



## Supplier Audit Questionnaire – BETTEC B.V.

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### Distributing company:

**BETTEC B.V.**

Nieuwe Hertogenweg 20  
6291BP Vaals  
The Netherlands

**Customer Service / Sales:** Individual contact person

**Emergency contact (24/7)** Alexander Hautmann, General Manager BETTEC B.V.  
+49 177 3206885 | [alexander.hautmann@colourfood.de](mailto:alexander.hautmann@colourfood.de)  
and please contact your local contact person.

**Registration (NL):** Chamber of Commerce Roermond: 66672325  
VAT: NL 8566.55.296. B.01

**Products / Brand:** Colourfood Professional

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### Manufacturer:

**GNT International B.V.**


Industrieweg 26  
5731 HR Mierlo  
The Netherlands

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**BETTEC B.V.**

Vaals, Juni 2020





Dear Valued Customer

please note that BETTEC does not complete any other individual agreements and supplier self audit questionnaires for customers.


The information included in this questionnaire is of confidential nature and should be regarded as confidential.

Our quality management and product safety is covered by the available certifications. In addition, we ensure high product quality through internal controls.

Please use the information provided.

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**The scope of this Supplier Self Audit Questionnaire is as follows:**

1. Quality Management System
  2. Products
  3. Manufacturing Facility
  4. Safety and Hygiene
  5. Cleaning
  6. Raw Materials
  7. Supplier Management
  8. Water Supply
  9. Foreign Matter Policy
  10. Allergen
  11. GMO
  12. Pest Control
  13. Final Product Evaluation
  14. Packaging Materials
  15. Storage
  16. Traceability
  17. Non-Compliance
  18. Waste
  19. Transportation
  20. Crisis Management
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	EVALUATION SCOPE	COMMENTS
<b>QUALITY MANAGEMENT SYSTEM</b>		
	Does the company have a quality management system?	The manufacturer's quality management procedures have been implemented according to ISO 9001:2008. Implemented procedures are constantly maintained and approved.
	Does the company hold certifications according to GSFI food safety management schemes?	The manufacturer is certified according to the following GSFI standards: <ul style="list-style-type: none"> <li>• IFS, Version 6.1, higher level,</li> <li>• FSSC 22000</li> </ul>
	Has an appropriate HACCP system been implemented?	A HACCP system according to FSSC 22000 standard has been implemented and certified accordingly.
	Is there a specialised team established for HACCP?	Several team members from different departments review the scheme minimum once a year.
	Are production processes defined and described?	Definitions and descriptions for all processes have been set up in the quality manuals.
	Do you have an internal audit program in place?	Internal audits cover all processes and procedures and are performed minimum once a year by quality management.
<b>PRODUCTS</b>		
	How are the products classified?	The COLOURFOOD PROFESSIONAL product range is defined as food ingredient. Please refer to product specifications for labelling recommendation.
	Is the classification as Colouring Food legally recognized worldwide?	COLOURFOOD PROFESSIONAL Colouring Food concentrates are fully compliant with the "Guidance Notes on the classification of food extracts with colouring properties, Version 1 of 29th November 2013" endorsed by the EU Standing Committee, which provides simple and practical criteria for the differentiation between Colouring Foods and additive food colours within the EU.
	Are technical data sheets for final products available?	BETTEC provides specifications for each COLOURFOOD PROFESSIONAL product. Specifications are valid without signature.
<b>MANUFACTURING FACILITY</b>		
	Do you manufacture in your own facilities?	All products delivered to our customers are manufactured at GNT International B.V. (manufacturer).
	Does the manufacturer manufacture other product than food ingredients in your facilities?	The manufacturer is primary manufacturer of fruit and vegetable concentrates. Side-stream products may be used for animal feed.
	Are the control and measurement tools supervised and regularly checked and calibrated?	Tools and devices are calibrated according to manufacturers' recommendations within appropriate intervals.
	How long does the manufacturer keep retain samples for delivered lots?	Retains samples are kept minimum until end of shelf life under frozen conditions.
	Do products pass a final release procedure and which parameters are covered?	The final release procedure covers all specified physical-chemical parameters and microbiological properties.
	How are test results provided to customers?	Results are given on a Certificate of Analysis, which is provided for each shipment and batch.

