

Name according to 2000/13/EU
Legal name

Suppliers name

Suppliers article number

General Requirements

This specification is part of the recent purchasing and delivery requirements of H. & J. Brügggen KG Lübeck, Brügggen Polska Sp. z o. o. Wilga or Brueggen France Production SAS (BRÜGGEN). A distribution of this specification, or of parts of this specification to third parties is not allowed. The supplier guarantees the adherence of the characteristics listed below.

The raw material and all materials, with direct contact with the raw material, as well as the manufacturing facilities and the production itself must meet the German and European laws, regulations, guidelines and commercial customs. Cereals shall not be grown on soil where sewage sludge is used.

The countries of origin are not allowed for the following raw materials: Rice that origins from China and/ or USA and/ or Brazil is not accepted. Honey that origins from China and/ or Turkey and/ or India is not accepted. Linseed that origins from Canada and/ or USA is not accepted. Wheat that origins from USA is not accepted. Soy that origins from India is not accepted.

For all raw materials and all other materials a full traceability according to 178/2002/EEC can be guaranteed.

The supplier commits itself to operate within a suitable facility using appropriate equipment for production, packaging and storage of food products, to meet the requirements of this specification. The raw material shall be produced in accordance with HACCP-guidelines under strict sanitary conditions.

The supplier does not use any genetically modified raw material or genetic techniques.

The supplier does not use any irradiated raw materials and is not using this technique.

The use of neither sulphur dioxide and sulphite nor the use of methyl bromide is allowed.

The supplier does not use products/ agents containing quaternary ammonium salts like didecyldimethylammonium chloride (DDAC) and benzalkonium chloride (BAC) of any kind in any production step.

The supplier/ farmer use Glyphosate only in accordance to the German and European law and only in accordance with good manufacturing practise.

If it is possible that the raw material contains norovirus and/ or hepatitis, the supplier has a monitoring program in place and takes preventive actions. Reports of analysis can be shown on request.

The supplier guarantees the lowest perchlorate content according to the European law.

It is not allowed to produce the raw material by subcontracting to an external contractor. Exceptions of this requirement can be agreed between Brügggen and the producer in written form after examination of the circumstances.

Changes to the product need to be confirmed by BRÜGGEN in written form, before the change is done.

The supplier shall meet the requirements of SA 8000® (SA 8000® is a trademark of Social Accountability International; www.sa-intl.org). This standard requires particularly not to have child labour, forced labour, discrimination, corporal punishment, mental or physical coercion or verbal abuse and exceeding working hours (compliance with the applicable law), to have a healthy and safe work environment, the freedom of association and right to collective bargaining and fair wages.

The product itself and its ingredients are kosher and may not contain ingredients derived from animals or alcohol from grapes.

BRÜGGEN will perform announced audits at the production sites to assure that the requirements of BRÜGGEN are met. If an audit is necessary concerning problems due to product safety or quality, arising expenses must be paid by the supplier.

Analytical parameters marked with CoA must be part of a certificate of analysis accompanying each delivery. The Brügggen raw material number and the Brügggen order number shall be mentioned on the certificate of analysis. Certificates of analysis will be sent at least with each delivery to the email address of the plant to be delivered: Deliveries to Lübeck/ Germany: analyse@brueggen.com, Deliveries to Wilga/ Poland: analysis.wilga@brueggen.com, Deliveries to Thiers/ France: analyse-thiers@brueggen.com. Any non-compliance of the analysis parameters with the specification will cause a refusal of the goods on supplier account.

Analytical parameters marked with *CoA/1xyear* or *CoA/2xyear* or *CoA/4xyear* will be sent to the following email address: labresult@brueggen.com. The Brügggen raw material number shall be mentioned on the certificate or in the text of the email. *CoA/1xyear* to be sent within the first month after starting the deliveries of a current contract. *CoA/2xyear* to be sent in October and May. *CoA/4xyear* to be sent each quarter.

Sensorial Requirements

Appearance	uniform light husks and kernels, light yellow to white without grey discoloured nibs, no discoloured germs, no brown heat- or store-damaged kernels
Odour	fresh, typical, no off-odour
Flavour	fresh, typical, no off-flavour
Consistency	firm

Ingredients in descending order

Ingredient	%	origin-area	derived from	IP-preserved (only for maize and soya)
Oat whole grain (healthy and customary in trade)	100	Finland	Oat	<input type="checkbox"/>
Are enzymes used for the production of the raw material?			Yes <input type="checkbox"/>	No <input type="checkbox"/>

Declaration of ingredients list

Place of cultivation

Place of production

Product carried out by contract farming	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Partly <input type="checkbox"/>
Product carried out by contract production	Yes <input type="checkbox"/>	No <input type="checkbox"/>	

Certification of producer (BRC, IFS, FSSC 22.000 or similar)

