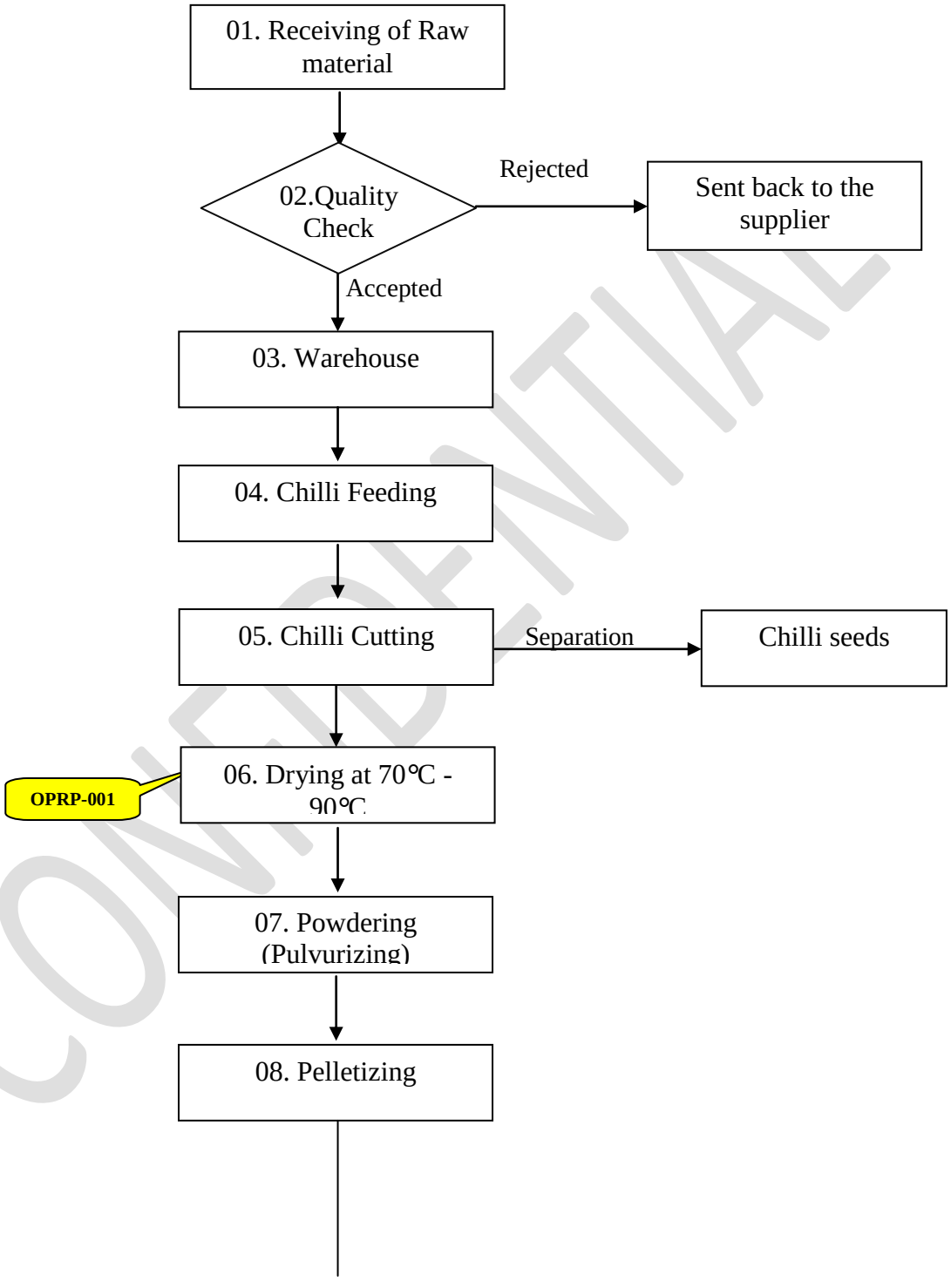
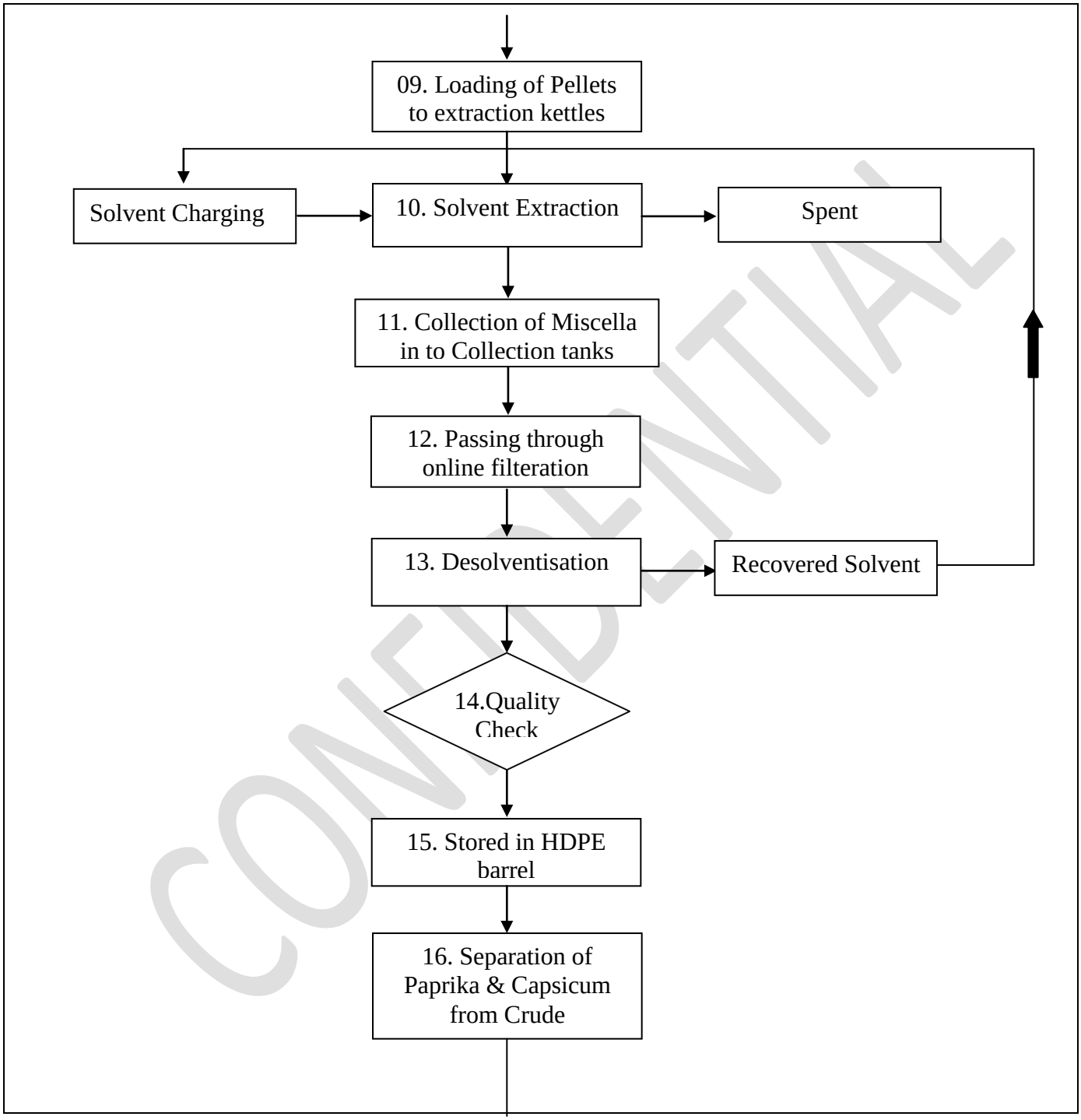
SUSTAINABILITY *POLICY*