SAFETY AND HYGIENE	
Does the manufacturer has a Safety and Hygiene Policy, is it clearly posted and are all workers trained accordingly?	The manufacturer holds a documented personal and process hygiene policy. Personal hygiene is part of regular training lessons. Signs remind employees to wash and disinfect their hands before entering production.
Does the manufacturer provide protective clothing and how is laundry organised?	The manufacturer provides appropriate protective clothing (e.g. footwear, caps, gloves, etc.). Work clothing must be changed minimum once/week, external laundry service is under contract.
Are appropriate locker and changing rooms provided?	The manufacturer operate changing rooms according to the black-white-system to comply with highest hygiene requirements.
Are hand-washing facilities appropriate and available before entering production?	The manufacturer provides cold & hot water taps (touchless or hand operated), detergent dispensers - appropriate for food handling, paper towels and disinfection dispensers. Signs remind employees to complete their hygiene program before entering production.
CLEANING	
Does the production site have manuals for cleaning and disinfection of production rooms, machines, devices and appliances?	Process equipment and production area are cleaned and maintained according to our master sanitation plan by our own staff. Changing rooms, canteen and offices are cleaned by external contractors.
How is efficiency controlled and verified?	According to cleaning instructions for the production equipment the efficiency tests include e.g. visual checks, control of rinsing water (e.g. conductivity, pH value). Results are reviewed to decide if corrective action is necessary.
How are cleaning concentrations checked? Are all chemicals and cleaning agents properly labelled and stored separately and are relevant SDS available?	Following the master sanitation plan, chemical concentrations are identified by CIP program. For manual dosage, the cleaning personal strictly follows documented procedures. Cleaning chemicals and devices are separately stored and clearly labelled, SDS are available.
RAW MATERIALS	
Does the manufacturer has full control about your supply chain? How does the manufacturer assure authenticity of your raw materials?	The manufacturer is a primary processor of fruit and vegetables and has in place adequate quality controls for all raw materials and ingredients. All processing of primary agricultural raw material is undertaken in our factories located in Europe. The manufacturer takes all necessary actions to ensure the quality and authenticity of the products and due to the vertical integration the risk of economic adulteration is very low. Based on a comprehensive risk assessment a detailed monitoring program on potential adulteration has been set up.
SUPPLIER MANAGEMENT	
How does the manufacturer manage their suppliers?	The manufacturer follows a documented supplier approval system to use only approved suppliers.
What are the main principles to choose and approve qualified suppliers?	e.g. reliability, non-GMO-policy, kosher and halal certification, allergen- policy, sustainability and ethical principles, price, etc.
Does the manufacturer has written specifications for all purchased goods?	The manufacturer holds written specifications for all used raw materials, ingredients, additives, processing aids, and packaging materials.
Are audits conducted at suppliers?	Supplier audits are conducted on a regular basis, key suppliers are visited and audited.
Which quality documents are requested from suppliers?	e.g. specification, GFSI certificates, kosher- and halal certificates, residues analysis, HACCP Flow chart, conformity declarations, etc.

<b>WATER</b>	
Does the water used in production processes and cleaning comply with applicable regulations for drinking water?	Water sourced from municipal water supply must comply with EU Drinking water legislation; Regular tests are performed by the supplier.
How does the manufacturer treat waste water?	Waste water is transported in separate piping and covered drainage to be disposed into the city sewer. No contamination risk with potable water is given.
<b>FOREIGN MATTER</b>	
Is there any risk of product contamination by metal, glass, paper, wood or any other foreign matter?	The manufacturer has established a foreign body policy. The use of glass and hard plastic in the production plant must be avoided as far as possible. Foreign body control is part of HACCP system.
What preventive measures avoid final product contamination by any foreign matter (metal, glass, plastic, paper, wood etc.)?	The manufacturer has several filtering and sieving steps in a closed production system. Mesh size: 0.05 – 1mm Filters are checked prior to and after each batch.
Is there a glass and hard plastic register?	The glass register is regularly checked; Min. once a month.
Is there a procedure for dealing with broken objects made of glass and hard plastic?	In case of breakage clear handling instruction is available
<b>ALLERGEN</b>	
Does the manufacturer has an allergen control program on site	It is the manufacturer's policy to avoid allergens. Please refer to the specific product specification
Are allergens used in production?	The manufacturer has raw materials on stock, which contain SO <sub>2</sub> , but no allergens – according to EU legislation - are used on production site.
Is the cross contamination possible?	Non-existence of cross-contamination due to integrated and certified HACCP system;
Is the manufacturer site nut-free? Are the manufacturer suppliers nut-free?	The manufacturer has a nut-free production site, suppliers must guarantee to supply nut-free products.
<b>GMO</b>	
Are GMO raw materials and components used in production?  Do production processes apply GMO?	It is the manufacturer's policy not to use any GMO raw materials, additives or processing aids as per Regulations 1829/2003 and 1830/2003. Suppliers must confirm non-GMO raw materials and production processes for all supplied goods. Please refer to the GMO Statement.
<b>PEST CONTROL</b>	
How is the pest control conducted?	Pest control is performed by an external contractor, appropriate inspection reports are documented and filed.
Is there a schedule for inspection of pest control devices?	Contractor visits every six weeks
What is covered by the manufacturer pest control?	The contract covers pests such as rodents (rats, mice, etc.), cockroaches, ants, further insects.
Is there a proper documentation for chemical agents used? Are these agents properly stored?	Any chemical agents used for pest control are clearly labelled and stored separately. SDS are available

