according to a defined Recall management program at least once a year.

Reconciliation must comply with KraftHeinz requirement relative to time and retrieval effort. It must be within four hours with a goal of 100% Traceability to the point where the product is no longer in the Manufacturing Location's control.

Ingredients and food-contact packaging must be traceable to finished product Lots.

Emergency contact information must be maintained with alternatives for 24 hour/7 days per week availability.

The supplier shall have written retrieval procedures in place that promptly and effectively respond to product issues that represent an unacceptable risk to KraftHeinz and/or the consumer.

Product Retrieval procedures must include:

- Notification procedures, including contact lists and customer contacts.
- Protocol for retrieval and Disposition of all affected product, with designated authority and assigned responsibilities to ensure that sufficient controls are followed to allow for complete retrieval of product.
- Identification of delivery points, dates and quantities for affected product delivered further into the supply chain or to customers.
- Protocol for isolation of affected stocks and/or materials remaining under control.

The retrieval system shall be tested on an annual basis and after any major system changes to confirm (1) the Accuracy of all product and contact data and (2) the continuing effectiveness of procedures and Traceability systems. The results of these tests and any corrective actions necessary shall be documented.

The auditor may decide to challenge the Traceability system during the audit by pre-selecting a product as applicable to the provider.

Animal products and crops used for infant feeding must be traceable back to the producer's farm and records must be available that include the health and well-being of the animal, animal feed and veterinary drug use. Crops shall be sourced from selected farms with unique identification codes (GPS coordinates) without any nearby sources of environmental pollution. Crops may not be grown near any fields with experimental varieties.

**2.24 Control of Non-Conforming goods**

Procedures shall be in place to identify and control Non-Conforming goods found in process or returned from KraftHeinz factories. The procedures must be clear on accountabilities for product release.

Disposition of Materials on Hold that do not comply with specific approved KraftHeinz specifications must be effectively controlled and documented. The supplier shall have written procedures for the identification, documentation, evaluation, segregation (where practical) and determination and execution of the final Disposition of Non-Conforming goods. The procedure should also include daily inventory tracking and requirements for food safety hold.

Rejected material shall be clearly identified. The reason for rejection of the material, code dates, quantities involved and its Disposition shall be noted on the batch/Lot record. Records of actions and outcomes shall be maintained (for example, certificates or other evidence of product destruction or burial). Disposition shall be completed in a timely manner.

Procedures must address at least 2 levels of holds:

Category 1 Hold shall be used when a non-conformity poses a confirmed product safety issue, or major quality concern. KraftHeinz must be notified in the case of any Category 1 hold and disposition shall be in consultation with KraftHeinz.

Category 2 Hold shall be used when a suspected non-conformity poses a potential food safety issue or regulatory non-conformance. KraftHeinz FSQ must be notified in the case of any Category 2 hold and disposition shall be in consultation with KraftHeinz.

Inventory reconciliation must occur to verify proper control.

Non-conforming product must be segregated and controlled from inadvertent dispatch.

Non-conforming and quarantined Raw Materials, Intermediates and Finished Products must be physically tagged for identification and/or stock must be electronically blocked.

Release must only be upon appropriate authorization.

Segregated storage areas should be provided wherever possible. Temporary storage areas for segregated Non-Conforming goods must be identified with appropriate warning signs and made secure.

Non-Conforming goods will be held whenever:

- There is reason to believe that the product, its packaging or its process failed or will fail to meet the specification.
- The product is out of date, has an obsolete label or out-dated promotional offer.
- The ingredient, product, its packaging or its process is new or experimental.

- There are unfinished goods as “work-in-progress” in which an early release ingredient has been used.
- The goods are returned as defective.

If there is a potential food safety or a major regulatory concern, product must be segregated and physically secured, and clearly identified. These must be visually checked on a daily basis for Food Safety holds.

There must be a process or procedure used to control and track Rework (work in progress, finished product) through the production operation. The process or procedure must include the control and management of Rework containing allergens.

After release of a Lot/code of product to KraftHeinz, the supplier shall not initiate Pathogen testing on either that Lot/code of product or any ingredients used in that product.

If any Material produced for KraftHeinz is either inadvertently released from Hold or is suspected of non-conformance but has already been shipped to KraftHeinz, the KraftHeinz Contracting Representative shall be immediately notified.

**2.25 Finished Product Release**

In-process and/or finished goods must be inspected and tested to ensure conformance to KraftHeinz specification (analytical, chemical, microbiological and physical). KraftHeinz specifications must be held on file and be readily accessible to the appropriate personnel.

Records must be available to demonstrate evidence of inspection and test results and compliance to KraftHeinz specification.

Records must be reviewed prior to product release and all results must be within specification. Where results are out of specification, KraftHeinz FSQ must be informed. Prior to release, evidence shall be documented to demonstrate one of the following:

- Evidence that control measures have been effective beyond the monitoring system (i.e., analytical or microbiological testing results).
- The control measures (i.e., CCP) comply with the performance intended of that product (e.g., CCP charts, retest data, evidence of rework).
- The results of sampling, analysis and/or other verification activities demonstrate that the product complies with the identified acceptable levels for the food safety Hazard(s) concerned.

Where pathogen testing is conducted, a Hold and Release procedure shall be applied until testing is complete. Suppliers are required to notify KraftHeinz of any other pending pathogen testing or finished pathogen testing performed on the same or associated lot of material, or must certify that no other test is pending. In cases where materials pending pathogen testing must be brought on site, they must be placed on hold in accordance with the requirements of the Hold & Release policy.

**2.26 Hygienic Design**

The design of new plant equipment must be approved for hygienic control considerations and adequate to produce materials that meet food safety and quality parameters.

US only- During any design phase the AMI/GMA sanitary design checklist should be used. Refer to sanitary design addendum for checklist.

There must be a documented procedure to review new plant equipment for hygienic design considerations prior to purchase.

There must be a procedure in place for technical (hygiene) approval prior to installation.

Equipment must be designed to allow thorough cleaning (i.e., no dead spots, dead legs or other areas that could conceal food and debris).

Food contact surfaces and utensils should be made of materials that are easily cleaned (not of porous material such as wood/natural fibres). The product contact surfaces must be smooth, and continuously welded.

Use of nuts and bolts in product contact zones shall be avoided where possible.

Equipment installations must be approved by a cross-functional team to ensure hygienic operating conditions.

Systems must be in place to ensure that cleaning procedures are initiated in conjunction with equipment installation.

Equipment used in the manufacture of food ingredients or Food Contact Packaging shall be:

- Cleanable
- Made of materials compatible with food and sanitation
- Smooth and accessible surfaces
- Capable of protecting product from contamination
- Self-draining
- Free from openings that could allow product or water to penetrate voids
- Designed to allow for proper ventilation

Each new capital installation or modification to existing equipment design shall undergo a documented sanitary design review by a cross-functional team (e.g., Food Safety and Quality, Sanitation, production, maintenance) in the design phase and commissioning phase of the project. The review shall evaluate the design against applicable industry sanitary design standards.