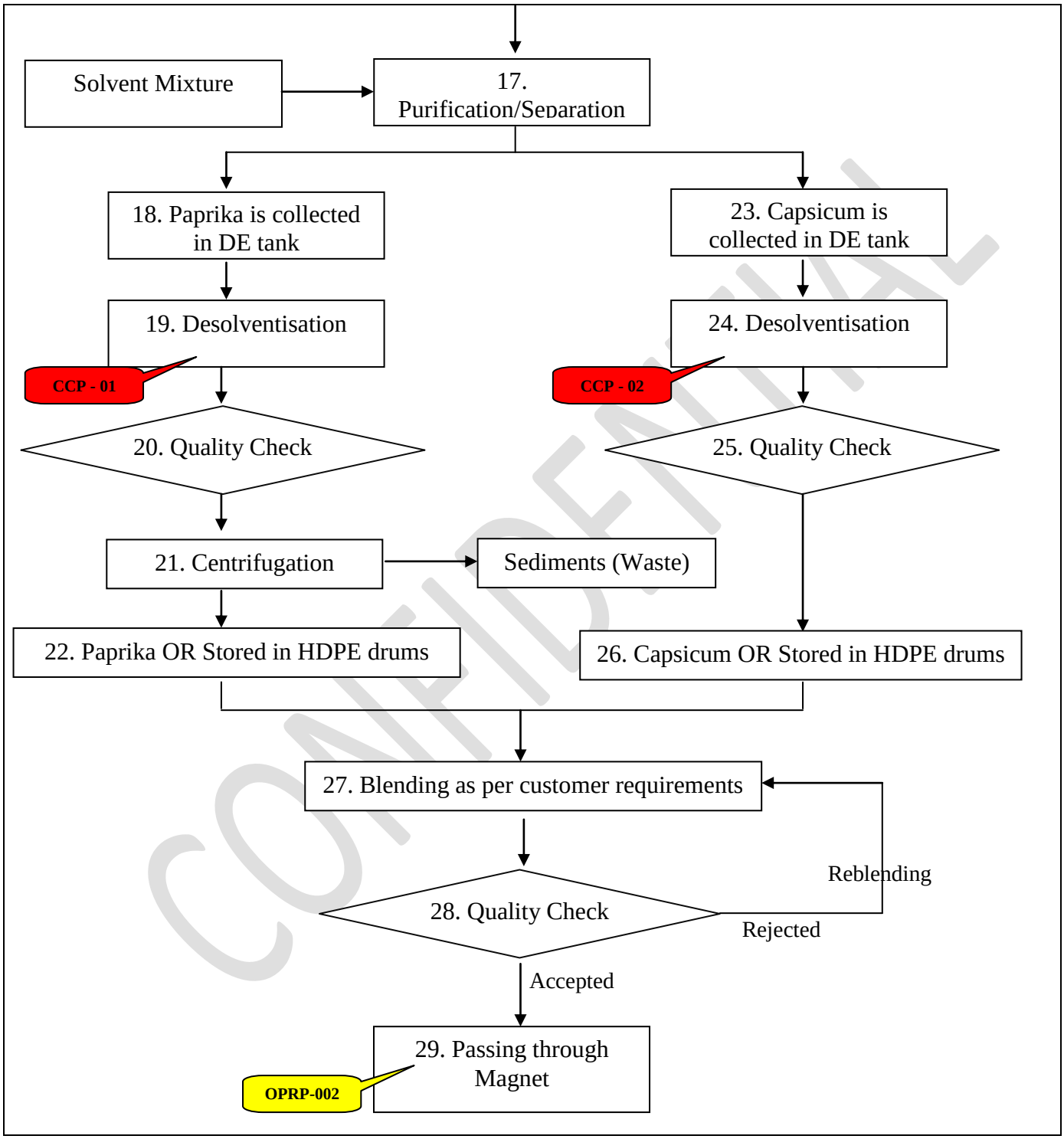
Our policy is to source 100% natural raw materials with the support of a strong supply chain wherein the farmer plays a vital role. The supply chain shall comply with ethical labor practices, fair price standards, good agriculture practices that are environment friendly and outputs meeting the most stringent food safety standards.

