QUALITY INFORMATION - LÍPIDOS SANTIGA

1. Company Information

1.1 Contact details (headquarters & production site)

Name	LÍPIDOS SANTIGA S.A.
Address	Ctra. B-141, Km. 4,3 - 08130 SANTA PERPETUA DE MOGODA (Barcelona)
Country	Spain
Phone	+34 935743186
Fax	+34 935741936
Website	www.lipsa.es
e-mail	info@lipsa.es

Sales contact:	please contact your sales responsible.
Customer service	comercial@lipsa.es
Quality contact	calidad@lipsa.es
Emergency contact details:	see attached document.

1.2 Certifications and Registrations

Certificates/registrations: please download from this link: https://www.lipsa.es/en/how-we-work/

Certificate type	Certification body
BRC	**SAI Global**
GMP+	**Intertek**
RSPO	**BMTRADA**
ISCC	**CGN**
ISCC PLUS	**CGN**
NIS	**SGS Italy**
Halal	**HCS**
Kosher	**EuroKosher**
Non- GMO Project Verified	**SCS**
Organic	**CCPAE (Code number of control authority: ES-ECO-019-CT)**
BioSuisse Organic	**International Certification Bio Suisse**

Registration type	Registration nº
Health Registry for Food Industry	16.00219/B
Health Registry for Feed Industry	αESP08500625
FDA Registry	19501746042
Sedex	ZS1066171
Ecovadis	WK857484

1.3 Site organization and layout

Adress	Ctra. B-141, Km. 4,3 - 08130 SANTA PERPETUA DE MOGODA (Barcelona) Spain
Building year	1973
Size	56.000m^2
Total nº of employees	170
Operation	4 shifts, 7 days a week

2. Quality Management

Quality Policy

2.1	Item	Yes	No	Comments
2.1.1	Is there a quality policy defined?	X		Last version 14/02/2019.
2.1.2	Is the quality policy communicated to personnel? If so, how?	X		e-mail distribution and printed copies in specific places.
2.1.3	Are management reviews realised? What is the frequency ?	X		Yes. Yearly at least.

Quality control

2.2	Item	Yes	No	Comments
2.2.1	Are incoming goods controls done at receipt of raw materials and also on finished goods prior to release?	X		According to internal control plan for each raw material/finished product.
2.2.2	Are controls recorded?	X		Informatic register.
2.2.3	Is a procedure for non-conforming products in place?	X		
2.2.4	Who is responsible for the product release?			QC and QM
2.2.5	Is there an internal quality control laboratory?	X		16 employees, 3 working shifts.
2.2.6	Is it accredited?		X	
2.2.7	Does the company use external laboratories? If so, which kind of analyses are made?	X		Contaminant analysis (GE, 3-MCPD, MOSH/MOAH pesticide, dioxins, PCBs, mycotoxins, heavy metals, PAHs)
2.2.8	Are they accredited?	X		ISO17025

Supplier approval and evaluation

2.3	Item	Yes	No	Comments
2.3.1	Is there a documented approval supplier program?	X		
2.3.2	Are the suppliers assessed? If yes, how?	X		Risk assessment based on Quality & Food Safety questionnaires (both on supplier and raw material), appropiate third party certification, physical audit.
2.3.3	Are the suppliers evaluated? If yes, how?	X		Performance indicators (e.g. conformity of product)

Complaints and non-conformities

2.4	Item	Yes	No	Comments
2.4.1	Is there a procedure in place to manage non-conformities/non conforming products?	X		
2.4.2	How are NC registered?			NC are registered in the ERP system. Root cause analysis to define preventive and corrective actions. Monthly follow-up of the NC.
2.4.3	How are NC products managed?			Blocked in the system/physically identified for further handling.

Internal audits

2.5	Item	Yes	No	Comments
2.5.1	Is there an scheduled programme of internal audits?	X		Audit program set up according to BRC standard.
2.5.2	Is there an scheduled programme of hygiene inspections? If so, at what frecuency?	X		Monthly.

3. Food Safety

HACCP

3.1	Item	Yes	No	Comments
3.1.1	Is there an HACCP system in place? What is the scope of the study?	X		According to BRC standard. Refining and transformation of vegetable oils/fats from raw materials to finished product.
3.1.2	The HACCP team is multidisciplinary and has received specific training?	X		Members from the following areas: Process Engineering, Maintenance, Production, Logistics and QA. External and internal training to all the members.
3.1.3	Is the HACCP plan reviewed? If yes, on what frequency and who is in charge?	X		Yearly review by QA and HACCP team.
3.1.4	What hazards are included in the HACCP study?			Physical, Chemical (including allergens) and Microbiological.
3.1.5	Are there any CCP / OPRP identified?	X		Preventive measures, monitoring systems, critical limits and corrective measures defined in CCP management chat.