FINAL PRODUCT EVALUATION	
Does the manufacturer has an on-site laboratory?	The on-site laboratory is used for in-process-controls and all analysis of the positive release procedure
Does the manufacturer use external laboratory services?	External accredited laboratories are used for e.g. pathogens, heavy metals, nutritionals, pesticides, etc.
Are the used laboratories accredited?	Internal lab at the manufacturer is not accredited. To ensure appropriate performance Proficiency Testing Programs are performed regularly.
What type of evaluation is made on the finished products?	Finished products must pass a positive release control procedure covering all specified parameters, e.g. colour intensity, dry matter, total acidity, pH and microbiological parameters; Results are provided on Certificate of Analysis with each shipment.
What is the procedure in case of unsatisfying evaluation results?	Non-compliant products are blocked, clearly marked and stored separately until decision about further action.
PACKAGING MATERIALS	
Does the packaging material contain recycled components?	No recycled material is used in food contact packaging material.
Does the manufacturer has declaration of conformity for materials in contact with food in compliance with EU Regulation no. 10/2011?	Suppliers of packaging material must provide appropriate documentation and analysis results and a Declaration of Conformity.
Does the company conduct overall and specific migration testing?	Suppliers provide analysis results in compliance with specific product parameters.
STORAGE CONDITIONS	
Does the storage of final products and components take place in controlled conditions?	The manufacturer and BETTEC B.V. have dry, refrigerated and frozen storage areas to provide specific storage conditions for any product on site.
Are the measuring devices for temperature and humidity part of your calibration scheme?	Yes, where applicable;
Does the manufacturer and BETTEC also have external warehouses?	External warehouses are used by the manufacturer for storage of raw material and semi-finished products. Warehouses are under the scope of GNT's quality management (internal audits, visits).
TRACEABILITY	
Is there a traceability system applied?	Every raw material, ingredient, packaging material, semi-finished and finished good is lot-coded to enable full traceability.
How is the lot coding system defined?	Our lot coding system L-yyS12345 is defined as follows: y= Year; S= Sales; 12345= unique, consecutive batch number
Are the final products marked with lot number to identify customer and product?	The Lot-number enables us to trace our products at least one step up and down.
Does the manufacturer keep reference samples and how long?	Reference samples are kept until end of shelf life and stored under specified conditions.
Does the company conduct traceability tests?	Traceability tests and/or mock recalls are conducted minimum once a year.
NON-COMPLIANT PRODUCTS	
Does the manufacturer has a complaint procedure, considering also processes for corrective actions and recall?	Complaints are handled by quality department and include rood cause, corrective action and proving effectiveness.
Does the manufacturer store noncompliant products separately and control their usability?	All non-compliant products are clearly labelled, stored separately until decision about further procedure has been taken.
WASTE	
What types/categories of waste are identified in production site?	e.g. process water, plastic, paper, organic waste.
Are there agreements signed for collection of all identified waste?	Collection of waste is product specific and performed accordingly (daily to weekly).
Are the waste containers stored separately and properly labelled?	Waste containers are appropriately stored (e.g. outside, covered) and labelled;

TRANSPORTATION	
	Does the company have its own transport means?
	Is cleanliness of the vehicles checked before loading?
CRISIS MANAGEMENT	
	Does the company have a business continuity plan?
	Who is the person to contact in a case of crisis?
Transportation is out-sourced to an external forwarding company	
Cleaning of transport vehicles is in responsibility of third-party. The manufacturer performs random checks.	
The manufacturer has a business contingency plan defining e.g. a strategic stock of semi-finished goods, which represent the needs of approx. 12 months global supply. The strategic stock of finished goods represents the needs of approximately 10 weeks global supply.	
The first contact is your local contact person. BETTEC has a 24/7 emergency contact no – see first page of this SAQ;	

**BETTEC B.V.**

Vaals, Juni 2020