Where pipes and ducts must be insulated to prevent product from being contaminated by condensate, the insulation must be cleanable, or coated to be cleanable, and maintained in good repair.

Adequate access shall be provided to ductwork to facilitate pest inspection and cleaning.

**2.27 Printed Packaging Materials Control**

There shall be implemented procedures to ensure that labels match products.

Procedures must ensure that labels and pre-printed packages are stored in a manner that minimizes mixed label batches and mixing together other labels and packaging.

All food-contact materials must have food-contact material certificates (i.e., COA or COC) which meet regulatory acceptance or approval criteria from an approved Regulatory Authority.

Primary paper based packaging shall not be from Recycled Material.

Where appropriate the supplier shall ensure that labels are correctly and consistently applied to each unit of outer and inner pack ( whichever is applicable) of materials supplied to KraftHeinz, and that labels meet applicable Government Regulations and KraftHeinz specifications. The supplier shall verify the accuracy of labels for Allergen Profile, ingredient information, nutritional information, net quantity, and specific claims.

Each unit label must include:

- Material name and number.
- The name and address of the manufacturing site
- Packer and distributor (if applicable)
- Lot number
- Net quantity
- “Best if used before” date (if applicable)
- Storage conditions
- Preparation instructions (if applicable)
- Allergens and the appropriate certification symbol if required (e.g. Kosher, organic)

There must be a process to verify the Accuracy of labels for allergen information, nutritional information, net weight and other specific claims, where applicable.

The “best if used before” date shall be consistent with the shelf life of the material as stipulated by the KraftHeinz specification.

There shall be a procedure for line clearance. This procedure must include the process to account for or destroy unused pre-printed labels at the end of a run to assure the next run of materials is not inadvertently mislabelled.

The supplier must ensure through its procedures that labels and pre-printed packages are stored in a manner that minimizes mixed label batches and mixing together with other labels and packages. Special attention shall be given to packaging material changeover practices in line. Unused pre-printed labels at the end of a run must be accounted for or destroyed to ensure that the next run of materials

is not inadvertently mislabelled. The supplier shall also have implemented procedures to ensure that labels match products.

**2.32 Warehouse Management**

The supplier shall implement systems to manage warehousing and transportation to ensure that the safety, food safety and quality, and security of Materials and products are maintained at all stages from receipt of raw materials, ingredients and packaging through delivery of Materials to KraftHeinz.

All warehousing facilities must have in place a documented quality management system (which may be incorporated into the site's quality manual).

The supplier shall use designated storage areas or stock rooms to prevent damage to, deterioration of or tampering with materials. To detect deterioration due to such things as pest infestation, unsanitary conditions and temperature/humidity control abuses, the condition of product in stock shall be assessed at appropriate intervals. Storage facilities shall be neat and orderly.

Storage must be off the floor. Pallets, racks and equipment shall be in good condition to prevent physical damage (e.g., free from nails, splinters). In some cases, products may be stored on slip-sheets (without pallets) based on the type of product and packaging.

If the supplier uses third party warehouses to store raw materials, packaging materials, semi-finished or finished products, the Supplier shall conduct documented periodic assessments to ensure that the requirements of this ISQE Manual are met. All third-party warehousing must be approved by the Manufacturing Location. The third-party warehousing must be included on the Manufacturing Location's list of approved suppliers.

Temperature sensitive items must be maintained at the correct temperature and must be stored according to their respective specifications. There shall be temperature controls that are monitored with adequate frequency.

Temperature controlled vehicles must carry suitable on-board temperature monitoring devices. Equipment must be capable of continuous temperature recording. Records must be dated, stored and available to KraftHeinz on request.

The supplier's transportation program shall ensure that products are properly temperature controlled at all times during transportation, and maintained in good condition, clean, dry and sealed. Transport vehicles must be inspected for acceptability.

Records must be in place to verify that incoming and outgoing loads are inspected according to established procedures. Procedures must cover damaged goods and where evidence of tampering is noted.

A written agreement must be drawn up if contract haulers are used.

Loaded vehicles must be secured. Under no circumstances must loaded vehicles be left in unsecured areas or unattended during storage or in transit.

If a transport vehicle is a refrigerated or frozen container, temperature profiles of the contents must be recorded while the vehicle is loaded. These records must be available for inspection by KraftHeinz.

KraftHeinz goods must be despatched on a First In First Out (FIFO) basis (unless otherwise agreed with your KraftHeinz Contracting Representative).

When possible, all openings (e.g., doors, inspection ports, hatches) on outbound shipments (including outbound trailers) shall be sealed with a numbered seal and the seal number(s) annotated on the shipping documentation.

Bulk tankers should be of stainless steel construction, or other suitable food grade material. They shall bear the following mention: "For Food only", or any equivalent mention. Bulk tankers must be equipped with appropriate safety devices for safe unloading. For bulk tankers, cleaning certificates shall be available and checked before each is load and must include:

- Tanker plate number
- Nature of the previous load
- Date and hour of cleaning
- Numbers of the cleaned compartments
- Applied cleaning program (with water, with detergents, drying etc.)
- Seal numbers for tankers

The supplier shall also maintain a list of acceptable previous loads, and a list of prohibited previous loads.

Any form of transportation that is docked and connected to the Manufacturing Location for intermittent unloading for a period over 24 hours must have controls in place to prevent unauthorized access.

Trained warehouse employee must document that all full inbound and outbound truckloads are sealed using a numbered, tamper evident, resistant seal. There must be a broken seal procedure.

Use of tankers for food only must be documented with records available for the previous product shipped along with appropriate cleaning and sanitizing.

Damaged bags or drums must be sealed to prevent product spillage and contamination. Ingredients contaminated through damage must not be used. Spills must be cleaned up to prevent potential for infestation or Cross-Contamination.

Products with strong odours shall be segregated to avoid odour migration.

Bulk storage of liquid ingredients susceptible to microbiological spoilage shall have adequate controls in place to prevent spoilage or contamination (e.g., insulated, temperature controlled and monitored).

Pallets used for food products must be in good condition: clean, no broken boards, no evidence of mould or infestation, no off odours. Slip-sheets shall be used to avoid raw material primary packaging contact with the pallet.

Trucks and containers (including pipes and loading / unloading equipment) shall be verified to be in good condition; clean, no broken boards, no evidence of mold or infestation, no off-odors. Wood racks are prohibited in trucks used for KraftHeinz materials deliveries. If other materials would be transported in the same truck, supplier must make sure that it will not alter KraftHeinz materials.

Interior trailer lights must be protected to prevent potential glass contamination.

## Appendix 1 - Definitions

**General Notes:**

1. The terms used to designate requirements and recommendations stated in this document include:

- shall, will, must – Used to express an obligation or imperative, binding, with no exclusions (i.e., what is mandatory).
- should – Used to express a strong recommendation among other possible options.
- may – Used to indicate an action which is permissible, but not mandatory.

