

H.A.C.C.P

Saint Louis Sucre processes agricultural raw materials into safe, high-quality foodstuffs.

In order to meet this objective, Saint Louis Sucre takes care for the quality and safety of its products by the conduct of risk analysis.. In respect to the requirements of the European Hygiene Directive, the used materials, the processes and products were analyzed and evaluated in HACCP-studies according to the principles of Codex Alimentarius and the Regulation (EC) n° 852/2004 on the hygiene of foodstuffs.

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.

For all HACCP studies on sugar, the following risks have been considered:

- Introduction of foreign bodies,
- use of processing aids,
- use of various raw materials,
- microbiology,
- the equipment.

The results of the analysis confirm, that sugar, due to the characteristic of the manufacturing process and its nature, is practically no exposure to hazards of biological, chemical or physical origins and is recognized as one of the safest food stuffs.

The organization of our HACCP-System is based on the analysis monitoring results and evaluations. The implementation is done within our Quality Management System, which also contains other arrangements that are part of analysis and Good Manufacturing Practice. The results of the studies will be verified by evaluation of data and records and by auditing.

This document is valid for 3 years.


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