



Quality Manual



January 2021

Version number: 1.0

Introduction

This document describes the internal and external processes relating to the quality aspects within Kuziba. This document contributes to the information provision for stakeholders and customers of Kuziba and the quality processes and the accompanying documentation with which Kuziba complies with the statutory requirements and so conforms to the requirements and wishes of customers.

With this document, Kuziba aims to meet its customers' need for information.

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1. Contact details

General contact details:

Kuziba B.V.
Josink Esweg 51
7545 PN Enschede
The Netherlands

PO Box
7500 AT Enschede
The Netherlands

Info@kuziba.com

+31 53 42 80 010

Emergency contact details:

RECALL 24/7:

+31 6 21 20 20 33

+31 53 42 80 010

2. Kuziba

Kuziba is an international, innovative specialist and manufacturer of slaughtering accessories that contributes to a logical and hygienic course of the slaughtering process.

The EPS technique used by Kuziba for closing the esophagus is the (only) method worldwide that complies with all international legislation and guidelines for safe slaughter processes with regard to closing the esophagus.

Kuziba's innovations arose as a result of its own vision on food safety within a food-safe slaughter process and is therefore ahead of the presiding convention.

3. Scope

Kuziba produces accessories, and supplies parties in the slaughtering industry, that contribute to and are necessary for food safety during the slaughtering process. Kuziba itself is not a food processing company. This means that Kuziba does not have to qualify for some process requirements or standards that do apply to the food processing industry.

Stakeholders are customers, suppliers, employees, government and owners. Kuziba is based at De Josink Esweg in Enschede, the Netherlands.

Products are manufactured in accordance with statutory and industry standards. Products within Kuziba's processes are the property of Kuziba.

Kuziba manufactures its products, stores its products and distributes its products to the end user.

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4. Basic conditions

Management commitment

Kuziba's management is fully dedicated to complying with the food safety of its products. It makes the required resources available for the continuous improvement of its processes and products.

Organisational and facilities arrangement

Kuziba is located on an office site and is not near polluted or contaminated sites. No industrial activities take place at the office location that in any way could pose a danger to or have any effect on the safety of Kuziba's products or processes. This also applies to Kuziba's storage site.

Buildings

Storage of Kuziba products takes place at an external certified location that is fully compliant with the BRC S&D and IFS logistics standard for food and non-food. The storage location is also certified in accordance with the TAPA Facility Security Requirements at the highest level. With this, Kuziba also complies with its obligations regarding Food Fraud.

Storage

Kuziba's products are stored in suitable spaces where they are placed away from the floor and walls. Products are not stored near scented products.

Shatter-proof LED lighting is used on location that produces enough light to safely transport and store products. This makes it easy to trace deviations.

Personal hygiene

Employees at the storage location meet basic hygiene requirements and have signed this protocol stating they will comply with it. Visitors and auditors must comply with the same protocol. Visitors and auditors must register (*on arrival?*) and must comply with the regulations in force.

Process management

A management system has been designed for Kuziba's scope of activities to guarantee the safety and soundness of products that fall under Kuziba's responsibility.

Kuziba's management has a high level of knowledge of the principles governing the safety and soundness of slaughtering processes and its accessories. Where necessary, suitable preventative and corrective action is taken to guarantee quality.

Kuziba uses an effective operational system which allows it to take quick action in the event of any recall.

Product information

Products are provided with information that allows the next party in the supply chain to use them in a safe manner.

5. Quality

Procedures

Kuziba works in accordance with strict rules and quality procedures. It also has an external and internal quality document. This is the external quality document.

Kuziba has its quality system assessed externally.

Complaints procedure

Kuziba has a documented complaints procedure. Complaints are evaluated and assessed. This may lead to a change in procedures in order to minimise the number of complaints.

Supplier assessment

Kuziba's suppliers are subject to a thorough selection procedure. Quality and safety are paramount. Suppliers are assessed annually. If they no longer meet Kuziba's high standard, the contracts are not extended and an alternative is sought. In the event of incidents, the relevant supplier may be tested again and possibly more often.