2. To differentiate between the finished product (i.e. Material) produced by the supplier for KraftHeinz, and KraftHeinz's finished product, KraftHeinz's finished product will be called "finished product." All other terms, such as "material," "ingredient" and "product" or "Material" refer to the Supplier's product.

**Alphabetical list of defined terms:**

Accuracy: The degree of closeness to the target value of a certified reference or other standard.

Allergen Profile: The totality of the allergens which are present in a product by design, or are likely to be present due to Cross-Contact. The complete Allergen Profile must be properly identified.

Calibration: The adjustment of measuring, adjusting, and monitoring equipment to assure that: 1) for equipment that measures across a range of values, the measurements are accurate across the entire range to the permitted degree of Accuracy; 2) for equipment that is used to measure a single point, that the measurement reaches the permitted degree of Accuracy.

Carry-Over: Traces of product from the previous product run, which cannot be adequately cleaned from the product line due to technical limitations.

Category I Hold: Shall be used for situations when a Non-conformance poses a potential food safety, major regulatory, food safety, or quality concern.

Category II Hold: Shall be used for situations when a Non-conformance poses a potential product food safety, quality or minor regulatory concern.

Certificate of Analysis (COA): A document provided by the supplier which indicates results of specific tests/analysis performed on a defined Lot of the supplier's product. The tests are done either by the supplier or an external testing firm, and must be based on protocols/methods that have been approved and agreed upon by technical experts within KraftHeinz.

Clean in Place (CIP) System: A system that cleans solely by circulation and/or flowing chemical detergent solutions and water rinses onto and over the surfaces to be cleaned by mechanical means.

Continuing Pure Food Guaranty: A common regulatory document that food industry suppliers use to assure customers that their products comply with the Federal Food, Drug, and Cosmetic Act and related requirements.

Controlled Hold: A hold status that is used for the reasons other than those that are included in the definition of Category I and Category II Holds.

Critical Control Point (CCP): A point at which control can be applied to prevent, eliminate or reduce a food safety Hazard to an acceptable level.

Cross-Contact (also Cross-Contamination): The introduction of Pathogens from a raw product to a cooked product, or the introduction of allergens into a product which are not part of the intended formulation, through environmental conditions. For example, Cross-Contact may arise from: 1) traces of product from a previous production run that cannot be adequately cleaned from the production line due to technical limitations; or 2) physical contact at any point in the manufacturing process with products or ingredients that are produced on separate lines, or in the same or adjacent Production Areas.

Disposition: The determination of what will be done with the object of the determination. For example, the Disposition of Non-Conforming product that has been placed on Hold is the determination as to whether to release, destroy, or take other action with the product.

Extraneous Matter: Any object or matter that may become part of the product being produced, which is not designed to be part of such product. Extraneous matter may be a foreign object, foreign material or an aberration in the product or product ingredient. Examples may include: metal; stones; wood; plastic; paper and matter inherent to raw materials (e.g., bone, nut shells).

Farm Operations: Growing and harvesting of crops, the raising of animals (including seafood), or both. Washing, trimming of outer leaves of, and cooling produce are considered part of harvesting.

Food Allergy/Sensitivity: The immune-mediated state of hypersensitivity resulting from exposure to a food borne allergen (usually a protein or glycoprotein) which may cause serious adverse health reactions or death.

Food Allergen Category List: KraftHeinz list of recognized food allergens, available from the KraftHeinz Contracting Representative

Food Contact Packaging (also “Primary Packaging”): This encompasses any physical contact (i.e., solid, liquid, or gaseous exchange) between packaging and food under actual and foreseeable conditions. It includes packaging which has:

- A surface in direct contact with a food product, and/or
- A surface in air contact with the product, such as material touching another Packaging Component that is not hermetically sealed (air tight) or that has low barrier properties, and/or
- A surface in contact with a food product after opening.

Food Defence: Steps to safeguard the food supply against intentional acts (or the threat of an act), such as a mass contamination or product tampering.

Food Fraud: Steps to mitigate risk of economical motivated adulteration.

Food Regulatory Authority: Any national or local government body appointed or authorized to oversee activities of the food manufacturing and supply industry. Examples include European country specific Food Standards Authorities, Trading Standards Authorities; USA Authorities such as FDA (Food and Drug Administration), USDA (U.S. Department of Agriculture), BATF (Bureau of Alcohol, Tobacco, Firearms, and Explosives); and Canada's CFIA (Canadian Food Inspection Authority).

Food Safety and Quality Program: A logical sequence of actions designed to assure specific product Food Safety and Quality specifications are met.

Food Safety and Quality System: Organizational structure, policies, programs and procedures needed to manage product Food Safety and Quality.

GFSI: Global Food Safety Initiative.

GMO: Genetically modified organism, a food which has been derived from, or developed from an organism which has been modified by gene technology.

Government Regulations: The laws, statutes, regulations, and/or codes of the location where products are produced and the laws, statues, regulations and/or codes of the destination to which products may be delivered.

GS1: The GS1 system of standards is the most widely-used supply-chain standards system in the world. Its label code naming elements have replaced the previous system EAN and UCC code systems. The code structures have not substantially changed, but the two organizations have merged so the now unified GS1 code names are used in this document. More information on the GS1 system of standards is available at http://www.gs1.org/.

HACCP: Hazard Analysis and Critical Control Point.

Hazard: The potential to cause harm to human health. Hazards can be biological, chemical or physical.

Heavy Metal: Silver, arsenic, barium, selenium, lead, mercury, cadmium and hexavalent chromium.

Hold: A status assigned to a specified product indicating it must remain stopped from normal handling processes until further notice. Synonyms include terms such as: quarantined, blocked, segregated, contained, and embargoed.

Illegal Residue: Substances (i.e., chemicals, drugs, food additives) remaining on or in a product, when shipped, that exceed tolerances established by Regulatory authorities. This also includes substances for which no tolerance has been set or which is not Generally Recognized as Safe (GRAS).

Immediate Notification: As soon as possible, and in no event later than 24 hours, after the Suppliers learns of the event.

Indicator Organisms: Microorganisms that may not themselves be considered pathogenic, but whose presence may indicate unsanitary conditions and/or potential presence of specific Pathogens. For the purposes of this ISQE Manual, indicator organisms for Salmonella in wet environments include total enteric bacteria or coliforms. Indicator organisms for L. monocytogenes would be Listeria genus.

ISQE Manual : This KraftHeinz Ingredient Supplier Food Safety and Quality Expectations Manual.

KraftHeinz Contracting Representative: The primary contact for any contact or notification required by this ISQE Manual, who will vary depending on the region.

Lot (also Lot Number): A unique identity given to a defined quantity of a material usually based on time and location of manufacture. For continuous processes, a lot may not exceed the amount of material produced in one 24-hour period. For non-continuous processes, the batch, blend, shift, or other time segment may be used to identify a lot. For materials received in bulk, the lot is usually identified as the contents of the bulk vehicle.

Manufacturing Location: the supplier facility, site, or plant where the Material is produced. This includes blending operations, chopping and any direct handling of the Material with the potential to introduce physical, microbiological or chemical risks including allergens.