We have developed institutional relationships with seed companies and agriculture research organizations to ensure that farmers receive proper training and appropriate agriculture inputs. With these measures, we shall be in a position to progressively bring in all our major raw materials in the sustainability program by 2022.





PREPARED BY	APPROVED BY	STATUS
NAME: GANGADHAR.R	NAME:JOBY ZACHARIAH	UNCONTROLLED
Asst. Manager (QA & QC)	Sr. Manager Admin	



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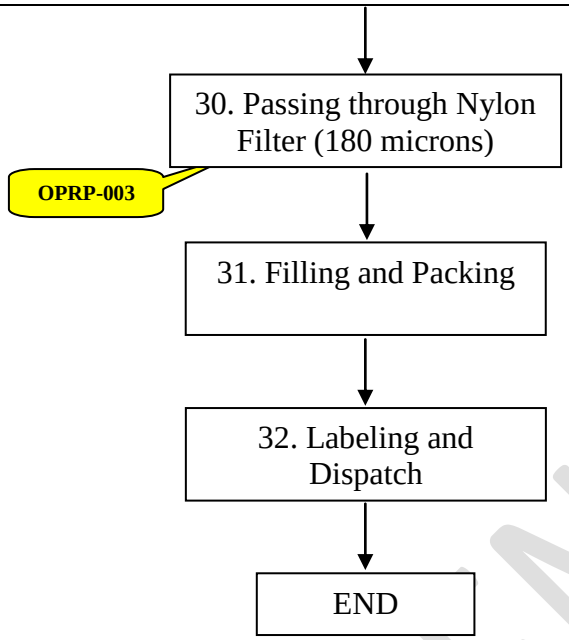

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Asst. Manager (QA & QC)	Sr. Manager Admin	

PLANT LIPIDS PRIVATE LIMITED, BANGALORE.
STANDARD OPERATING PROCEDURE

SOP FOR PRODUCT RECALL					
Issue No	:	**2.0**	SOP No	:	**SOP-QA-005**
Issue Date	:	**08-01-2019**	Next Revision	:	**07-01-2021**
Supersedes	:	**NIL**	Page No.	:	**1 of 3**

1.0 PURPOSE:

This is done to ensure that effective procedures are in place with any Food Safety Hazards and to enable rapid recall of any implicated batch of finished products from the market.

2.0 SCOPE:

All the products produced by Plant lipids Bangalore, this ensure the possibility to recall all the non conforming product from the market.

3.0 RESPONSIBILITY:

Manager (QA)/Sr. Manager Admin

4.0 PROCEDURE

4.1 In case of any lot to be recalled due to non compliance to customer's specifications the recall lot is treated like non conforming products as per SOP 11.0.

4.2 General Manager will inform the head office in case of any product recall or withdrawal

4.2.1 Recall will be considered when the given product have food safety issues and needed to be recalled from the consumers

4.2.2 QA / Head (CQM) decides the recall classification

Class I – this is use serious, adverse health consequence or death.

Class II- this is a health hazard situation where there is a remote probability of adverse health consequence from the use of the product

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Class III- this is situation where the use of the product will not cause adverse health consequence

Class I&II will be informed to the regulatory body / and class III will be informed to the customer only

4.3 The recall lots are differentiated into 3 groups for the purpose of investigation and then corrective and preventive actions are initiated.

1. Lots are identified as non conforming but not released.
2. Lots already released but not reached the customer.
3. Lots already reached the customer and returned.

4.4 The product traceability is investigated including raw material, process operation and quality check.

4.5 The packaged container lot is traced and possible contribution of defect is investigated the packaged container lot is traced and possible contribution of defect is investigated.

4.6 The person responsible is identified and proper training to the individual is given to avoid recurrence of such mistakes.

4.7 The corrective and preventive action taken are recorded in the respective file.

4.8 In order to evaluate the effectiveness of product traceability/ recall program, periodic mock recalls (traceability system) are carried out at least once a year.

4.9 Mock recalls are conducted for finished products, ingredients, raw materials and food contact packing materials

4.10 Recall should be carried out in forward and backward direction

4.11 Acceptable criteria for mock recall: At least 95 % of the total products should be accounted in within 3 hours. If it fails to meet the said criteria then investigation has to be done to find out the root cause of the failure.