Audits

Kuziba has its quality system tested internally and externally. This serves as a contribution to the continuous improvement process within Kuziba.

CCP/ABM

Kuziba has not internally identified any Critical Control Points (CCP) and only uses General Control Measures (ABM). This puts Kuziba in control and so guarantees the international standards.

Recall procedure

Kuziba has integrated recall procedures. The aim of the recall procedures is the recall of a dangerous or defective product. Action is taken to ensure that the process runs smoothly and carefully. The customer is notified in the event of a recall and is informed about the product. This takes place via the recall document that you can find in annex I.

This documents states which product is involved and what the next steps are.

GFSI Standard

Kuziba's logistical processes such as transport and storage are outsourced and fully compliant with the certified BRC and IFS standards. BRC and IFS are recognised by the GFSI. The logistics processes and storage location are independently tested annually according to the BRC storage & distribution and IFS logistics standard.

Certificates can be viewed in annex II.

Training

Employees at Kuziba are trained to continuously monitor internal processes and report deviations, which serves as a guideline for internal improvement processes.

Complaints procedure

The Kuziba has a complaints procedure covering the receipt, processing and follow-up of complaints. The aim of the complaints procedure is to deal with and document complaints in a structured manner and use it as input for improvement measures.

6. Product

Esophagus Plugging System

Kuziba has developed an EPS system. This system seals the esophagus during the slaughter process. With a high-tech hose, a combination of water, vacuum and hydraulics, a two-part plug is placed in the correct position in the esophagus and secured in such a way that stomach contents can no longer escape from the slaughtered animal, via the clean carcass, into the production areas and contaminate it.

In this way the meat remains clean at all times. This is also the only system in the world that satisfies all requirements and standards.

The use of the EPS system is a must for an abattoir to comply with safe slaughter processes and therefore food safety standards. Kuziba enables abattoirs to carry out the legal act without breaching the EU Directive 853/2004. The commonly used conventional systems in abattoirs do not comply with this directive.

Without making use of the EPS system, contamination that could endanger food safety cannot be excluded.

For more information, please see <https://www.kuziba.com/>

Identification

Kuziba products are marked and therefore identifiable. Kuziba always has the article and/or batch number available.

Migration test

In food contact legislation, a clear distinction is made between the business operator (i.e. the producer of the (plastic) articles and materials on the one hand, and the food company operator on the other). According to article 16 of Regulation (EU) No. 10/2011, documentary evidence regarding, among other things, migration by the business operator of the items or materials must be made available to the national competent authorities upon request. There is therefore no legal obligation for foodstuffs companies to collect and record such information.

Allergens

Allergen risks and allergen legislation relate specifically to foodstuffs. Kuziba itself does not produce edible products and is only a supplier of products that are not part of any foodstuffs. For that reason, the risk of allergens is ruled out and the provision of allergen information is therefore not a (legal) requirement.

REACH list

Kuziba's products do not contain any substances listed in the Registration, Evaluation, Authorization and restriction of Chemicals list. (REACH candidate list)

EU recognition

EU recognitions only apply to foodstuffs companies. Since Kuziba does not produce any foodstuffs, Kuziba cannot by definition have EU recognition.

EU regulations

Kuziba complies with all required EC regulations numbers applicable to its products.

Functional barriers

Functional barriers do not apply to Kuziba products. Kuziba's products do not include packaging materials that are in contact with food in any way.

7. Fraud

Kuziba does not supply raw materials to abattoirs. It supplies equipment and is therefore not under any consideration for raw materials fraud.

Food defence

Food defence is concerned with securing storage facilities against malicious actions that could compromise product safety. This could include deliberate damage to the product or the deliberate contamination of a product.

The storage location carries out Threat Assessments (TACCP). This is done in the context of Food Defence.

Kuziba has not experienced any sabotage of its products in its history. Transport, storage, and distribution take place in accordance with the TAPA FSR standard. The storage locations meet the highest standard of the Facility Security Requirement of the Transport Asset Protection Association (TAPA). This guarantees the safety of its products and only allows screened and trained personnel to have access to these locations and to Kuziba's products. The products are under 24-hour camera surveillance.