Microbiologically Sensitive Materials (also “Sensitive Ingredient”): An ingredient deemed to be susceptible to containing Pathogens or supporting the growth of Pathogens. Sensitivity of an ingredient is based on origin, the manner in which it is processed, and/or on epidemiological and historical data.

Non-Conforming: A product or good that fails to meet specifications, regulatory requirements, or the requirements of this Manual.

Packaging Component: All elements of packaging including adhesives, labels, inks, dyes and stabilizers.

Packaging Critical Control Point (PCCP): A critical Packaging Control Point, which does not fulfil the Codex requirements, but should be applied in the relevant area to minimize the anticipated risk.

Pathogen: A food borne microorganism recognized as a public health Hazard that can cause illness or death in humans.

Pesticides: Compounds classified as such by the Regulatory Authorities having jurisdiction over the location where materials or products are produced and/or the destination to which they may be delivered. These include, but are not limited to, fungicides, insecticides, rodenticides and herbicides.

Product Retrieval: Any voluntary or involuntary retrieval of product that has been released for distribution.

Production Area: Any area of the Manufacturing Location where products, raw materials, ingredients or packages are handled or stored, and may be subject to contamination, either directly or indirectly.

Production Record: Documents detailing the history of a lot of finished product, including amounts and lot numbers of all component materials and rework, processing steps, control charts, test results, amount produced, formal releases and disposition.

Product Retrieval: Any voluntary or involuntary retrieval of product that has been released for distribution.

Purchased Materials: Ingredients or materials purchased for use in the production or packaging of products or ingredients for KraftHeinz

Recall: Removal or withdrawal (voluntary or involuntary) of a product from commerce because it may be in violation of applicable Government Regulations (e.g., it is misbranded or adulterated) or pose a significant health and safety risk.

Recycled Material: A pre- or post-consumer use material that has been treated, salvaged, refurbished or otherwise reworked for re-use.

Regulatory Authority: Any national, provincial, local, governmental regulatory body (and any of their employees' or authorized agents) appointed or authorized to oversee activities of the food industry. Examples include European country specific Food Standards Authorities, Trading Standards Authorities; Food and Drug Administration, U.S. Department of Agriculture, Bureau of Alcohol, Tobacco, Firearms, and Explosives; and Canadian Food Inspection Authority. For purposes of this Manual, "Regulatory Authority" also includes any religious organization, which defines requirements for special product certification (e.g., Kosher).

Release: The action to discharge a product from Hold status for use after the cause of the Hold has been investigated, and Disposition determined.

Rework: Any product or product component that fails to make it completely through the manufacturing process in its first pass, but is suitable to be returned to the process stream. Rework can result from liquid or solid semi-finished product as well as from all finished products. Rework may include Non-Conforming product (finished or semi-finished), intermediate material or product used to flush ingredient and product delivery lines.

RTE: Ready to eat.

Sanitation: All actions dealing with cleaning or maintaining hygienic conditions of a Manufacturing Location. This ranges from cleaning/sanitizing specific equipment to periodic cleaning activities throughout a Manufacturing Location, including plant and grounds cleaning activities.

Tolerance: Allowable deviation from the target value of a certified reference or other standard.

Traceability: The ability to track materials on a Lot Number basis up and down the distribution chain; for example, to trace a specific lot of ingredient/component from the supplier who delivered it, to the product that contains it and to track a finished product to the primary external customer(s) or destination(s).

## Appendix 2 – Ingredient Master Specification

### General requirements

*Approved Suppliers*

All direct raw material suppliers' facilities must be approved by KraftHeinz Supply Chain Quality Management Team.

*Legality*

All ingredients supplied to KraftHeinz must comply with relevant Legislation applicable to the country of manufacture and the country the material is being supplied to. Consideration should also be given to relevant codes of practice, guidance documents and food standards such as CODEX ALIMENTARIUS-International Food Standards, FDA, USDA, CFIA, EPA, BRC, CCFRA etc.

This document may contain some limits that are more stringent that those defined in legislation, such limits both within the MS and Ingredient Specification shall take priority over legislation

*Risk Assessment*

Approved practices for identification, assessment, management & qualification of risk (e.g. HACCP) shall operate at all stages of the sourcing, manufacturing, storage and transportation and be comparable to the guidelines in CODEX ALIMENTARIUS

*Material Safety Data Sheet (MSDS) or Equivalent.*

When requested a MSDS or equivalent must be supplied with the raw material specification. The MSDS should always include storage requirements, hazards associated with the Material, risks to health, signs and symptoms of over exposure, First Aid measures and personal protective equipment required when handling the Material.

*Traceability*

All ingredients supplied to KraftHeinz must be fully traceable within a time frame that allows for appropriate actions to take place that effectively minimize any associated supply chain, consumer safety, legal compliance or operational risk. Suppliers must be capable of demonstrating the robustness of their traceability systems. Traceability requirements will be agreed with the KraftHeinz Supply Chain Quality Management Portfolio owner. A minimum expectation is one up, one down.

*Specifications*

All ingredients supplied to KraftHeinz must have a specification agreed. It is mandatory that once agreement has been reached by all parties a KraftHeinz Specification must be signed and dated to

demonstrate approval. The Supplier should retain a copy (or have access to a copy within an agreed specification management system) of the latest specification for their own reference and suppliers should ensure this is controlled through their document management system.

** Some regions within KraftHeinz have specific forms to be completed for specifications and or suppliers will be informed what documentation needs to be completed as part of the specification process.

If this material is specified as Kosher, Halal, Vegan, Vegetarian, GMO, Organic, dolphin friendly, UTZ certified, palm oil from a certified source, for example but not limited to. declaration of origin or government compliance status, etc. then documentation will be required to confirm this status.

*Nutritional*

Nutrition information is required by KraftHeinz for each ingredient supplied. As a minimum, the specification should contain Calories, Energy (Kj/ Kcal); protein; carbohydrates, of which sugars (Carbohydrate (available)); fat, of which saturates; monounsaturated, polyunsaturated and trans fatty acid, fiber (including method of analysis), Salt and / or sodium. Where further information is required by KraftHeinz this will be requested in the Ingredient Specification.

Nutrition Information may be provided from analysis of a representative sample of the ingredient or from a recognized published material or historical data (this must be demonstrable).

*Physical*

- Physical Standards apply to general defects (clumping, discoloration etc.), intrinsic and extrinsic foreign bodies.
- Must comply to any legal requirements (e.g. FDA defect action levels)
- The KraftHeinz objective is to achieve zero defects and foreign bodies. However, in recognition of the nature of certain ingredients a tolerance for defects may be defined in the Ingredient Specifications. Where no tolerance is stated in the Ingredient Specification, the default level will be zero

*Chemical*

KraftHeinz requires suppliers to ensure that additives / chemicals known to be present in the raw material are listed within the Specification and are shown at max level per 100g or equivalent. Wherever possible, levels should be at the lowest permissible amount but consideration must be given to the overall quality and safety of the ingredient being supplied.

