

INFORMATION ON THE APPLICANT / ORGANIZATION

Organization	Contact person
Business ID.	Tel.
Address	E-mail
Invoicing address (if different from the applicant's)	Sites/Address of sites (if different from the applicant's)
Standard(s) <input type="checkbox"/> ISO 22000 <input type="checkbox"/> FSSC 22000 Food <input type="checkbox"/> FSSC 22000 Food Packaging <input type="checkbox"/> IFS Food <input type="checkbox"/> BRC Food <input type="checkbox"/> AOECs, Gluten Free <input type="checkbox"/> SQMS <input type="checkbox"/> FAMI-QS <input type="checkbox"/> COCERAL-GTP, EFISC-GTP <input type="checkbox"/> Europe Soya <input type="checkbox"/> MSC/ASC Chain of Custody	
Activities/scope(s) to be applied for (preliminary coverage of certificate)	

COMMITMENT

We have acquainted ourselves with the general regulations of system certification (ABC 200). When we are granted the certificate as the applicant organisation as well as in the name of the other companies listed in the application, we agree to comply with the rules above and also with other regulations given by Inspecta Sertifiointi Oy concerning system certification.

We thus bind ourselves to follow the above-mentioned standard as well as valid issues of the particular general regulations for the validity period of our certificate. I hereby warrant that I am entitled to undersign this application on behalf of all the other organisations mentioned in the application as well.

Date

Applicant's signature

Inspecta Sertifiointi Oy

P.O. Box 1000
FI-00581 Helsinki, Finland
Tel. +358 10 521 600
fi.sertifiointi@kiwa.com

Visiting address

Sörnäistenkatu 2
00580 Helsinki, Finland
www.kiwa.com

Business ID

1065745-2



IDENTIFICATION OF ACTIVITIES

Turnover of operations to be certified m€ (previous year)
Description of products/ product groups, services and processes
Sites included in certification and a possible separate headquarters and their location
<u>Only for IFS certification</u> , product types (1-11) and processes (P1, P2, P3...) per site (see last page)
<u>Only for BRC certification</u> , size of manufacturing facility per site to be certified (m ²)
Operations under common control (eg purchases or similar, controlled from a separate head office)
Number of personnel in total and during the largest shift per site, number of shifts
A brief description of any seasonal activity and its impact on personnel levels
Number and description of HACCP studies per site. The HACCP study corresponds to a hazard analysis carried out for a product or service group whose hazards, production technology and, where applicable, storage technology are similar.
Off-site storage or processing (own, rented or external) and / or outsourced manufacturing processes
Activities and/or sites excluded from certification
Other certified standards or product approvals the company has
Have any external consultants participated in the development of your management system? <input type="checkbox"/> no <input type="checkbox"/> yes. Name of the consultant?
Has the system been certified before <input type="checkbox"/> no <input type="checkbox"/> yes. By whom, which standard?
Desired time of audit

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PRODUCT TYPES FOR IFS:

1	<input type="checkbox"/>	Red and white meat, poultry and meat products	7	<input type="checkbox"/>	Combined products
2	<input type="checkbox"/>	Fish and fish products	8	<input type="checkbox"/>	beverages
3	<input type="checkbox"/>	Eggs and egg products	9	<input type="checkbox"/>	Oils and fats
4	<input type="checkbox"/>	Dairy products	10	<input type="checkbox"/>	Dry goods, food additives and supplements
5	<input type="checkbox"/>	Fruit and vegetables	11	<input type="checkbox"/>	Pet food
6	<input type="checkbox"/>	Grain products, cereals, industrial bakery & pastry, confectionary, snacks			

PROCESSES FOR IFS:

A	P1.	Sterilisation (e.g. cans)
B	P2.	Thermal pasteurisation, UHT/ aseptic filling; hot filling; Other pasteurisation techniques e.g. high pressure pasteurisation, microwave
C	P3.	Irradiation of food
	P4.	Preserving: Salting, sugaring, acidifying/ pickling, curing, smoking, etc. Fermentation/ acidification
	P5.	Evaporation/ dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)
D	P6.	Freezing (at least -18 °C) including storage Quick freezing, Cooling, chilling processes and respective cool storing
	P7.	Antimicrobial dipping/ spraying, fumigation
E	P8.	Packing MAP, Packing under vacuum
	P9.	Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing e.g. clean room technology, "white room", controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10µm)
	P10.	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal
F	P11.	Cooking, baking, bottling, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion
	P12.	Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/ blending, slaughtering, sorting; manipulation Storing under controlled conditions (atmosphere) except temperature
	P13.	Distillation, purification, steaming, damping, hydrogenating, Milling