4.12Mock recall is conducted for once in a year.

Instructions to conduct Mock Recall:

1. Select the Lot Number and details of that lot number by using Traceability report for that Lot.
2. Check for the quantity which is dispatched to the customers and note down the present value of that product in the store.
3. Contact the Customer and request for how many sold / how many still at the location.
4. Check for the Mass balance. For successful Mock recall, Mass balance should be 1.
5. If Mass balance is '-ve' then the Mock recall is failure.
6. If the mass balance is '+ve' , then check for errors on Traceability system.

5.0 RECORDS

1. Non conforming product recall
2. Mock Recall Reports

---END OF THE DOCUMENT---

PLANT LIPIDS PRIVATE LIMITED, BANGALORE.
STANDARD OPERATING PROCEDURE

SOP FOR CONTROL OF NON CONFORMING PRODUCTS					
Issue No	:	**2.0**	SOP No	:	**SOP-QA-009**
Issue Date	:	**08-01-2019**	Next Revision	:	**07-01-2021**
Supersedes		**NIL**	Page No.		**1 of 3**

1.0 PURPOSE:

To ensure that non-conforming and suspicious products or services are prevented from delivery and action is taken to mitigate the effects when it is detected after the delivery.

2.0 SCOPE:

This covers products suspected or found non-conforming at any stage of operations and also recalled materials.

3.0 RESPONSIBILITY:

Sr. Manager/Manager (Quality Control) MR is responsible for operation of this procedure.

4.0 PROCEDURE

4.1 The non-conforming products include raw materials, finished products and packing material, which are not meeting the specification during any stage.

4.2 Raw materials and packing materials, which are found non-conforming during the receiving inspection, is returned to the supplier.

4.3 If the non-conformance is identified during processing or during final inspection, it is either reprocessed or scrapped. Different types of possible defects/ non-conformities and the reprocessing requirements are identified and followed.

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4.4 Products found non-conforming during in-process inspection and final inspection , returned finished products are clearly identified by stickers/tags documented and segregated to conforming and non-conforming products

4.5 If the non-conformance identified is minor in nature, then it may be considered for approval if it still meets the defined acceptable levels of the food safety hazards of concern despite the non conformity. Where possible the non-conforming products are reprocessed/ reworked and after rework the products are re-inspected to ensure conformance to specification and statutory and regulatory requirements and also with identifiable levels for the food safety hazards concerned. The material to be reworked is clearly identified and it is reprocessed only after the approval by the QC. The details of rework are intimated to the customer if contractually required.

4.7 The non-conforming products are quantified and report of rejection and rework is prepared.

4.8 Incase of customer returned goods, product is examined for seal tampering or mal practices and details of the customer returned products are analyzed for the reasons for rejection and corrective action is taken. Customer return goods are labeled returned goods and are stored separately in the non conforming product store (area).

4.9 If the non-conformance is identified after delivery, the possibility of correcting the product or Compensating the damages happened is decided and prompt action is taken.

4.10 The adverse effects both current and potential are identified and remedial measures are taken. Recall of the product from the customers is done when required.

4.11 All customer complaints regarding the non-conforming products, defects, undesirable results are promptly attended and corrective action is taken.

Conditionally Approved:

Prepared By	Approved By	Status
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(a) Status of materials which do not fully comply with the company's requirement (In House Specification) but which could be used for further processing with some conditions, such as compaction before use etc.

(b) Status of material which complies with the statutory and company's requirements but is to be used specifically for a type of Product and / or for a non standard order as per the buyer requirement.

5.0 RECORD

1. Non-Conforming product record – PL/MR/NCR-30
2. Conditionally Approved record – PL/MR/CA-31

--END OF THE DOCUMENT---

Prepared By	Approved By	Status
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PLANT LIPIDS PRIVATE LIMITED, BANGALORE.
STANDARD OPERATING PROCEDURE

SOP FOR IDENTIFICATION & TRACEABILITY					
Issue No	:	**2.0**	SOP No	:	**SOP-QA-014**
Issue Date	:	**08-01-2019**	Next Revision	:	**07-01-2021**
Supersedes		**NIL**	Page No.		**1 of 3**

1.0 PURPOSE:

To specify means of product identification at all stages from receipt, production and delivery including the product status.

2.0 SCOPE:

This applies to identification of purchased raw materials; semi finished/ ingredients/ additives / finished products including packing materials.

3.0 RESPONSIBILITY:

Production charge/ Quality in charge/QA

4.0 PROCEDURE

4.1 At all stages of handling the material processed are identified by tags/ batch and or lot numbers/ suppliers name. Individual items are coded in all stages of receipt, in-process, and finished product are entered in the ERP system. System generated 1ot number is allotted to a specific production output that enables complete traceability.

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Sl.No	Steps involved	Explanation
1	On receiving the material against purchase order and on approval of QC, office enters in ERP system. A lot number is generated. RM 12------,	Where RM is for raw material and 12 is the year and next number are serial number. This number is placed in tags
2	While consuming the raw material plant in charge put in ERP consumption and the outputs are given codes manually.	For example from chilli seed and crude. For crude lot number is given manually with code BPS (Bangalore purified semi) and for seed S12 followed by serial number
3	Batches are taken for purification. again entered in ERP for manual numbering is given .Like BPS 1,2,3 combined forming BPR , ie Bangalore purified product	Serial number is placed manually. Bi product is given a code of BCP …. Again serial number.
4	Blending. The blending details will be entered in ERP and code is assigned.	While sending a sample ,or lot ERP given a lot number 120……, which shows 12 as year and next are serial number only .