*Residual chemicals*

Toxic or other objectionable substances (e.g. environmental contaminants, mycotoxins, process residues, pesticides, heavy metals, process contaminants, Veterinary drugs, hormones, etc.) shall not exceed the lowest limit set in legislation applicable to the country of manufacture and the country to

which the material is being supplied. Where more stringent maximum usage or residue levels are required, as considered appropriate for a particular range of finished products, these will be detailed in the individual ingredient specifications. It is expected that the supplier can demonstrate compliance with these standards by routine monitoring throughout the year. Where the results of checks on specific delivered batches are required on the certificate of analysis, this will be indicated in the ingredient specification.

*Solvent Extraction*

Solvent extraction (which may be part of the manufacturing process of a component or a sub-component) shall not be used unless specifically documented in the ingredient specification. If used, residual solvent levels must comply with the relevant current legislation. All precautions shall be taken to prevent contamination with solvents and lubricants.

*Antioxidants BHT/BHA*

Antioxidants BHT/BHA in oily vitamins/premixes should not be detectable at levels outlined by legislation in the country of manufacture and country to which the material is being sold. The Supplier must provide assurance that these compounds have not been used in the manufacturing process, and that similar assurances have been received from the oil producer.

*Additives*

Wherever possible KraftHeinz preferred choice is to use additive free ingredients which include: preservatives, antioxidants, artificial coloring, other nature identical / synthetic substances, processing aids and all other additives including monosodium glutamate and hydrolysed vegetable protein. KraftHeinz recognizes that in some circumstances it is not possible to provide the desired quality and safety attributes without the use of additives. In cases such as this the levels used will be in compliance with legislative, regulatory and nutritional standards and they will be permitted by exception according to the ingredient specification. The legal permissibility of these additives in the final food will be assessed by KraftHeinz and based on the information as provided by the supplier.

*Allergen*

- Suppliers to KraftHeinz must be able to demonstrate management of allergens through the use of appropriately documented risk assessment and control measures identified. The use of precautionary labeling shall not be in place of effective management.
- Management of allergens should encompass the complete manufacturing process including, but not limited to supply chain, cross contamination from other ingredients, other products being produced, subsidiary items such as equipment, lubricants, gloves, etc.
- KraftHeinz will require allergen information to be clearly labeled on incoming pallets.

*Microbiological*

- Microbiological Standards apply to - Bacteria, Spores, Toxins (e.g. marine biotoxins, toxins produced by pathogens, etc.) , Mould, Yeasts, Algae, Viruses and Parasites / Protozoa
- Microbiological Standards will be captured within the Ingredient Specification detail and will be agreed by the supplier and KraftHeinz as part of the specification Approval system.

*Test Methods for all standards.*

Testing procedures and methods must be sufficiently accurate and suitable to demonstrate compliance with specification. All methods used must be, or be equivalent to, ISO, AOAC, ASTA or BAM methods or locally approved equivalents. All methods must be fully validated, and laboratories must be able to demonstrate on-going effectiveness of the testing / sampling completed by them (e.g. participation in proficiency samples etc.). The specification will indicate the reference method.

*Record Management / Compliance*

All records that demonstrate ingredient compliance to an approved specification must be maintained for a reasonable time (refer 1.02, page 9) period to allow for documents to be produced in the event of litigation or a government investigation.

*Change Control*

No significant change including changes in the formulation / variety / source / compliance (Halal, GMO, allergen risk etc.)/packaging or process of materials / finished product/ location or facility shall be made without prior notice being given, in writing preferably 6 months in advance , to the appropriate KraftHeinz Supply Chain Quality Management (SCQM) contact and KraftHeinz have approved the change.

*Adulterants*

Ingredients supplied into the HJ KraftHeinz business will not be subjected to any form of adulteration in accordance with the relevant country legislation.

This includes the substitution or additions to foods with cheaper, often inferior ingredients and the sale of foods that may have public health implications, such as foods that are unfit for human consumption or are knowingly contaminated. This may also be referred to as deliberate substitution, dilution, addition of non-authentic substances, removal or replacement of authentic substances, tampering or misrepresentation of ingredients.

Typical examples of adulteration include illegal colorants (such as Sudan & azo dyes), melamine, physical or botanical substitution. Evaluation and control mechanisms to minimize the risk of adulteration must be implemented.

*Genetic Modification*

For the purpose of the document, 'genetically modified' means any food which has been derived from, or developed from an organism which has been modified by gene technology. Gene technology means 'recombinant DNA techniques that alter the heritable genetic material of living cells or organisms'.

No ingredient, wholly or partially composed of materials produced by or derived from genetic modification or recombinant DNA technology may be supplied to KraftHeinz without 12 months prior written notice by the supplier and prior written agreement by KraftHeinz. For ingredients where GM technology is in commercial use, material shall be sourced from an Identity Preserved non-GM source where the identity preservation system used is certified against a recognized standard.

No equipment used in the production, storage and transport of materials to KraftHeinz will be used in the production, storage, transport of goods containing or derived from any GM material.

*Irradiated Ingredients*

Raw materials including all compound ingredients and processing aids shall not be subject to irradiation treatment including but not limited to ionizing or gamma radiation without 12 months prior written notice by the supplier and prior written agreement by KraftHeinz.

*Novel Foods*

Raw materials including all compound ingredients and processing aids shall not contain any novel or be produced from novel food processes without 12 months prior written notice by the supplier and prior written agreement by KraftHeinz.

*Radiation Contamination*

KraftHeinz must be informed immediately if unintentional contamination by radiation is a risk. Before a decision on usage can be made it must be demonstrable that levels of radioactivity are below any relevant maximum limits specified by regulations relevant to the regions in which product is delivered to KraftHeinz and supplied from.

*Environment*

The producer must make all reasonable effort to protect the environment, to reduce waste and pollution in all its forms by the efficient use of energy (energy consumption and renewable energy), raw materials, water, packaging and transportation. As a minimum standard they must comply with local legislation applicable to the country of manufacture, the country the material is being supplied to and the region to which they are supplying.

*Palm Oil*

Palm oil and derivatives must be from a RSPO certified sustainable source. This requirement applies to palm oil supplied as a single ingredient and to palm oil used in compound ingredients. The supply chain shall be RSPO certified according to the appropriate supply chain model as detailed in the

individual ingredient specification. Documentation evidencing that certification will be made available when requested.

*Site & Equipment*

The site should be designed and maintained to ensure that production of ingredients is carried out following good manufacturing procedures and special attention should be paid to potential quality hazards which include but are not limited to; extraneous matter, foreign bodies, cross contamination, insect and rodent contamination.

*Plant Maintenance*

Suppliers should be able to demonstrate due diligence through a planned preventative system for plant maintenance to ensure that ingredients supplied to KraftHeinz are not at risk from either the premises or equipment. For critical equipment a programmed of validation and verification must be in place. Should KraftHeinz consider a more stringent maintenance regime is appropriate for a particular range of process equipment this will be discussed and agreed with the supplier.