Description of processing

Please submit a production flow-chart incl. CCPs

Metal detector	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Sensitivity [mm]: Fe <input type="checkbox"/> non Fe <input type="checkbox"/> SS <input type="checkbox"/>
Magnet:	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
Sieves	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Width: <input type="checkbox"/>
X-ray:	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Sensitivity [mm]: <input type="checkbox"/>
Others:			<input type="checkbox"/>

Physical Requirements (unless otherwise contractual agreed)

Moisture	CoA	max.	13,5 %	gravimetric
Density	CoA	min.	56 kg / hl	Getreideprober
Thickness	CoA	max.	10 %	(< 2 mm slit-hole sieve)
Admixture (including other grains)	CoA	max.	2 %	visual examination
Twins/kernels doubled		max.	0,8 %	visual examination
Excesence/ Sprouted oats		max.	0,5 %	visual examination
Test-dehulling (non-dehulled)		max.	2 %	Streckel & Schrader weight: 50 g; pressure: 6,0 bar; time: 60 seconds
Kernel content		min.	74 %	Streckel & Schrader weight: 50 g; pressure: 6,5 bar; time: 80 seconds
Ash		app.	2,9 %	DIN 10223

Foreign bodies

Stones	none
Other foreign bodies	none
Insects	free from living and practically free from dead insects or any other infestation

Chemical Requirements

Sulphur dioxide		not detectable		§ 64 LFGB
Pesticides		according to 86/362/EU, 396/2005/EU, 149/2008/EU and following		§ 64 LFGB
Heavy metals		according to 1881/2006/EU and following		§ 64 LFGB
Aflatoxines		according to 1881/2006/EU and following and according to Kontaminanten-Verordnung (KmV)		§ 64 LFGB
Fumonisin		max.	800 µg/kg	HPLC
Ochratoxin A		max.	3,0 µg/kg	HPLC
Desoxynivalenol (DON) – Regular	CoA	max.	350 µg/kg	HPLC
Desoxynivalenol (DON) – Bad crop year due to high DON content	CoA	max.	1250 µg/kg	HPLC
Sum of T-2 and HT-2	CoA	max.	800 µg/kg	HPLC
Zearalenon (ZEA)	CoA	max.	50 µg/kg	HPLC
Other mycotoxines		according to EU or German legislation		HPLC

Sampling method for mycotoxins analysis according to Commission Regulation (EC) No 401/2006 of 23 February 2006 laying down the methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs and to Commission Regulation (EC) No 519/2014 of 16 May 2014 amending Regulation (EC) No 401/2006 as regards methods of sampling of large lots...and following.

Sampling procedure for Desoxynivalenol (DON), Zearalenon (ZEA) and T-2/ HT-2**Please take the samples as follows:****Empty silo** (Incoming trucks from farmers)

Please take for every truck (25 – 30 tonnes) each time 2 samples a 100 g = minimum 200 g.

Please collect the samples of the trucks going into one storehouse/silo

e.g. oats of 84 trucks go into storehouse/silo

-> 84 x 200 g = mixed samples of storehouse/ silo (minimum 15 kg)

Full silo

Please take by rearrangement 100 samples + \sqrt{t} tonnes.

In general we are expecting 2500 t (100 samples + 50 samples; each sample 100 g = minimum 15 kg)

The oats representing the sample are stored separately and are not mixed with other oats.

Please mark every oat sample as follows:



















Brüggen/ Oat supplier name/ Port/ Date of sampling/ Kind of sample/ XY mts

Microbiological Requirements

TPC	max.	10 ⁶ cfu / g	ISO 4833
Moulds	max.	10 ⁴ cfu / g	ISO 7954
Yeast	max.	10 ³ cfu / g	ISO 7954
Enterobacteriaceae	max.	10 ⁵ cfu / g	ISO 7402
E. coli	max.	10 ¹ cfu / g	ISO 7251
B. cereus	max.	10 ² cfu / g	L 00.00-25 § 64 LFGB
Staph. aureus	max.	10 ² cfu / g	L 00.00-25 § 64 LFGB
Salmonellen	not detectable in 25 g		§ 64 LFGB L 00.00-20

Nutritional Data per 100 g

Source: BLS

Nutritional energy	 kcal
Nutritional energy	 kJ
Fat	 7,1 g
Saturated fatty acids	 1,3 g
Monounsaturated fatty acids	 g
Polyunsaturated fatty acids	 g
Cholesterol	 g
Trans-fatty acids (when hardened fats or milk fat is used)	 g
Carbohydrates	 59,8 g
Sugars	 0,9 g
Polyols	 g
Starch	 g
Fibre	 5,6 g
Soluble fibre	 g
Insoluble fibre	 g
Protein	 11,7 g
Salt	 g
Natrium	 0,008 g

Assurance of GMO-absence and guarantee of the traceability

All food products delivered to BRÜGGEN (including raw materials, semi-finished products and finished products, in bulk or packed) and all ingredients (including technical auxiliary material, carrier materials and solvents from vitamins and mineral nutrients, solvents from aromas and flavours, as well as carrier materials and solvents of additives) do not originate from genetically modified organisms (GMO) and/ or do not contain GMO and require no identification of the products according to the regulations (EG) 1829/2003 and (EG) 1830/2003 of accreditation, labelling and traceability of genetically modified food and feeding stuff. This includes also all feeding materials for animals used for the production of animal products.

