



FOOD SAFETY POLICY

Version 1.0

» SCAN GLOBAL LOGISTICS – FOOD SAFETY POLICY

Scan Global Logistics A/S and all subsidiaries that organise the transportation of food, food ingredients and food-contact packaging comply with this Food Safety Policy. It applies to our Air, Ocean, Road freight and Warehouse services and to all SGL sites certified, or preparing for certification, to IFS Logistics.

As a freight forwarder we organise the transport of our customers' food products, while qualified subcontractors – airlines, ocean carriers, trucking providers and ground handling agents – carry out the physical transportation. We are responsible for the service we organize - product safety, quality, legality and authenticity must never be compromised while the goods are in our care.

Our food safety management system is an integrated part of the SGL Quality Management System in D4. It is based on HACCP principles, the IFS Logistics standard and the legislation of the countries we ship from, through and to.

We are committed to:

- Complying with legal requirements and customer agreements on product safety and quality.
- Knowing our customers' requirements – temperature, handling, routing and delivery times – before we accept a shipment and passing them on to every subcontractor in the chain.
- Using only approved subcontractors who meet our food safety requirements and following up on their performance.
- Identifying and controlling food safety hazards through HACCP-based risk assessment of our services.
- Protecting the goods against contamination, tampering, theft and fraud.
- Keeping full traceability of every food shipment and supporting our customers quickly in case of incidents, recalls or withdrawals.
- Registering and learning from deviations, complaints and incidents.
- Sustainability – protecting the cold chain and the goods to avoid food loss and waste and reducing the environmental impact of transport, together with our subcontractors.

We will achieve these agreed food safety targets:

- Delivering food shipments within the agreed temperature and handling conditions.
- No food safety incidents caused by SGL or our subcontractors.
- Identifying any food shipment, its route and the subcontractors used within 4 hours.
- Using only approved subcontractors for food shipments.
- Training all employees before they handle food shipments.

Once a year the targets are broken down into objectives for each certified site and department, evaluated in the management review and followed up with action plans to continuously improve.

»» **FOOD SAFETY CULTURE**

Food safety is everybody's responsibility. Senior management leads by example, provides the resources needed and makes sure that every employee knows his or her responsibilities for product safety and product quality. We build our food safety culture through:

- **Communication** – this policy, our food safety objectives and responsibilities are communicated to all relevant employees and subcontractors and are always available in D4 and on our website.
- **Training** – every employee handling food shipment is trained in food safety and relevant food procedures before starting.
- **Employee feedback** – all employees are expected to raise food safety concerns, near misses and deviations openly, without blame, to their manager, Group Quality or through the deviation system.
- **Performance measurement** – food safety culture is measured through training completion, reported deviations and employee feedback, and is reviewed in the management review.

»» **MANDATORY TRAINING**

Training in this Food Safety Policy is part of the IFS training for all employees handling food shipments. Training in the Quality Policy and other SGL Group policies is conducted for all new employees and every two years in the global mandatory e-learning platform "Academy" together with tests which all employees must pass. All training is registered and stored digitally in the system.

»» **RISK MANAGEMENT AND RISK ASSESSMENT OF THIS POLICY**

This policy is created using a risk-based approach. Food safety hazards are assessed in our HACCP risk assessments, and the risks of food fraud and intentional contamination in our food defence and product fraud assessments. These assessments, and this policy, are reviewed at least once a year and whenever significant changes occur.

We exist to make the world a little less complicated. For our food customers this means that their products arrive safe, intact and as agreed. Our global management system tells us what to do and requires documentation throughout the entire service provision.



Trine Tiedemann
Group Head of Quality
Group Quality