

HANOS NEDERLAND
Internationale Horeca Groothandel
p/a secretariaat Admidex BV
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Name: HANOS Nederland
Address details: <https://www.hanos.nl/en/groothandels>
<https://www.hanos.be/en/groothandels>
Quality systems: ISO22000:2018 (certified)
SKAL (BIO NL) (certified)
Certisys (BIO BE) (certified)
Download certificates: <https://www.hanos.nl/en/kwaliteitszorg>

RE: Statement of Quality Assurance HANOS Netherlands and Belgium

Food safety

All HANOS branches in the Netherlands and Belgium work according to the Food Safety System ISO22000: 2018 Our quality system is audited annually by an external accredited party on the basis of random sampling. In addition, our Dutch branches are registered and approved by the NVWA (Dutch Food and Consumer Product Safety Authority) with EC approval.

Our Belgian sites operate in accordance with the ISO22000:2018 Quality Management System and also in conformity with the automated control system of the FAVV (Federal Agency for the Safety of the Food Chain) and are assessed several times a year to verify the proper functioning of the Quality Management System.

We meet the following basic quality requirements:

- ✓ Unbroken refrigeration chain.
- ✓ Refrigerated products between 2-3°C up to a maximum of 7°C.
- ✓ Deep frozen products ≤ -18°C
- ✓ Pre-packaged products are marked with THT and/or production date/label.
- ✓ The packaging must be clean, undamaged and dry and must not show any traces of pests.
- ✓ The goods must be transported and delivered under hygienic conditions. The driver should look neat and wear clean clothing.
- ✓ HANOS conforms to the requirements set by law and specified in, inter alia, the EC Regulation 852/2004 and the Commodities Act.



Recall procedure

In the event of a Recall, contact the branch management of your HANOS branch or your account manager.

<https://www.hanos.nl/en/groothandels>

Food Defence

Physical Security:

- ✓ Access control by means of customer passes and badges for staff. In addition, all visitors and suppliers are required to register.
- ✓ External storage units are locked and access to them is limited.
- ✓ All HANOS branches are secured with a closed camera system.

Information security:

- ✓ Access security by means of personal passwords.
- ✓ Staff Confidentiality Statements.
- ✓ Codes of Conduct included in HANOS internal regulations.

Organizational Measures

- ✓ Each HANOS employee has a personal badge that is individually designed to prevent unauthorised access to areas.
- ✓ Passed and staff badges are managed by a security coordinator.

Purchasing HANOS

Supplier Declaration:

All our suppliers are required to sign a HANOS supplier code that includes agreements on integrity, the environment and sustainability, food safety and human rights. We thereby encourage our suppliers to reduce as much as possible the emissions of CO₂, nitrogen, particulate matter, odor, from wood, metal or other materials.

Local purchasing:

Due to an increasing market demand for locally and regionally produced products, our purchasing policy encourages our branches to more actively purchase local products from small-scale, local growers, farmers and producers.

Sustainable fishing:

In cooperation with our partner Jan van As, we supply fresh fish that has been caught in a responsible manner, daily. They are the initiators of Vis & Seizoen. The Vis & Seizoen range is based on three criteria: the right season, sustainable fishing technique and quality. The range consists of MSC or ASC certified fish or is approved by the Good Fish Foundation: www.visenseizoen.nl.

Date: 23-06-2022

Manager of Quality Assurance

M.J.M. Kappert