For all food delivered to BRÜGGEN (including raw materials, semi-finished products and end products, in bulk or packed) and all ingredients (including technical auxiliary material, carrier materials and solvents from vitamins and mineral nutrients, solvents from aromas and flavours, as well as carrier materials and solvents of additives) a consistent traceability to the origin can be guaranteed.

GMO analysis are done as follows: negative for 35 S-Promotor, NOS-Terminator and if necessary also for FMV, Syn.pat and bar depending on the raw material, 45 cycles, analytical limit 0,01%. If there are specific GMO varieties without the elements listed above, the specific varieties are tested one by one.

Name/ Place / Date / Signature / Company stamp

Dietary Data

The product and the ingredients are suitable for the following diets

- Vegetarian
- Vegan
- Kosher
- Halal

yes	no
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

Please add a copy of the Certificate.

Allergens (please mark as appropriate) please add a copy of your allergen policy and the provisions taken to avoid cross contaminations	Presence in the recipe/ product		Presence on the pro- duction line/ cross contamination possible		Unknown, insufficient data/ no data available	Comment Analytical values [mg/100 g]
	No	Yes	No	Yes		
Artificial (Azo) colours	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Carrot	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Chicken meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Egg and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Glutamate added (E620 – E625)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Legumes (all types of beans: French beans, string beans, pinto beans, flag- eolets, adzuki or adzuki beans, brown and white beans, black and red kidney beans, butter beans, mung beans, green beans, bush beans, broad beans, mange tout, etc.; all types of peas: gar- den peas, yellow peas, grey peas, len- tils, capuchins, chickpeas etc.; bean sprouts, alfalfa, katjang idjoe (Indone- sian: mung beans); Fenugreek)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lupine and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Maize/ Corn	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk and products thereof (including Lactose)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Nuts i.e. Almond, Hazelnut (oil), Wal- nut, Cashew, Pecan nut, Brazil nut, , Pistachio nut, Macadamia nut and Queensland nut and products there- of	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Pork	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Fish/ Seafood and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Sesame and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Soy/ Soya and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Sulphite and Sulphur dioxide > 10 mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Sunflower seed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Others (please specify)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Are any of the following substances present in the product or on the production line:	Yes	No
antioxidants, aspartame, chestnut, cinnamon, coconut, fructose, gelatine, pine, poppy seed, preservative (e. g. benzoic acid and PHB), pulses (beans, fenugreek, lentil, (chick) pea), vanilla (natural), yeast	<input type="checkbox"/>	<input type="checkbox"/>
If yes , which are present in product: <input type="text"/>		
If yes , which are present on the production line: <input type="text"/>		

Transport and Delivery**Transportation**

Deliveries must meet the requirements of 852/2004/EEC and our Delivery Instructions for Raw Materials (A06X00001X) and appendix to A06X00001X.

Packaging

Receptacles in vehicles and/or containers are not to be used for transporting anything other than foodstuffs. Packaging must meet the requirements of Re (EC) No. 1935/2004, Re (EU) No. 10/2011, Re (EC) No. 2023/2006 and following. **Raw material shall be packed into blue plastic foil, if applicable. Adhesive tape should be of blue colour.** Deliveries shall be on plastic or new and intact wooden pallets using a protective layer.

Big Bags

Robust construction (fabric made of straps, cross corner webbing), high fitness for purpose (reusable), plain inner side, sandwich, circular fabric without outside terminal edge at the spouts, all seams must be outside, all seams must be blue (compliance to food law concerning food contact materials must be given for the blue seams), overlock seam and safety seam, outside seams welded, without fringes, usage of seam sealing (sealing tape / wick) possible

Kind of packaging

bulk

Packaging size**Labelling**

Each packaging shall be easily identifiable by description of the goods, supplier's batch/lot number, date of production and best before date (using an EAN code) as well as on the shipment papers.

Safety Data Sheet

Please add a safety data sheet for the product if necessary.

Storage conditions

Stored in clean, cool and dry warehouses without any off-flavours, unopened, If the product requires specific storage conditions, please add them here:

Best before Date

at least 12 months (365 days)

Date of expiration ex works

$\frac{3}{4}$ of best before date (270 days)

Reason for modification: up date

Prepared by: Nina Heeschen

Date: 16.05.2022

Supplier Contacts**Address****Commercial Contact**

Fon

Fax

eMail

Quality Contact

Fon

Fax

eMail

Emergency Telephone Number

Certification (please add a copy)	
HACCP (Standard, Date of first certification, valid until)	
IFS (Standard, Date of first certification, valid until)	
BRC (Standard, Date of first certification, valid until)	
FSSC 22.000 (Standard, Date of first certification, valid until)	
Others:	
Confirmation	Name / Place / Date / Signature / Company Stamp