4.2 By entering the final lot number , we can trace BM number – then BPR number then BPS number then RM number the purchase order no, supplier name etc ,

4.3 Both forward and backward traceability is established from raw material to finished product for all batches

4.4 Lot number is allotted to receive packing material and a stock register that details the issue of packing material is maintained. The lot number will have number code for the material, first letter of the material type (as detailed in stock register), date, month and year of receipt. E.g. 01 P 050209 (01 stands for pail of 20 kg supplied by m/s Time.)

5.0 RECORDS

1. Batch/Lot production records
2. Traceability Record
3. ERP Product List & details

--END OF THE DOCUMENT---

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Asst. Manager QA	Sr. Manager Admin	

PLANT LIPIDS PRIVATE LIMITED, BANGALORE.
STANDARD OPERATING PROCEDURE

SOP FOR PURCHASE					
Issue No	:	**2.0**	SOP No	:	**SOP-QA-020**
Issue Date	:	**08-01-2019**	Next Revision	:	**07-01-2021**
Supersedes		**NIL**	Page No.		**1 of 3**

Plant Lipids has a central purchase

1.0 PURPOSE:

To assess the capability of *Vendors* to supply products of required quality and quantity and to ensure that the purchased products conform to specified requirements. To ensure new vendors are selected and approved so as to maintain a no interrupted supply chain.

2.0 SCOPE:

This covers all raw materials, packing materials and services purchased from *vendors.*

3.0 RESPONSIBILITY:

Sr. Manager (Purchase) is responsible for selection of new vendor, Approval and review .

4.0 PROCEDURE

4.1 Vendor registration & approval :

The management is always in line to select new supplier who can provide the required product/ service based on the requirement.
New Vendors are assessed based on the following details :

a. Verification of track record.
b. On-site audit of their facility.
c. Sample approval
d. Trial supply period shall be given for the new vendors. Minimum three consequent supplies treated as trial supplies and the same shall be evaluated separately.
e. Their certification
f. Market share/ Brand

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The purchase team evaluate the vendors and then finally in consideration with the QA department and management approves the vendor for future/Immediate supply.

4.2 Evaluation and rating of vendors:-

4.2.1 All active vendors are evaluated for their performance annually. The following are the criteria for evaluation:-

a. Quality of product

b. Price .

c. Consistency.

d. The food safety initiative of the firm

e. The existing certifications

4.2.2 Records of evaluation and a list of approved Vendors are maintained. *Sr. Manager (Purchase) shall authorize the documents and Manager (QA) shall review the same*.

4.2.3 Sr. Manager (Purchase) based on the review decide whether to maintain the vendor in approved list of eliminate.

4.2.4 Vendor whose performance is below average is reviewed by the management and decision is taken whether to continue purchase or try to improve the vendor depending upon the products and services.

4.2.5 Facilities of approved vendors for major products like RM supplier, Additive supplier etc are audited once in 3 years by the QA team.

4.3 Purchase.

4.3.1 Purchases of products and services are made based on the order position, sales projection and stock position. Purchase requisitions are raised by production for purchase of raw materials and packing materials.

4.3.2 Purchases are made from approved Vendors only. In the event of any urgent requirement, single purchase is made from unapproved sources with the approval of Director.

4.3.3 A purchase order is issued detailing the product specification, date of delivery, price and verification requirements.

4.3.4 If there is a change in specification the same to be communicated to the Vendor and confirmation to be obtained in advance of placing a new purchase order.

4.4 Verification of purchased product/ service

4.4.1 All the purchased materials are checked for the quality by the QC team

4.4.2 The samples will be taken as per the sampling plan.

4.4.3 The sample is crosschecked against the COA or the specification.

5.0RECORDS

1. Purchase Indent
2. Purchase Order
3. Purchase Return
4. Approved Supplier List
5. Supplier Rating
6. Supplier Audit

--END OF THE DOCUMENT---

PLANT LIPIDS PRIVATE LIMITED, BANGALORE.
STANDARD OPERATING PROCEDURE

SOP FOR ALLERGEN CONTROL					
Revision Status	:	**7.0**	SOP No	:	**SOP-QA-027**
Revision Date	:	**08-01-2019**	Effective Date	:	**05-01-2012**
Supersedes		**NIL**	Page No.		**1 of 4**

1.0 PURPOSE:

The purpose of allergen control is to ensure that all the products manufactured in this company are free of the allergens and chemical sensitive agents which is listed below.

