

FOOD SAFETY POLICY

Blåtand AB produces and supplies safe food products. We do this by operating as set out in the present policy document.

We are customer and consumer focused. In our operations, we highlight relevant food safety factors. We fulfil relevant requirements from customers and consumers. Our products satisfy legislative demands. We never supply any product that is known to present a customer or consumer danger.

To guarantee a vibrant, up-to-date management system for food safety, Blåtand AB works in accordance with the principles of selected standards in this sector (FSSC 22000 and HACCP). We automatically implement identified continuous improvements.

Continuous education/training of all our employees ensures that they have the necessary expertise to carry out their work in accordance with procedures. It also creates the motivation to pay constant attention to food safety in our operations.

The focus on food safety provides the basis for our product development. With the fundamentals securely in place, we apply HACCP based methodologies to identify, evaluate and control relevant risks associated with processes, products, raw materials and packaging. Forward and backward traceability in all systems is ensured for all our products. Reinforcing the top-class food safety of our products, suppliers are required to comply with all legislation governing their production of materials and inputs.

To provide information not only on our preventive measures for food safety, but also on our ability to rapidly react if there is any threat to this safety, there is good communication with customers.

Stöde, 28 April 2023
Blåtand AB

Ulf Hagner, MD

