

## To whom it may concern

### HACCP

Südzucker processes agricultural raw materials into safe, high-quality foodstuffs. In order to meet this objective a food safety management system has been implemented already since years.

This food safety management is based on Regulation (EC) No 852/2004 on the hygiene of foodstuffs and the international recognized HACCP-principles of Codex Alimentarius. With regard to international development the wording and elements of ISO 22200:2018 "Food safety management systems" are applied for the HACCP-concept of Südzucker.

The intention of HACCP is to assess whether beyond the applied good manufacturing practice measures additional measures (oPRP or CCP) are necessary for food safety. The assessment includes biological and chemical hazards as well as the occurrence the foreign bodies.

Considering the mentioned hazards the results confirm that sugar due to the characteristic manufacturing process and its nature is recognized as one of the safest food stuffs.

Best regards  
Südzucker AG

sign. i. V. Dr. Thomas Lehmann  
*Head of Customer Quality Affairs*

sign. i. A. Sabrina Giesel  
*Customer Quality Affairs*

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