Dairy/ Milk Product	Nuts and Nut products
Milk Powder	*Whole Nuts*
Milk Constituent	*Refined Nut Oils*
Lactose	*Other nut derivatives*
Egg Products	Cocoa or Derivatives
Soy Products	Yeast or Derivatives
Refined Soy Bean Oil	Legumes / Pulses or derivatives
Soy Lecithin	Mushroom or Derivatives
Soy Flour	Kiwi
Soy Meal	Sweet Orange
Other Soy Derivatives	Yam
Wheat Starch	Apple
Wheat Meal	Other fruits
Wheat Flour	Mustard or derivatives
Rye or Derivatives	Food Starch Modified
Barley or Derivatives	Food Starch Unmodified
Oats or Derivatives	Royal Jelly
Spelt or Derivatives	Bee Pollen

Potato or Derivatives	Honey
Rice or Derivatives	Glutamates (Added)
Corn or Derivatives	Benzoic Acid (Added)
Buckwheat or Derivatives	other seeds
Gluten- any	*Poppy*
Sesame seeds or derivatives	*Sunflower*
Refined Sesame oil	Umbellifereae
Other Sesame Derivatives	Cinnamon
Animal Derivatives	Vanilla Pods
Azo Dyes	Coriander
Fish or Derivatives	**Celery**
Shellfish/ Crustaceans	Garlic or derivatives
Gelatin	Onion or derivatives
Tartrazine	Chemical sensitizers
Sulfites	Formaldehydes
Metals Coal tar dyes	

The allergen list to be updated in accordance with any regulatory and/ or customer announcement regarding allergenic substances

2.0 SCOPE:

Throughout the processing & storage area

3.0 RESPONSIBILITY:

Production Manager & Manager (QA)

4.0 PROCEDURE:

4.1 The employees are made aware of the different allergens, allergen policy and are forbidden from bringing the above items inside the processing unit. *Dedicated employees handling the allergen products are identified and trained.*

4.2 In the unlikely event of the need to use a material which is an allergen as additive in future due to specific request by a customer, a fresh decision is made after detailed examination by a committee consisting of Manager QC, Manager QA, Production Manager and Admin

4.3 In the above situation an isolated area within the plant is identified and used for processing.

4.4 Allergen assessment is done during supplier audit and awareness is created.

4.5 Celery seed/ celery Oleoresin and celery seed oil are the allergens handled in the facility. The celery products have a dedicated processing line away from other products. All the employees are provided with allergen training

4.6 Further for processing of an allergen material extra care is given in cleaning to ensure that

(1) The cleaning does not contaminate another equipment or area which has already been cleaned.

(2) Any spillages that occur during production, storage and transportation should be cleaned up immediately.

(3) Wherever applicable, cleaning is done after dismantling the parts of equipment.

(4) Visual inspection to be conducted for absence of any RM remnants after cleaning.

(5) A trial run with any non allergenic material of small quantity to be done after production of allergenic material and the output to be discarded or sold locally with proper labeling.

5.0 RECORDS :

1) Allergen Control Training Record

2) Cleaning records

--END OF THE DOCUMENT---

Prepared By	Approved By	Status
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PLANT LIPIDS PRIVATE LIMITED, BANGALORE.
STANDARD OPERATING PROCEDURE

SOP FOR ENVIRONMENTAL MONITORING PLAN					
Issue No	:	**2.0**	SOP No	:	**SOP-QA-045**
Issue Date	:	**08-01-2019**	Next Revision	:	**07-01-2021**
Supersedes	:	**NIL**	Page No.	:	**1 of 1**

1. **PURPOSE**: To ensure that the product should not contaminate from the environment.
2. **RESPONSIBILITY:** QA/QC
3. **PROCEDURE:**

3.1. Once in month, the air samples will be tested for the microbial parameters such as Coliforms, Total viable count, yeast & moulds present in the environment.

3.2. Every month will take out the swabs from different locations for product contact area. Product contact surfaces like inside the Mixing vessels, desolventisers, extractors, evoparators, homogeniser outlet, kettles, feed tank, collection tank and from different chambers of spray drier chamber and these will analysed for the Coliforms and Total viable count.

Test	Specification
Total Viable count	<1000 cfu/100 cm2
Coliforms	<10 cfu/100 cm2
Yeast & Molds	<10 cfu/100 cm2

3.3. Every moth all the water storage tanks will be cleaned properly and for every six month once the water will be sent to the external laboratory for the chemical parameters, microbial parameters, pesticides analysis and heavy metal analysis.

3.4. Every week the water will be analysed for the Total viable count and coliforms internally by readymade petrifilm.

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3.5. Waste disposal: Our major waste is spent(after extraction) and this will be used as a fuel for boiler. Canteen waste will be used as the manure for the trees. Damaged drums, barrels will sell to outsiders.

3.6. Waste water generated from the factory will pumped to the ETP(Effluent treatment plant) and after treatment water will be used for gardening and washing purpose.

Records:

1. Air testing report.
2. Swab analysis report.
3. Water analysis report(External & Internal report)

---END OF THE DOCUMENT---

PLANT LIPIDS PRIVATE LIMITED, BANGALORE.
STANDARD OPERATING PROCEDURE

SOP FOR CONTROL OF FOREIGN MATERIAL CONTAMINATION					
Issue No	:	**2.0**	SOP No	:	**SOP-QA-046**
Issue Date	:	**08-01-2019**	Next Revision	:	**07-01-2021**
Supersedes	:	**NIL**	Page No.	:	**1 of 1**

1.0 **PURPOSE:** To meet the purity criteria recommended by regulatory bodies and customers by preventing foreign body contamination in the product.

2.0 **SCOPE:** Product at different stages and finished products.

3.0 **RESONSIBILITY:** Supervisor/Shift in charge , Grinding supervisor and QC.

4.0 **PROCEDURE**

4.1 Raw materials to be inspected for foreign material presence and to be rejected if exceed the specification limit.

4.2 The primary processing such as pre cleaning and sifting are the measures aimed to remove the foreign materials in spice production.

