

Quality and standards

ISO 9001

ISO 9001:2015

The ISO 9001:2015 standard sets a couple of requirements for an organisation's quality system and the way its quality policy is handled. The organisation ensures customer satisfaction by complying with the customer requirements as well as relevant legal regulations. This driver's manual ensures that drivers and the entire transportation comply with the ISO standard.

After a positive external audit (an examination carried out by an external certification company), the organisation receives a certificate attesting to that it meets the requirements set by the standard. This certificate is valid for a certain period. Before it expires, the organisation must recertify through an audit.



ISO 22000 / HACCP

ISO 22000 / HACCP (Hazard Analysis Critical Control Points)

ISO 22000 / HACCP is the method used to ensure safety and soundness of foodstuffs and to implement the foodstuffs legislation.

A HACCP plan systematically uncovers critical points that affect the final product. HACCP is a preventive system that aims to increase product safety by identifying health risks in preparation and handling processes and then making these controllable.

At Van den Bosch, this has resulted in 2 critical control points:

- Sealing and registration of the sealing on the bill of lading.
- Temperature.



GMP+

GMP+ (Good Manufacturing Practices)

GMP scheme was drawn up for producers in the primary sector such as animal feed and agriculture. An animal feed manufacturer may only purchase raw materials from GMP-certified suppliers.

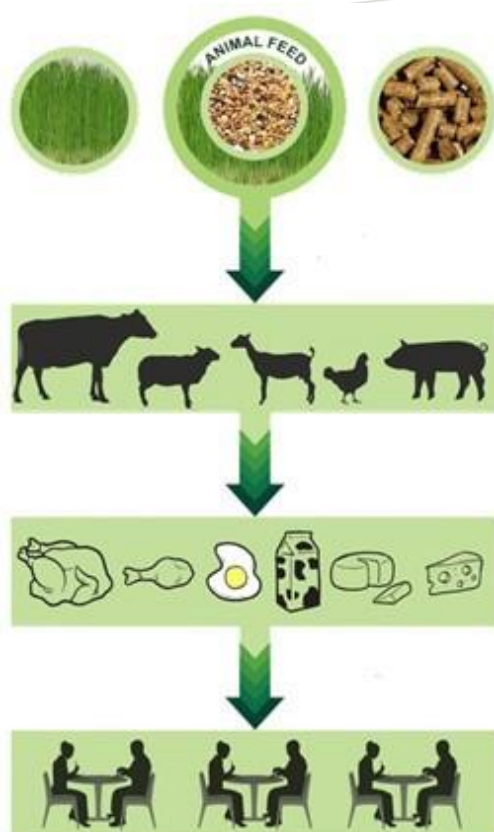


The new scheme, GMP+, in effect since January 1st, 2006, is an extension of the GMP scheme. The GMP+ scheme applies to producers and traders of compound feeds, simple feeds, moisture-rich feeds, premixes, and raw feed materials, as well as to the transport of these products. This directive is related to the wellbeing and safety of humans, animals, and environment (basic quality) and to specific customer requirements.

This certification allows companies to demonstrably guarantee that animal feeds and animal feed ingredients meet legal requirements and the extra-statutory requirements which have been agreed with the different parties in the chain. Complying with this directive is of great importance because the animals eating the feed ultimately produce for or are intended for human consumption. In other words: what the animals eat, we as humans will ingest. This is why it is important to work securely with and according to the GMP+ scheme.

The CMR must be labelled with the statement 'GMP+ FSA assured'. If this statement is missing, you must note this down yourself.

GMP+ FSA geborgd/GMP+ FSA assured



Because, if it's starts bad...

...it ends bad.

SQAS

CEFIC (European Chemical Industry Council) has developed the SQAS (Safety and Quality Assessment Systems) quality standard to ensure that transport and storage of chemical goods is carried out in a safe, high-quality, and environmentally conscious way.

SQAS is an assessment system developed to determine whether the service provider complies with the organisational, quality, safety, and environmental requirements. The standard primarily aims to be an assessment system with which the client can determine how the above-mentioned issues are being dealt with.

The SQAS standard has various formats. For instance, there are separate variants for road transport, tank cleaning, intermodal transport, and warehouses. For each logistics component, an SQAS specific questionnaire has been drawn up covering legal requirements and topics deemed relevant by the industry. It is a system for uniform assessment of the warehouse by an independent auditor. The SQAS assessment does not result in a certificate but in a detailed factual report based on which measures for improvement can be taken.



KOSHER

The word Kosher entails that food and the ingredients used in the preparation have been approved for consumption by Jewish consumers. Judaism has certain regulations regarding food. The most well-known of them are:

- Dairy and meat products cannot both be present in one food, dish, or meal.
- The prohibition of eating certain animals or products that come from those species.

In practice, this means, among other things, that raw ingredients for foodstuffs and naturally also the food product are assessed and certified.

These rules also apply to the equipment in which the foodstuffs are stored and transported:

- Van den Bosch as well as subcontractors must be certified for transporting Kosher products.
- The cleaning of loading units must be carried out by Kosher certified cleaning stations.
- After cleaning, the loading unit must be steamed for 30 minutes.
- Every cleaning certificate must include at least the following:
 - o Trailer and/or container number
 - o Three previous products (these may be non-Kosher products)
 - o Order number
 - o Kosher cleaning code (p. 26)
 - o Seal numbers
 - o Date, time, and duration of cleaning
 - o Kosher-certificate for loading sent to the customer by the authorised persons.



HALAL

Halal stands for everything considered good (pure) by the Quran. All seafood, vegetables, fruit, and all drinks (except alcohol) are halal (or pure) to Muslims. Muslims use the word 'haram' for things that are forbidden according to the Islam. Pork, pork derivatives, haram gelatine, haram gelatine clarified juices, blood, and alcohol (wine, beer, spirits) are prohibited in the production of halal food.

Other contaminants that could arise due to improper handling of raw materials or food are also prohibited. Such as harmful contamination with moulds, prions (pathogenic agents which cause severe infectious brain diseases), salmonella, chemicals, or foreign objects such as glass, wood, metal, or plastic granules.

To ensure the compliance with the Islamic food laws and that the food is halal, not only a halal certification is important, but it also necessary to ensure raw ingredients and food is transported solely in loading units that are cleaned according to Halal standards.

Every cleaning certificate must include at least the following:

- Trailer and/or container number
- Three previous products (these may not be haram products)
- Order number
- Halal cleaning code (p. 27)
- Seal numbers
- Date, time, and duration of cleaning