Doors of trailers are always locked and only accessible through a double verification system.



Annex

I Recall



Regarding:

RECALL ARTICLE: 70000-2, 70000 MD

Dear ...

By means of this letter we inform you that as a precaution we have to recall item 70000-2. Our track & trace shows that we delivered item 70000-2 to you on xx/yy/zzzz; see attached packing slip, POD and product photo. It relates to a delivery with badge number

Investigation by Kuziba BV indicates that this product may not meet the criteria set by us that the product must meet in order to function properly. This may include issues with the following: production, material, packaging or quality defects:

Specification, description:

Due to this issue, it is not recommended to use the product.

We urge you not to use the product in your process. The product that is still under your management will be checked together with Kuziba BV or collected by Kuziba BV.

Please accept our sincere apologies for this inconvenience. Please complete and return the attached reply form.

We will then contact you to discuss follow-up measures. For further information about this recall, please contact:

Erwin Heurman

Kuziba BV

+31 (0)53 4820010



Your contact details:		
Company name:		
Contact person:		
Telephone:		
Address: Our Track and Trace information shows that you have received a product that is subject to a recall. Please complete and return the form below to info@kuziba.com to confirm our recall.		
<input type="checkbox"/> We still have products in stock and will block them		<input type="checkbox"/> Please tick yes <input type="checkbox"/> no
Batch code	Quantity	Location
Completed by:		
Name:		
Position:		
Telephone:		
Email:		
Signature:		
Date:		

II Certificate

CERTIFICATE

I SACert B.V. certifies that, having conducted an audit

For the scope: storage, cross dock and transport of non-food products and ambient stable food products.

Exclusions from scope: Storage of X-mas goods on another temporarily rented site.

Product Categories: 02 - Ambient Food, 03 - Packaging and Packaging Materials, 04 - Consumer Products, 01 - Storage, 02 - Distribution

Auditor number:
104085

Certificate number:
BCR-18 228211

Audit date(s):
2020-07-08, 2020-07-08

Certificate issue date:
2020-08-07

Certificate expiry date:
2021-08-21

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 8 months) before:
2021-07-10

at
Transinfo Expeditie B.V.

BCR site code: 1402881

IJzersteden 12

7547 TB ENSCHEDE

THE NETHERLANDS

meets the requirements set out in the

Global Standard for Storage and Distribution
Issue 3: August 2016

Achieved Grade: A

Audit Program: REPEAT

This certificate remains the property of I SACert B.V.
Domeinlaan 208, 7542 DD Enschede, The Netherlands.
For verification of validity, +31 (0)52 473322 or
<http://isacert.com>.

If you would like to receive comments on the BRCSS Standard or the audit process directly to BRCSS, please send an e-mail to info@brcss.com. Visit www.brcss.com for more information on BRCSS.

For I SACert B.V.
René Voermans


Scheme Manager



A Vincotte company



Storage and
Distribution

CERTIFICATE

Vinçotte ISACert Nederland B.V.

being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

Certificate number:
ILS-IS 229210

COID no: 63218

Audit date(s):
09-07-2020

Certificate issue date:
10-08-2020

Certificate valid until:
04-09-2021

Next audit 8 weeks before
and 2 weeks after:
11-07-2021



Transinfo Expeditie B.V.

IJzeresteden 12
7547 TB ENSCHEDE
THE NETHERLANDS

audit scope: Storage, cross dock and transport of non-food products and ambient stable food products.

meet the requirements set out in the

IFS Logistics
Version 2.2, December 2017

at Higher level
with a score of 95.12%

This certificate remains the property of Vinçotte ISACert Nederland B.V., Oudechouderweg 26a, 8031 JZ Zwolle, The Netherlands.
For verification of validity: +31 (0)38 4733378 or <http://ifs.vincotte.nl>



For Vinçotte ISACert Nederland B.V.
René Voermans


Scheme Manager

 **ISACERT**
A Vinçotte company