4.3 Lubricants used are food grade aimed to prevent contamination from lubricants. All food contact machinery/area were applied with food grade lubricant only. The separate set of machinery is in place and is readily identifiable for food grade lubricants.

4.4 In case of essential oil/ oleoresin manufacture filters are provided at various stages of production and packing .The filters are checked changed at regular intervals.

4.5 For cleaning purpose TSP of food grade is kept separate and Sanol SU321 also used for cleaning purpose.

4.4.1 **Filtration of essential oil**

All types of essential oil are filtered by using a filter unit before it is packed.

The filter unit consisting of a filter cloth, stainless steel funnel and stainless steel connector, is connected to the collecting vessel. The impurities get retained on the filter cloth.

The stainless steel funnel and connector are cleaned after delivery of each lot.

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4.4.2 **Filtration of Oleoresin**

The oleoresin is filtered through a filter unit before it is packed.

The filter unit consisting of nylon mesh and stainless steel filter is connected to the delivery line of the storage tank.

Any foreign matter if present is retained on the nylon filter wound over the inner filter tube. The filter cloth is changed for each lot or when there is clogging.

In case of tearing of the filter cloth, the filter cloth is replaced and the lot is filtered once again

4.4.3 Sifting of Encapsulated powders

a) Powder flavors shall be sieved before filling to control any foreign body entering the finished product.

b) Before filling the filling operator will ensure by visual inspection that the sieve is checked for integrity. If the sieve integrity is found intact then proceed with sieving and filling of product.

c) If the sieve integrity is found damaged during the visual inspection then stop production immediately. Inform the Production supervisor about the observation and record the same in the CCP table provided in the Pack plan Form.

d) Await further instructions from the production supervisor .

e) The product meanwhile shall be labelled as “ON HOLD” and quarantined till the sieve damage is rectified.

f) Once the product is filled, remove the sieve and examine for integrity damage after the completion of the batch. If the observation result is OK then proceed for transfer of material to Warehouse.

g) If the sieve is found damaged after filling of the batch then affix label as “ ON HOLD” and quarantine the batch till the sieve damage has been rectified. Sieve the entire batch again after the sieve is fixed and fill the product as per the pack plan.

h) Record the corrective actions in the pack plan. The corrective actions taken shall be verified by the production supervisor or in his absence by the Production Manager.

4.4.4 Passing through Metal Detector

a) All the powder flavours shall be sent through online metal detector

b) Before starting every CCP operator shall check the sensitivity of metal detector by using the metal probes provided (1. mm Fe, 1.2 mm NFe and 1.5mm SS) to ensure that the device is working properly.

c) The operator shall check the metal detector sensitivity after finishing the batch and record the observation in the CCP checklist accordingly.

d) Any false alarm observed shall be immediately informed to maintenance personnel and the further usage of machine shall be done only after verifying the sensitivity, this shall be documented in the CCP checklist.

e) If any rejection is found in the metal detector, the metal piece to be collected and a proper root cause shall be conducted and documented.

f) In case of any failure such as the probes are not sensed by the metal detector during the verification after completion of batch, The entire quantity produced shall be quarantined. The entire product shall be sent through metal detector again. This shall be properly documented.

4.5. Monitoring of the above are done and recorded.

4.6 In order to prevent contamination due to missed nuts and bolts the following precautions are taken.
Before commencement of the work, the concerned personnel checks equipments in their to find out whether any metal parts such as nuts, bolts etc are missing from the equipment.
In case if any part is missing, the same is reported in the check list and it is immediately reported to the maintenance department.
The product under processing is thoroughly checked to ensure that the missing part has not contaminated the product.

5.0 Records

5.1 CCP records & OPRP Records.

---END OF THE DOCUMENT---

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SUPPLIER RISK ASSESSMENT QUESTIONNAIRE

Instructions:

1. **This questionnaire must be completed for each manufacturing facility by a qualified individual**
2. **Complete this form electronically (fill in all green boxes)**
3. **Include additional information in the comments section**
4. **Send completed form to Robert Doll at rdoll@fuchsna.com**

Date:	29-01-2020
Completed By:	Babu Sebastian
Title:	Sr. Manager (QA)
E-mail Address:	info@plantlipids.com
Work Phone:	+91-484-2844500
Cell Phone:	

1.0 Supplier Information

Manufacturing Plant Name:	Plant Lipids Private Limited
Manufacturing Plant Address:	Menasi Cross, Kodigehalli Post, Doddaballarpur-561203, Karnataka, India
Country:	India
Primary Quality Contact:	Gangadhar.R
Title:	Asst. Manager (QA & QC)
Work Phone:	
Cell Phone:	+91 9945404948
Email:	info@plantlipids.com

Emergency Contact Name:	Anil Kumar K.K
Title:	GM (Business Development)
Work Phone:	+91-484-2844500
Cell Phone:	+91-9745999829
Email:	info@plantlipids.com

2.0 Regulatory

2.1	Is your company registered with the FDA?	Yes
2.1a	What is your registration #?	13853935490
2.2	Are you subject to the FSMA Preventative Controls for Human Food rule?	Yes
2.2a	If no, is your business a Very Small Business by FDA standards (<$1 million adjusted for inflation) and therefore implementation is 8/2018?	
2.3	Are you currently compliant with all requirements of the FSMA Preventive Controls for Human Food rule?	Yes
2.4	Do you have a trained Preventative Controls Qualified Individual to oversee the development, implementation and continual improvement of a FSMA Food Safety Plan?	Yes
2.5	Have any products produced or distributed by this facility been subjected to a recall or market withdrawal in the last 5 years?	No
2.5a	If yes, list details and corrective actions	

