

Food Safety – Specifications - Certificats

June 2025

Dear Madam, Sir,

With this letter we would like to inform you about our food safety system.

Unilever sets very high quality standards. Our quality manual states that we only supply products without risk and in accordance with national and European legislation and guidelines.

The KBO number for Unilever Belgium is 0438390312.

Unilever Europe, the sourcing units are FSSC 22000 certified.

We have our own Toxicological Clearance System to ensure that all our ingredients and packaging materials can be used without any risk.

On our international website www.unilever.com you can find information on our view on planet and society.

Allergens

Unilever Benelux complies with European Regulation (EC) 1169/2011 on the provision of food information to consumers. With regard to the provision of information about allergens in foodstuffs, the allergen list from Annex II of the above regulation is regarded as a 'generally accepted reference' by the food industry at both national and international level. In accordance with the above-mentioned guideline, the allergens present per product are communicated in a defined manner on the label and are therefore available to the consumer at all times. In addition, for Unilever Foodsolutions products, a list of the allergens per

product has been made available in Unilever's "product specifications" (available at www.unileverfoodsolutions.nl or www.unileverfoodsolutions.be).

For your information,

The Dutch Food Database (NELEDA) is the independent database of the Netherlands with extensive information on more than 90,000 foodstuffs sold in the Netherlands. The Nutrition Center and the RIVM manage the data for various products at www.levenmiddelsdatabank.nl. Given the global nature of Unilever and the large number of products, it is unfortunately not possible to maintain such lists. Furthermore, we believe that the most important allergens are covered in the legal guideline 1169/2011 on allergens. If certain 'NELEDA allergens' are also recognized by the European legislator and included in the above-mentioned directive, Unilever will of course adjust the labeling of the products in question.

GMO

Unilever Benelux supports the responsible use of modern biotechnology within the framework of clear and transparent legislation and supervision. We would debate for more openness and dialogue in this case; we are convinced that the use of technology can make an important contribution to society.

Unilever Benelux therefore believes that consumers should continue to talk about the various applications of modern biotechnology and welcomes any initiative that leads to transparency and better consumer information.

Given consumer concerns due to a lack of proper information surrounding genetically modified organisms in some European countries, and given the purchasing of ingredients and food manufacturers on a European scale, Unilever Benelux has a policy of banning the use of genetically modified ingredients in its products.

We currently do not have any products in our range that have GMO labeling in accordance with Regulations (EC) 1829/2003/EU and 1830/2003/EU.

We have taken appropriate measures to comply with these legal requirements so that our products do not have to be GMO labeled.

Unilever Benelux will strictly comply with any new legislation regarding labeling of GMO origin and apply it where relevant to our products.

HACCP

We collaborate only with approved suppliers and all our products are produced in factories that have their own quality system that meets the requirements as stated in Regulation (EC) 852/2004 on food hygiene (HACCP).

Through a risk analysis, the various hazards (bacteriological, chemical, physical and allergens) are identified and assessed, after which the associated monitoring and corrective actions are carried out. The monitoring scheme provides for taking samples of raw materials and end products at a certain frequency for certain analyses. Reference samples are kept until their expiration date.

Moreover, most of these quality systems are ISO certified. The factories also, if applicable, have the legally required accreditations.

This is monitored by the competent authorities, including the *Netherlands Food and Consumer Product Safety Authority* (NVWA). In addition, verification takes place through internal audits, cross audits (by independent Unilever auditors) and, if applicable, ISO audits (internal and by the certification body). The HACCP study is a very important part of these audits.

In addition, there is also an annual assessment of all our suppliers. Quality and HACCP are the most important parameters. Also our logistics service providers (

With regard to the correct storage and transport conditions, we can declare that our logistics service providers (storage and distribution) also meet the HACCP requirements.

Determination of the shelf life

The shelf life for our products is determined via the HACCP study in which the microbiological stability of the products is checked and the storage conditions are determined. Simultaneously, the taste is being evaluated based on several complete

production tests. Samples are evaluated by our innovation center in consultation with the quality department and the marketing department.

Traceability

Unilever Benelux complies with Regulation (EC) 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing a European Food Safety Authority and laying down procedures in food safety matters .

Traceability is guaranteed at all times, both upwards and downwards, for all our products using the batch code and/or expiration date.

Quality system

The Unilever quality manual consists of 3 parts: "Occupational Health and Safety", "Environmental Care" and "Consumer Safety". It is thanks to the various objectives and corrective and preventive actions that we continuously work on improvement.

The "Consumer Safety" section describes the procedure in the event of an "Incident" or a "Recall". At the time of an incident or a recall, a team specially trained for incidents and recalls, called the "Incident Management Committee", is formed. These people decide on the course of the "Incident" or the "Recall".

Product specifications

The product specifications of the products of our Unilever Foodsolutions division can be found at www.unileverfoodsolutions.nl and www.unileverfoodsolutions.be. If there are any products that are missing, you can always reach out to us.

Based on the above control systems, which apply to all products marketed by Unilever, we are convinced that our part of the chain is fully controlled.

We therefore confirm that the microbiological and physicochemical parameters of all our raw materials and finished products are adequately identified, assessed and controlled (with associated monitoring and corrective actions if necessary). With the aim of guaranteeing the quality of our products at all times and in all circumstances.

There is no legal obligation regarding the provision of analysis results of chemical, physical and/or microbiological specifications.

BRC / IFS / ISO / HACCP / REACH certificates from our factories do not necessarily have to be present in your file. We therefore do not consider it necessary to provide

chemical, physical and microbiological parameters, analysis reports and/or certificates.

Since all products we supply to you are Unilever brand products, any questions from the authorities can always be referred to us.

Under exceptional circumstances, we are prepared to provide you with chemical, physical and microbiological parameters, analysis reports and/or certificates.

We hope to have informed you sufficiently and trust that the above statement provides you and the Food and Consumer Product Safety Authority (and the certification body) with sufficient certainty regarding the safety of our products.

Met vriendelijke groet,

Emma Adriaensen
Quality Assurance
Unilever Benelux