Allergen management

3.2	Item	Yes	No	Comments
3.2.1	Is there an allergen policy in place?	X		
3.2.2	What allergens are present in the site?	--	--	Soy lecithin (E322)
3.2.3	Is this risk included in the HACCP?	X		
3.2.4	Is there a procedure in place to prevent cross contamination?	X		Regular validation of the cleaning/pipeline blowing systems.

Foreign bodies

3.3	Item	Yes	No	Comments
3.3.1	Is there a foreign body policy in place (including glass, hard plastic and wood)?	X		
3.3.2	Is this risk included in the HACCP study?	X		
3.3.3	Are there any systems in place to control foreign bodies hazards (filters, sieves…)?	X		5 micron bag filters just before the loading point.

Pest control mangement

3.4	Item	Yes	No	Comments
3.4.1	Is there a pest control program in place? If yes, is it internal or external?	X		Contract with external company (Depec S.L.)
3.4.2	Which is the frequence of the visits?			Monthly visits.
3.4.3	Which pests are included?			Rodents, flying and crawling insects, birds.

Water and Air management

3.5	Item	Yes	No	Comments
3.5.1	What kind of water is used in production?			City water.
3.5.2	Are controls done to ensure the water quality?	X		According to national legislation.
3.5.3	What kind or air is used in production?			Filtered compressed air and Nitrogen, both produced on the site.
3.5.4	Are controls done to ensure the air/N_2 quality?	X		External yearly controls done by specialized company.

Traceability and recall procedure

3.6	Item	Yes	No	Comments
3.6.1	How are batches identified?			Batch number is automatically generated by the ERP with the structure *B123456.* It's a unique identification that allows to trace back / forward the product.
3.6.2	Can the traceability system identify all the raw materials involved in a production?	X		Downstream and upstream.
3.6.3	Is there a mock recall procedure in place? Is it tested?	X		Yearly recall exercise.
3.6.4	Does the company have a recall management team with clearly identified responsabilities?	X		

Training

3.7	Item	Yes	No	Comments
3.7.1	Is there an hygiene and food safety training program in place?	X		Internal and external training.
3.7.2	At which frecuency are the trainigs planned?			Yearly for production operators. Rest of the personnel training needs are evaluated once per year.

Personal hygiene

3.8	Item	Yes	No	Comments
3.8.1	Is there an hygiene plan program in place?	X		
3.8.2	Are hygiene rules implemented (workwear, jewellery, eating, drinking, smoking and hand cleaning…)?	X		Plain wedding rings are allowed.
3.8.3	Is the workwear cleaned internally or externally?			External laundry included in the suppliers approval plan.
3.8.4	Are hygiene instructions given also to visitors and/or external personnel?	X		A signed copy by the vivitor is kept as a record.

Maintenance

3.9	Item	Yes	No	Comments
3.9.1	Is there a maintenance program for the production equipment?	X		Preventive, corrective and predictive maintenance.
3.9.2	Is the maintenance done by internal or external personnel?			Both internal and external.
3.9.3	Are maintenance records maintained?	X		All interventions recorded at the CMMS system.

Metrology

3.10	Item	Yes	No	Comments
3.10.1	Is there a calibration plan in place?	X		Including production and laboratory equipments.
3.10.2	Are all the control equipment related to CCP stages considered in the plan?	X		
3.10.3	Which is the calibration frecuency for those equipments?			Yearly.

Food defense and Food fraud

3.11	Item	Yes	No	Comments
3.11.1	Has the site a Food Defense and Food Fraud plan implemented?	X		
3.11.2	Are these plans periodically reviewed?	X		Yearly at least.
3.11.3	Is the Food Defense plan periodically tested?	X		Yearly at least.

Production management

3.12	Item	Yes	No	Comments
3.12.1	Is product development documented?	X		
3.12.2	Are there specifications for every raw, semi and finished products existing?	X		All specifications revised every three years according to BRC requirements.
3.12.3	Are samples of the finished products kept? If yes, how long?	X		At least 9 months.
3.12.4	Are Good Manufacturing Processes in place?	X		
3.12.5	Are records kept? If yes, how long?	X		5 years for those relateds to quality/food safety.

Transport

3.13	Item	Yes	No	Comments
3.13.1	Are there specific controls for suppliers/ trucks?	X		
3.13.2	Does the company use subcontractors?	X		Transport is subcontracted.
3.13.3	Are tankers controlled (cleanliness, odourless, well maintained)?	X		Visual and odour inspection before loading is done by trained operators through a detailed checklist. Cleaning certificate is mandatory stating the three previous loads for every loading compartment. Previous loads are checked against an internal list of authorised previous loads.
3.13.4	Are the controls monitored?	X		Records kept for every load.