*Plant Equipment*

Suppliers must ensure that all equipment being used is fit for purpose. Included in this scope but not limited to: ensuring food contact items are manufactured from suitable approved food contact materials, hygienically designed, calibrated, etc. When requested, documentation should be provided to KraftHeinz to demonstrate compliance with regulations/ regulatory authority requirements

*Packaging Standards*

Applicable to all ingredients where this packaging is used / required.

- Legality - All packaging material shall comply with legislation.
- Pack Weight-All packs must be delivered to the weight agreed within the specification and must meet any applicable regulations.
- Fit For Purpose - All packaging material shall be clean, undamaged, robust and fit for the purpose so that during handling and opening it does not lead to spillage or cause contamination of the ingredient. Returnable packaging shall remain fit for purpose throughout its life and packaging must not introduce an allergen risk.
- Tamper Evident - Tamper Evident packaging must be used if requested by KraftHeinz, details of which will be recorded on the specification.
- Taints / Residues - Packaging material including transport vehicles shall not have any foreign odors or impart any taint/residue to the ingredient. If the ingredient could cause taint to other materials then the packaging should be designed to prevent this.
- Migration - All packaging shall be suitable for food contact and at the request of KraftHeinz, the Supplier shall provide migration data and the relevant testing protocols.

*Packaging Requirements*

- Aseptic Bags - Aseptic bags shall be correctly dimensioned to suit the filling container system used.
- Drums
    - Drums must not have sharp edges or show any evidence of flaking paint or rust, must be free of dirt, dust, evidence of rodent or insect infestation, or any other foreign material. Second hand drums are only acceptable by prior agreement. Drums must be palletized according to the requirements of the individual ingredient specification.
    - Lids must be clean with no presence of flaking paint or foreign bodies; they should be pressed down firmly and securely fastened.
    - Clean new bungs should be used and securely fitted and must not be cross threaded.
- Bulk Bins - When KraftHeinz preferred option is bulk bins, the supplier shall be advised on weight and the specification for design and packaging standards shall be agreed between the supplier and KraftHeinz.
- Flexible Bulk Containers (FBCs) - FBC's used for delivery of materials must be manufactured from woven polypropylene, of a design approved by KraftHeinz. Bags must be stitched in such a way that all securing strings do not come loose on opening. Bags with loose strands of polypropylene fibers or poor stitching are not acceptable.
- Plastic Packaging - All primary and other plastic packaging which could pose a contamination risk, shall be colored and of a contrasting color to the supplied ingredient. It must be fit for purpose. As a guideline it should have a minimum thickness of 40 microns for units up to 25kg packed in low - density polyethylene (LDPE), or 25 microns for units up to 25 kg packed in linear low-density polyethylene (LLDPE). Full detail of requirements will be in the specification.
- Plastic Bags - When used as the primary packaging inside an outer secondary package, acceptable closing methods for the internal package include sealing by being loosely knotted, folded over or heat sealed.
- Rigid Containers - Where rigid containers need to be used, this will be specified in the individual ingredient specification. Such containers must be within regional weight health and safety legislation.
- Carton Tape - Carton tape must be colored and of a contrasting color to the ingredient and carton. The tape must be strong with immediate adhesion and must not tear upon removal.

*Prohibited Materials*

- Primary Packaging - Primary packaging shall not contain components that could contaminate the product on opening of the packaging. Staples, wires, transparent tape, string, rubber closures, patent fastenings, tags, loose ties, loose paper labels, plastic or metal closures should not be used

- Secondary Packaging - Staples, wires, transparent tape, string, rubber closures, patent fastenings, tags, loose ties, loose paper labels, plastic or metal closures should not be used. Where there is a justifiable need to use such closures this must be agreed with the site and will be clearly indicated in the ingredient specification. Tamper evident devices are acceptable on secondary packaging only with the explicit written approval of KraftHeinz. The secondary packaging must be designed to be opened without damaging the primary packaging or contaminating the product.
- Unless permitted by exception in the Ingredient specification, each package must be clearly marked legibly in bold lettering preferably in the local language for the receiving KraftHeinz facility, to show, as a minimum :
    - Supplier and manufacturer identification;
    - Ingredient name;
    - KraftHeinz ingredient account (item) number;
    - Net weight of each package
    - Batch code and production date;
    - Best before date;
    - Identification number (e.g. EEC, plant, export or other similar identification number), crop year when appropriate;
    - Any critical storage conditions;
    - Assured Production Methods such as Organic, Halal, Kosher, etc.- this may be included in the Ingredient Name.
    - Additional and/or alternative requirements may be required for different KraftHeinz sites and these will be detailed within the ingredient specification.

*Pallets*

- Pallets must have minimum 2-way entry and be suitable for warehousing in racks.
- Wooden pallets should be avoided as they may pose a contamination risk and must comply with all applicable legislation in country of destination.
- Pallets must be clean, dry and of sound construction, free from damage, splinters, raised nails and moulds.
- Fungicide treatment must not have impact with any taint and must not pose a contamination risk to the product

*Palletisation*

- Pallets should be made up of one batch code only. If this is not possible, prior approval must be sought from the KraftHeinz site being supplied.
- Pallet loads shall not overhang.
- Maximum pallet height and weight shall be agreed with each KraftHeinz receiving site.

- For product supplied in bags or boxes, a plastic or paper based layer pad (such as corrugated board or cardboard) must be placed between the pallet and the product.
- The palletized product will be covered with a plastic or paper based layer pad and secured, stretched or shrink-wrapped for stability. Strapping is the preferred method for drums, in some cases interlocking may be acceptable but this needs to be agreed with site prior to delivery.
- Damaged pallets will not be accepted

*Pallet Labels*

- Palletized product shall carry identification labels securely fixed to the top left of 2 adjoining sides
- The labels must be clearly marked in bold lettering to show, as a minimum:
- Supplier and manufacturer identification.
- Ingredient name clearly legible.
- Batch code and production date;
- Best Before / Use By / Best Before End date and any critical storage conditions;
- Pallet identification
- Allergen status. If this is not required it will be confirmed by KraftHeinz site being supplied.
- Assured Production Methods such as Organic- this may be included in the Ingredient Name.
- Identification numbers as appropriate (e.g. EEC, plant, export or other similar number).
- Additional and/or alternative requirements may be required for different KraftHeinz sites and these will be detailed within the ingredient specification

*Transport to KraftHeinz By Suppliers*

- Transport must be suitable for use providing adequate environmental protection e.g. rain, heat and freezing, be clean, free of pest contamination, hygienic and free from residues from previous loads.
- Ingredients must not be transported with odorous materials, chemicals or any other hazardous material.
- Internal lights must be protected to prevent possible glass contamination.
- Materials must be adequately protected to prevent transit damage, slippage on pallet or deterioration for any reason.
- Upon receipt loads shall show no sign of damage, slippage, deterioration or loss of contents.
- Transport containers and vehicles must be securely locked (or left in a secure place where this is not possible) at all times to prevent access to unauthorized personnel.
- Temperature monitoring and recording equipment must continually monitor and record the temperature in any temperature controlled vehicle. Temperature records must be dated and stored and be available to be checked by KraftHeinz in line with regulations.

