

Quality Requirements Fresh and Frozen Food

With respect to production and products, the Supplier must observe the following general Buyer's requirements for Suppliers and products. The Supplier is responsible for ensuring that the products and the production and placement on the market meet the requirements European Union/European Economic Area and Finnish legislation. The Supplier is liable for the performances of the supply chain and all of its subcontractors and for the compliance of such performances with this agreement as for its own performance.

At the Buyer's request, the Supplier must provide the Buyer's representative with any information reasonably required by such representative on the Buyer's product due to this agreement. Unless otherwise agreed, the Supplier is responsible for all environmental and quality registrations and registrations of origin as well as other corresponding registration and notification procedures with the authorities and other relevant parties.

The Suppliers must ensure the safety of their products and compliance with the requirements of European Union/the European Economic Area and Finnish legislation. The Supplier is responsible for the performance of all its subcontractors as for its own performance.

The mode of operation set out in the HACCP principles must be observed in the production of food (the HACCP-Codex Alimentarius Principles). The risk assessment must account for, in particular, allergens and/or new production techniques and novel foods.

The GAP principles (Good Agricultural Practice, GLOBALGAP, the Finnish *Laatutarhaohjeistus* guidelines), the IP principles (Integrated Production) or other similar principles must be observed in the cultivation and production of vegetables that are used as ingredients and sold fresh.

Internationally recognised and approved product safety and quality certifications include, for example:

- BRC (Technical Standard and Protocol for Companies Supplying Retailer Branded Products)
- GRMS (Global Red Meat Standard)
- IFS (The International Standard for Auditing Food Suppliers)
- SQF 2000 Code (Safe Quality Food)
- FSSC 22000 (Food Safety System Certification)
- EFSIS (Standard and Protocol for Companies Supplying Food Products)
- The ISO 22000 or ISO 9001/2000 standards for quality management systems
- PAS 220 (Publicly Available Specification)

At the Buyer's request, the Supplier must deliver documentation relating to product safety and quality assurance.

In the event the Buyer or the authorities notice deviations in the quality of the products, the Buyer may request the Supplier to order additional analyses from an accredited laboratory.

Environmental Responsibility

The Supplier will ensure that the manufacturing activities in the delivery chain fulfil the requirements of European Union/European Economic Area and/or applicable national environmental legislation. Methods for the treatment of waste, chemicals, emissions and waste water must be described. Internationally recognised environmental system certificates are, for example, ISO 14001 and EMAS. The Buyer is entitled to perform an auditing or inspection visit to verify environmental responsibility issues.

The use of PVC plastics in packaging and the use of bleaching methods based on elemental chlorine for the bleaching of materials used for packaging is forbidden.

The Supplier must comply with the separate S Group principles and criteria for the assortments and procurement of fish products. Fishing must be carried out using sustainable methods and from sustainable fish populations. Important perspectives are the origin, size and time of catching of the fish as well as the status of fish species in different fisheries as well as fishing and farming methods.

The Supplier must have processes in place for verifying that the supply chain of animal products complies with the animal protection regulations in force from time to time.

Social Responsibility

The Supplier must have processes in place for verifying that the supply chain, including raw material procurement, complies with the respective country's laws and collective labour agreements as well as the ILO's minimum norms and the principles of the UN Universal declaration of human rights and Convention on the Rights of the Child.

The Supplier undertakes to comply with the following principles in the supply chain:

Employees are entitled to form associations and be members of trade unions. Employees must be treated equally. Overtime pay must be paid for overtime at least at the level required by national legislation. Employees must be paid salary of an amount at least at the level required by law, and a higher salary must be paid for overtime. Employees must be provided a safe working environment, and harassment must not be allowed. The minimum working age cannot be lower than required by national law and the provisions of the ILO Minimum Age Convention (ILO 138). The employment relationship must be voluntary, employees cannot be required to provide collateral or other security in exchange for the employment relationship. Employees must be free to leave the work place at the end of their work shift.

The Buyer requires the signing of the BSCI Code of Conduct (or corresponding document) and the implementation of a self-assessment and an audit by suppliers whose production or whose subsupplier's production is located in a risk country or who import/market Products manufactured in a risk country. BSCI risk countries <http://www.bsci-intl.org/bsci-list-risk-countries-0>
* *risk countries*.

The BSCI Code of Conduct does not have to be signed by suppliers/supply chains that use one of the following systems.

- Social Accountability International (SAI) Member companies (SA 8000)
- Ethical Trading Initiative (ETI)
- Sedex Members Ethical Trade Audit (SMETA)
- Initiative Clause Sociale (ICS)
- Sustainability Initiative of South Africa (SIZA)
- Global G.A.P. GRASP (GLOBALG.A.P. Risk Assessment on Social Practice)
- Rainforest Alliance
- Fairtrade certified
- UTZ-certified

At the Buyer's request, the Supplier must provide the Buyer with copies of the certificates and auditing reports.

Suppliers must have a functioning and described traceability system with which raw material consignments and packaging used in the manufacturing of products and the suppliers thereof can be identified.

