

# Social Responsibility: Ensuring the safety of food

Ensuring foodstuffs are safe for consumption is a shared responsibility that goes through the whole value chain from farming to production, storage and delivery. Safe and tasty products is a promise we make to our customers and consumers.

### Excellent environment for safe food production

In HKScan's Nordic production countries the conditions for a safe food production chain are good. We have abundant pure water resources, cool climate and cold winters, long summer days, clean soil and air. Our meat production chain is short due to contracted or own animal production, we know how, and in what kind of environment, the animals are reared. Our effective food safety management systems ensure the safety of food, including all raw materials and ingredients as well as the delivery of them.

Safe and nutritious food is the key to good health. Population growth and climate change will increase the global concern and demand for safe food. Globalization has made food chains related to food production and procurement longer and more complex and increased the risk of incidents related to food safety.

**Food safety is a mix of high level expertise**

\* PROCESS HYGIENE AND BIOSECURITY

\* MICROBIOLOGICAL MONITORING

\* PROCESS TECHNOLOGY AND PACKAGING

### FOOD SAFETY FROM FARM TO FORK



#### FARMING

- Quality and safety of feed
- Few pesticides
- Production practices: high level of hygiene and biosecurity
- Hygiene rules and regulations for workers and visitors
- Healthy animals, antibiotics only as needed or no need for antibiotics, no hormones
- HKScan's producer and veterinary services

#### FOOD PRODUCTION, STORAGE AND DELIVERY

- Certified food safety management systems
- Production facilities approved by local authorities for production of food of animal origin, according to EU regulations
- High quality of raw materials and ingredients and known origin
- Actions based on hazard analysis and preventive actions
- Strict hygiene practices in production and among employees
- Continuous monitoring e.g. temperatures, microbiology
- Verification of product shelf life
- Safe packaging materials
- Trained personnel

#### CONSUMERS

- Package contain information on product content
- Storage instructions
- Hygienic handling of food
- Cooking instructions
- Addressing consumer and customer feedback



**Product safety has a top level importance to HKScan. We monitor the microbiological and chemical quality of raw materials and products through various analyses on a daily basis. We have accredited laboratories in three countries and we perform more than a million analyses per year. Additionally we use external laboratory partners. We know that our products are of high quality and safe.**

Katriina Luoma, Manager, Laboratory & Analysis, HKScan Group

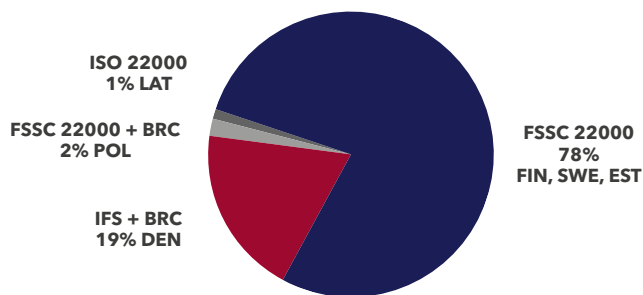


### Food safety at HKScan - ensured by audits and evaluations

The production of safe food products is based on compliance with food laws, both EU and national. In our certified production facilities food production is based on an in-house control system, which is a legislative requirement. We want to certify and verify product safety, hence all of our plants are certified in accordance with food safety

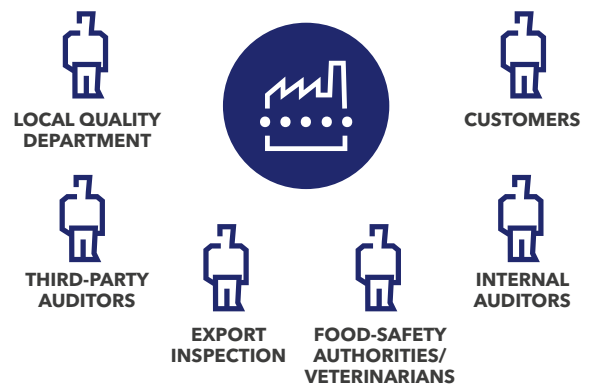
management standards i.e. FSSC 22000, ISO 22000, BRC or IFS. Our food safety level is ensured by third party audits, internal audits, as well as audits and inspections carried out by customers and authorities. We also audit our suppliers to ensure food safety.

#### 100% CERTIFIED FOOD PRODUCTION



Percentage of HKScans total production volume

#### PRODUCTION PLANTS ARE EVALUATED BY:



#### PRODUCT SAFETY IS A SUM OF EXTENSIVE EXPERTISE:

Knowledge of the manufacturing process and understanding chemical or physical hazards  
 Expertise in systematic prevention of food fraud  
 Manufacturing equipment operating knowledge



Hygiene know-how of manufacturing equipment and facilities  
 Microbiological competence  
 Food technology expertise in meat products

### IN-HOUSE CONTROL - FOCUSING ON RISK MANAGEMENT

#### HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

An effective and regularly updated in-house control system enables a frame and base for production and sales of safe products that are compliant with food legislative requirements. The in-house control system includes control of the most important risk points for product safety and a prerequisite program. Product safety control focuses on critical control points defined according to HACCP-system. The product that may be hazardous to the consumer can be halted in a critical control point. Product safety hazards can be biological, chemical or physical. The name HACCP comes from Hazard Analysis and Critical Control Points.

#### PREREQUISITE PROGRAM (PRP)

Prerequisite programs provide the basic environmental and operating conditions that are necessary to produce safe, wholesome food. A common prerequisite program may include instructions and principles for:

- Written specifications for all ingredients, products, and packaging materials
- Supplier control principles
- Recipes
- Receiving, storage and shipping
- Cleaning and sanitation, personal hygiene
- Chemical management and pest control
- Maintenance of facilities and production equipment
- Traceability and recall