- Bulk transport of ingredients must only be carried out in hygienically designed transport vehicles for edible foodstuffs. Any equipment that may come in contact with the product during delivery and transportation shall be free from any contaminating material.
- The tanker must carry or be able to provide on request a cleaning log/certificate (of trucks, valves and pumps) and where appropriate a log of previous loads, which must be available for inspection and must be in the language of the receiving facility.
- Tamper evident seals must protect all valves, hoses and hatches or other means of access. A KraftHeinz operator must witness the breaking of the seal immediately before discharge.
- In order to eliminate risk of cross contamination in bulk deliveries, any bulk container or reusable bulk packaging shall be dedicated only for use with the specified ingredient supplied to KraftHeinz, OR shall be subjected to a robust cleaning regime, validated to confirm removal of residues.
- Additional and/or alternative requirements may be specified for different sites: these shall be detailed in the individual ingredient specification.
- Adequate controls must be applied during storage and transportation to prevent contamination of the load by hazardous material (such as, but not limited to glass, metal, stones, rodents, insects). Any load contaminated by such hazardous material will be rejected by KraftHeinz and the supplier shall be held liable for any consequential loss to KraftHeinz.

*Delivery Documentation*

With each delivery, the following delivery information must be provided either in paper or electronic form- to be agreed by KraftHeinz receiving site.

- Material Name and Number
- Manufacturer's Name
- Purchase order number
- Quantity delivered
- Manufacturer's batch number(s)
- Date of manufacture
- Expiry date(s)
- Assured Production Methods such as Organic- this may be included in the Ingredient Name.

*Certificate of Analysis (COA)*

Where an agreement exists between KraftHeinz and the supplier to provide a COA, the certificate must be provided either with the delivery addressed to the nominated department/ central department at the receiving factory / business or by electronic mail or facsimile to the same department at the receiving factory prior to delivery. Where ingredient shelf life dictate that the certificate is not available until after the material is delivered to KraftHeinz, local agreements must be in place with the receiving plant to receive the COA after delivery.

The following information must be included in the COA:

- Material Name and Number
- Manufacturer's Name
- Manufacturer's batch or lot number(s)
- Date of manufacture or Expiry Date
- Physical, Chemical, Microbiological results as indicated in the Compliance section of the individual ingredient specification
- Signature and date of approval (Electronic signatures are permitted)
- Testing / analysis date
- Principle of test
- Testing results
- Any additional local requirements will be detailed in the individual ingredient specification.
- The following additional information is preferred but not mandatory
- Purchase order number

**Organic Requirements**

Applicable to all Organic ingredients

*Regulations*

Organic ingredients shall comply with the Legislation applicable to the country of manufacture and the country to which the material is being supplied in accordance with a recognized certifying body on organic production.

*Registration of Premises*

All premises used for the supply and processing of organic materials must be registered with an organic body that is recognized by the organic certification body used by the KraftHeinz facility being supplied. Each ingredient supplied to KraftHeinz must be included within the organic schedule for that premises

*Organic Ingredients Purchased Outside of the KraftHeinz purchasing site.*

If organic ingredients are purchased from outside the country being supplied and not on the list of permitted third countries of the country being supplier, before it is delivered to KraftHeinz, an import license must be applied for, and issued by the relevant Authority who maintains the register of organic standards in the importing country. It is the supplier responsibility to ensure that the appropriate certificates and standards are applied for the country of origin and the country of procurement.

*Organic Documentation Provision*

Arrangements should be made with the receiving KraftHeinz facility / supply chain management team / specification management team on the preferred means of providing the relevant documentation.

**Crop Requirements**

Applicable to Fruit, vegetables, nuts, pulses and legumes, cocoa, grains,processed grains, seeds, herbs and spices and to other primary vegetative raw materials (all crop types). Exempted materials will be "heavily processed derivatives of vegetative materials, extractives, meat and dairy products and additives.

*Regulations*

All Crop derived ingredients shall comply at a minimum, with regulations and standards such as those specified by governments, governmental agencies (e.g. FDA, USDA, CFIA. EPA) and recognized bodies such as codex including those relevant for infant feeding, applicable to the country of manufacture and the country to which the material is being supplied. Such standards may be applicable to crop protection products, process contaminants, environmental contaminants, heavy metals, etc.

Where KraftHeinz has requirements over and above legal requirements, these will be detailed in the individual ingredient specifications (which will also require COC / COA requirements.)

*Supply Criteria*

- KraftHeinz requires that all crops are healthy and harvested at an appropriate maturity, they should be from the latest season's production or a crop year agreed in contract with KraftHeinz.
- Crops should be supplied from sources demonstrating good field management techniques / control methods and Traceability, relevant agricultural standard advised by KraftHeinz such as in the Good agricultural manual to ensure that crop protection residues are within legal limits.
- Records of all treatment are to be maintained and made available to KraftHeinz on request. This may also include other products during growing and production.
- Sewage Sludge - No application of sewage sludge is acceptable in the twelve months period prior to the growth of any crop used to supply KraftHeinz.
- Soil Standards - Where it is deemed this is a high risk soil should be tested for heavy metals to ensure that it complies with Legislation. KraftHeinz must be informed if the chemicals are above the legal limits.
- In some instances, and with agreement with KraftHeinz ingredient testing for heavy metals will be an acceptable alternative to testing soil.
- Post-harvest delivery conditions should be controlled to effectively minimize associated hazards.
- Although the use of Post Harvest chemical treatments are recognized as an essential factor in the production of some produce types, KraftHeinz requests that suppliers try to limit usage as far as possible and investigate alternative measures to ensure produce reaching KraftHeinz is at the desired quality.
- Crops must be supplied to the quality demanded by the specification.

*Flour Treatments*

Flour may only be bleached, fortified with minerals or improvers or heat treated, if this is clearly defined in the ingredient specification or is a legal requirement.

*Tomato Products*

Producers of tomato products for KraftHeinz are required to participate in ring trial calibration checks for measurement of Brix, pH, Bostwick, colour and Howard Mould Count.

"The target for light filth contamination is zero, and vendors will take all reasonable precautions to achieve zero contamination. Where tolerances are provided within the specification these are included to account for exceptional circumstances. Routine monitoring shall be conducted aligned to legislation in country of manufacture and the country the material is being supplied to. Where no relevant legislation exists, risk assessment shall be conducted to determine the appropriate testing frequency required to demonstrate compliance."

*For Tomato Paste*

Samples and production records will normally be checked by a KraftHeinz technologist at the producing factory. If these are not inspected in situ they are to be dispatched to the buyer's central laboratory to be assessed by the Supply Chain Quality Manager and Scientific Service. Product should not be dispatched until the samples and production records have been approved.

*Crop Storage & Handling*

Crops shall be stored, prepared, packaged, and handled under hygienic conditions.