Upon the request of the Buyer, the Supplier must be able to provide the Buyer information on the origin of the product and its raw materials as well as on the entire supply chain (names of manufacturing plants and packagers) all the way to primary production (information on primary producer).

In case of health hazards or suspected health hazards, the Supplier must give the buyer the information on the consignment in question without delay, and in other cases within 48 hours.

In accordance with European Union/European Economic Area and Finnish legislation, a Supplier of organic products operating in the European Union must be a member of the control system for organic products.

The Supplier must provide the Buyer with a documented report of the Supplier's membership in the control system for organic products in accordance with European Union/European Economic Area and Finnish legislation and must inform the Buyer of the name and identity code of the body monitoring the Supplier.

If the Buyer is an importer of organic products in accordance with European Union/European Economic Area and Finnish legislation, the Supplier is responsible for ensuring that imported organic products include an organic production inspection certificate in accordance with European Union/European Economic Area and Finnish legislation.

Import permits are required for certain organic products imported from outside the European Union. If the Buyer is the importer, the Supplier must provide the Buyer with all information and documentation required for obtaining the permit. In other cases, the Supplier must provide the Buyer with a copy of the import permit and any other information and documentation needed by the Buyer.

As regards the temperatures applicable to products, the Supplier is required to comply with the statutory temperature requirements applicable in the EU and Finland or other valid temperature requirements applicable to food premises and transports handling foods prior to retail. The Supplier is obliged to carry out shelf life tests on the Product and to set the shelf life period stated on the product label in accordance with the sales temperature required in Finland.

Products are not permitted to freeze and melt during transport. The temperature of the products during transport must be set according to the product in the same transport with the lowest temperature requirement. The control of temperature must be ensured by self-monitoring on the part of the Supplier.

If no temperature requirements are set for a product in legislation or the Finnish Food Safety Authority Evira, the temperature stated in the table below or in the product's specifications must be complied with (marked with #).

A product stored above the maximum temperature is deemed defective.

Food/product category	Maximum storage temperature of products in transportation and reception	Sales temperature of products (section 7 of decree 1367/2011 of the Finnish Ministry of Agriculture and Forestry) surrounding temperature
Milk and cream products (pasteurised) Unpasteurised perishable milk-based products	+6 °C	a maximum of +6 °C
Perishable, at least pasteurised milk-based products, yoghurt, cream cheese and other cheese	+8 °C	+0 – +8 °C
Fresh fishery products, thawed unprocessed fishery products, unsalted roe	at a temperature approaching that of melting ice (a maximum of +2°C)	at a temperature approaching that of melting ice (a maximum of +2°C)
Salted roe, cold-smoked and fresh-salted fishery products, other than fresh fishery products packed in vacuum or a protective atmosphere, except thawed unprocessed fishery products	+3 °C	0 – +3 °C
Other processed fishery products (except fully preserved products): cooked products, semi-preserved fish and crustaceans, roe products, sushi, living crustaceans and shellfish, Finnish	+6 °C	a maximum of +6 °C

Food/product category	Maximum storage temperature of products in transportation and reception	Sales temperature of products (section 7 of decree 1367/2011 of the Finnish Ministry of Agriculture and Forestry) surrounding temperature
<i>kalakukko</i> fish pastries		
Raw pork, beef, mutton or other farmed animal meat, big game meat	+7 °C	a maximum of +6 °C
Matured and packed raw beef in S Group acquisitions originating outside Finnish territory	+2 °C	a maximum of +6 °C
Raw pork in S Group acquisitions originating outside Finnish territory	+4 °C	a maximum of +6 °C
Poultry, raw poultry products, small game meat, rabbit meat, raw meat products	+4 °C	a maximum of +6 °C
Minced meat, minced poultry and minced liver	+2 °C	a maximum of +4 °C
Perishable processed meat products, products including meat/organs, other perishable foodstuff	+6 °C (as provided for in section 7 of decree 1367/2011)	a maximum of +6 °C
Perishable packed vegetables and sprouts chopped on two or more chopping surfaces	+6 °C	a maximum of +6 °C
Edible fats, refrigerated juices, processed vegetables requiring cold storage (cold storage being the quality requirement)	no statutory requirement	a maximum of +8 °C
Frozen products	a maximum of -18 °C	a maximum of -18 °C
Ice cream, popsicles	a maximum of -18 °C	a maximum of -18 °C
Perishable products to be transported and sold hot	a minimum of +60 °C	a minimum of +60 °C

The Buyer does not accept ingredients originating from cloned animals, unless otherwise separately agreed.

If fresh vegetables are genetically modified or if genetically modified ingredients have been used in food or animal feed, the Supplier must inform the Buyer thereof in writing in advance.

The use of azo dyes is not allowed in any foods.

A product can only be marked as originating from Israel if it has been manufactured or cultivated in the territory of the state of Israel as determined by the United Nations in 1948. If a product has been manufactured or cultivated in the so-called Occupied Palestinian Territories, the Supplier will mark the product with 'manufactured in the Occupied Palestinian Territories' or 'produced in the Occupied Palestinian Territories'.