3.0 Food Safety Plan

2.5	Do you have a Food Safety Plan/HACCP Plan?	Yes
3.4	List CCPs (Critical Control Points) being monitored at plant	
	Desolventization	

4.0 3rd Party Audit

4.1	Have you achieved GFSI certification?	Yes
4.2	If yes, what is the audit scheme (e.g. BRC, SQF, FSSC22000)	FSSC22000
4.2a	If not GFSI certified, what 3rd party audit certification do you have?	
4.2b	If not GFSI certified, explain what your timeline is for achieving certification	

5.0 Microbial Control

5.1	Has an environmental monitoring program been implemented to detect and eliminate pathogenic	Yes
5.1a	If yes, what sampling zones are tested as part of the program	
	Zone 1 (product contact surface)	Yes
	Zone 2 (non-product contact surface in close proximity to the product)	Yes
	Zone 3 (non-product contact areas within the manufacturing room)	Yes
	Zone 4 (areas outside of the manufacturing zone)	Yes
5.1b	If yes, detail the microorganisms that are tested and the frequency below	

Environmental Microorganism Tested	**Frequency**
Example: Listeria spp.	***Weekly***
Total Plate Count	
Yeast / Mold	
Salmonella	

5.2	Is ingredient or finished product tested for pathogenic microorganisms?	Yes
5.2a	If yes, is product placed on hold until negative results are received?	Yes
5.2b	List the pathogenic microorganisms that are tested on the ingredient and finished product	

Pathogenic Microorganism Tested	Type of Product Tested (Ingredient/Finished Product)
Example: Salmonella	***Finished Product***
Total Plate Count	Finished Product
Yeast / Mold	Finished Product
Coliforms	Finished Product
Salmonella	Finished Product

5.3	Do you treat any of the products you send to Fuchs NA?	No
5.3a	List treatment? (Ethylene Oxide, Propylene Oxide , steam, etc.)	

6.0 Foreign Material Control

6.1	Are systems in place to ensure that foreign material contamination is controlled in the facility?			Yes
6.1a	If yes, provide the details below			
	Type of Control	**Yes/No**	**Size/Sensitivity**	**Frequency of Checks**
6.1b	Filters/Sieves	Yes	140 Mesh	After filling every lot
6.1c	Magnet	Yes	9000-10000 Gauss	After filling every lot
6.1d	Optical Sorter	No		
6.1e	Sifter	No		
6.1f	Screen/Strainer	No		
6.1g	X-Ray	No		
6.1h	Other	No		
6.1i	Metal Detection	No		
6.1j	Ferrous			
6.1k	Non-Ferrous			
6.1l	Stainless Steel (include grade)			

7.0 Supply Chain

7.1	Do you have an Approved Supplier Policy?	Yes
7.1a	Do you require 3rd party food safety audits and corrective actions from all of your food and food contact packaging suppliers on an annual basis?	Yes
7.2	Do you have a Food Defense plan?	Yes
7.3	Do you have a Food Fraud policy?	Yes
7.4	Are any of the ingredients that you use in your process sourced from outside of the U.S.?	No
7.4a	If yes, are you in compliance to the FSMA Foreign Supplier Verification Program?	

8.0 Allergens

8.1	Do you have allergens in your facility?	Yes
8.1a	List the allergens in your facility	
	Celery and product thereof	

9.0 Transportation

9.1	Are the trailers/containers/bulk tanks inspected prior to loading?	Yes
9.2	Are seal #'s documented on the Bill of Lading?	Yes
9.3	Does a COA accompany every product supplied to Fuchs NA?	Yes

10.0 Chemicals

10.1	Do you have a written Chemical Policy?	Yes
10.1a	Do you have a dedicated chemical storage area?	Yes
10.1b	Do you use food grade Chemicals?	Yes

10.0 Please attach a copy of the following documents when returning this questionnaire		**Attached**
11.1	Trace, Recall, Withdrawal Policy	Yes
11.2	Food Safety Plan	Yes
11.3	HACCP Flowchart	Yes
11.4	GFSI cert or other 3rd party cert.	Yes
11.5	GFSI full report	Yes
11.6	Environmental Monitoring Program	Yes
11.7	Non-conformance Product Program	Yes
11.8	Foreign Material Control Policy	Yes
11.9	Approved Supplier Policy	Yes
12	Food Defense Plan	Yes
12.1	Food Fraud Policy	No
12.2	Allergen Policy	Yes
12.3	Ethical Sourcing	No
12.4	Sustainability Policy	Yes
12.5	Lot Code Description	Yes
12.6	Letter of Guarantee	Yes
12.7	Certificate of Insurance	Yes
12.8	W9 (if applicable)	

Comments:

I hereby declare that to the best of my knowledge the answers contained within this questionnaire are true and accurate. I understand that the information will be used in the evaluation process to assess the named organization's suitability as a supplier

Name:	Babu Sebastian
Title:	Sr. Manager (QA)
Company Name:	Plant Lipids Private Limited
Date:	29-01-2020

Please return the completed questionnaire and the required documents to Robert Doll - rdoll@fuchsna.com