

## The Scope of HACCP at PennWhite Ltd.

The HACCP procedures practiced at PennWhite have been developed in line with the 7 Key *Principles* of HACCP and the international food hygiene standards described within the *Codex Alimentarius*.

The PennWhite HACCP program is based on the *process* involved in the production, storage and dispatch of food-grade products. It starts with the *Delivery of Raw Materials* to site and finishes with the *Loading of Finished Goods* onto a third party delivery vehicle.

The food safety hazards included within the PennWhite HACCP program are *Biological, Chemical* and *Physical*.

The finished goods covered by the PennWhite HACCP program are food-grade foam control agents. Their primary function is to reduce or eliminate the foam generated by various food and beverage processing activities. PennWhite's foam control agents are classed as *Food Contact* or *Additive*, dependent upon their composition and intended use.

The customers for products manufactured under the PennWhite HACCP program are primarily *fruit & vegetable processors, food manufacturers* and *beverage manufacturers*.

All food-grade products manufactured under the PennWhite HACCP program are *processed* in a dedicated food-grade production unit. This unit is segregated from other production areas. *Safety Data Sheets* are available for all food-grade finished goods and labelling is in compliance with legislative requirements.

Finished goods covered by the PennWhite HACCP program are *packed* in a designated food-grade area with equipment that is only used to pack food-grade products. Goods are *stored* in durable containers fitted with anti-tamper devices in a segregated food-grade section of the finished goods warehouse. The sealed containers are *distributed* to customers using appropriate third party transport.



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