**Animal Welfare and Animal Product Requirements**

At the KraftHeinz Company, we are committed to responsible sourcing, and to identifying better and more sustainable ways to operate. In support of our commitments, we are dedicated to the humane treatment of animals, and to prioritizing continuous improvement in animal welfare. Although we do not raise animals, we understand that we are an important partner in improving the welfare of animals in our supply chain. We seek to cultivate and nurture relationships with suppliers who share similar values. As such, we are committed to securing responsibly sourced products from suppliers who adhere to the standards set forth in this Global Animal Welfare Policy, including the Animal Welfare Policy Implementation Guide attached (collectively, this "Policy") and who treat animals with care, understanding and respect

Animal Welfare Policy Link

Animal Welfare Policy Implementation Guide Link

**Infant (IF) Meat Requirements**

Applicable to Meat and Fish supplied to KraftHeinz to be used in the production of Infant products only.

*Regulations*

All Meat and Fish ingredients shall comply at a minimum, with regulations and standards including those relevant for infant feeding, when KraftHeinz stipulates to a supplier this is required in the ingredient specification.

Where KraftHeinz has requirements over and above legal requirements, these will be detailed in the individual ingredient specifications. The ingredient specification will include maximum allowed levels for all relevant contaminants.

*Supply Criteria*

KraftHeinz requires suppliers to verify the supply chain back to the animal husbandry . The verification includes the selection of the animal husbandry, the well-being and health of the animal, the management of the veterinary drugs and the animal feed. A list of approved farms shall be available for KraftHeinz on request.

Every effort must be made to prevent the risks associated with the environmental pollution. Any nearby pollution source that can have an impact on the plot of land in question must be assessed through a risk analysis.

*Traceability*

Full traceability back to the source farm must be in place for all animals and throughout the complete process. Systems shall be in place for ensuring identification and traceability of livestock on farms. Each individual packaging of meat supplied to KraftHeinz shall be traceable to a specific farm.

*Management of Veterinary Drugs*

"Farmers shall work under supervision of a qualified veterinary surgeon any a notifiable diseases must be acted upon according to local authority requirements together with notify KraftHeinz. Only remedies authorized by the Competent Official National Authority and purchased from legally approved sources, are permitted. The farmer shall record any treatment and treatment records shall be available to KraftHeinz upon request. During the farming, hormonal and antihormonal substances, B-agonists, anabolic substances or substances with anabolic effects are forbidden. All medicines must be used appropriately, respecting all withdrawal periods. Treatments should be avoided at the time of slaughtering to remove the risk of residues. In particular, there are some specific medicines that, at whatever limit, represent a hazard to human health. For this reason, the use of the following medicines is prohibited:

- Aristolochia spp. and preparations thereof
- Chloramphenicol
- Chloroform
- Chlorpromazine
- Colchicine
- Dapsone
- Dimetridazole
- Metronidazole
- Nitrofurans (including furazolidone)
- Ronidazole"

*Animal Feed*

- The feed should be of vegetable origin as much as possible.
- Meat meals and animal protein meals in general are not allowed with the exception of fish meals for fish and milk for veal.
- Food industry waste in general shall not be used
- Use of Canthaxanthin in breeding fish is forbidden
- The use of all medicinal feed additives, including antibiotic and digestive enhancers for non-therapeutic purposes is prohibited.

**Additional Infant (IF) requirements**

Applicable to Fruit, vegetables, nuts, pulses and legumes, cocoa, processed grains, seeds, herbs and spices and to other primary vegetative raw materials (all crop types). Exempted materials will be "heavily processed derivatives of vegetative materials, extractives, meat and dairy products and additives.

*Supply Criteria*

KraftHeinz requires suppliers to verify the supply chain back to the fields or farms. Crops shall be sourced from selected farms:

- Every effort must be made to prevent the risks associated with the environmental pollution. Any nearby pollution source that can have an impact on the plot of land in question must be assessed through a risk analysis.
- Farmlands must be identified with a unique code (GPS coordinates for example)
- Experimental crops are not allowed either within the considered plot of land or in any other plots of land of the same farmer."

KraftHeinz requires suppliers to verify that water used for irrigation does not represent a contamination source for the harvest. Any sourced water must be potable and fit for purpose.

Pesticide treatments must be carried out in compliance with good agricultural practices in order to comply with any applicable laws and the requirements of this specification. Any crop treatment carried out (including the ones applied directly on seeds prior to seeding) must be recorded in the crop book which must be available for KraftHeinz on requested.

Pesticides which must not be used in agricultural production intended for the production of processed cereal-based foods, baby foods, Infant formulae and follow on formulae Maximum level as consumed:

- Aldrin and dieldrin expressed as dieldrin: 0.003 mg/ kg
- Disulfoton (as sum of disulfoton, disulfoton sulfoxide and disulfoton sulfone expressed as disulfoton): 0.003 mg/ kg
- Endrin: 0.003 mg/ kg
- Fensulfothion (as sum of fensulfothion, its oxygen analogue and their sulfones, expressed as fensulfothion): 0.003 mg/ kg
- Fentin, expressed as triphenyltin cation: 0.003 mg/ kg
- Haloxyfop (as sum of haloxyfop, its salts and esters including conjugates, expressed as haloxyfop): 0.003 mg/ kg
- Heptachlor and trans-heptachlor epoxide, expressed as heptachlor: 0.003 mg/ kg

- Hexachlorobenzene: 0.003 mg/ kg
- Nitrofen: 0.003 mg/ kg
- Omethoate: 0.003 mg/ kg
- Terbufos (as sum of terbufos, its sulfoxide and sulfone, expressed as terbufos): 0.003 mg/ kg
- Cadusafos: 0,006 mg/ kg
- Demeton-S-methyl/ demeton-S-methyl sulfone/ oxydemeton-methyl (individually or combined, expressed as demeton-S-methyl): 0,006 mg/ kg
- Ethoprophos: 0,008 mg/ kg
- Fipronil (sum of fipronil and fipronil-desulfinyl, expressed as fipronil): 0,004 mg/ kg
- Propineb/ propylenethiourea (sum of propineb and propylenethiourea): 0,006 mg/ kg

The use of fertilizers coming from the composting of urban and industrial waste or from urban and industrial wastewater treatment plants is forbidden. This requirement is also valid for the 3 years prior to the year of cultivation.

The use of ammonium sulphate coming from solid waste by products is forbidden. For all other fertilizers (organic and non-organic) a risk assessment must be carried out to remove the risk of physical, chemical (for example heavy metals) or microbiological contamination on the final harvest. It is mandatory to verify that any fertilizer applied meets the legal requirements of the country of the farm.

For all organic/inorganic and mineral fertilizers, there must be a certificate of analysis including the level of nutrients, the level of heavy metals (particularly Cd, As, Cr); analysis must be referred to the fertilizer batch used."

*Crop Storage & Handling*

For cereals and flours intended for IF production no postharvest chemical treatment is allowed. For all fruits and vegetables KraftHeinz shall be asked for approval of each individual application.

Proper precautions shall be in place to effectively prevent a contamination with non-infant materials.