

Audit Report

Global Standard Agents and Brokers Issue 3:October 2021

1. Audit Summary					
Company name	Solid Food Europe		BRCGS Site Code	1797519	
Operation	Broker				
Services	Storage Distribution Importation Repacking	Product categories	2 - Ambient food		
Scope of audit	Broker for import and wholesale of quinoa and quinoa derivates.				
Exclusion from scope	None				
Audit Start Date	3/28/2024		Audit Finish Date	3/28/2024	
Re-audit due date	4/11/2025		Audit frequency	12	
2. Audit Results					
Audit result	Certificated	Audit grade	AA	Audit Programme	Announced
Certificate issue date	4/26/2024		Certificate expiry date	5/23/2025	
Previous audit grade	A		Previous audit date	4/7/2023	

Additional modules included			
Modules	Result	Scope	Exclusions from Scope

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Number of Non-Conformities	Critical	0
	Major	0
	Minor	3

3. Company Details			
Address	Kortrijksesteenweg 697 Gent 9000		
Country	BELGIUM	Site Telephone Number	+32492342156
Commercial representative name	Lysanne Weel	Email	lysanne.weel@solidfood.global
Technical representative name	Astrid Van Den Kieboom	Email	Astrid.vandenkieboom@solidfood.global

4. Company Profile					
No. of employees	2	No. of suppliers of products/services	12	No. of product categories traded	1
Other certificates held	The company also owns a certificate for BIO products: due date 31/03/2025.				
Product safety incidents (e.g product recalls) in the last 12 months	No				
Regions actively exporting to	Europe	Regions actively importing from	South America		

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4. Company Profile			
			Choose a region Choose a region Choose a region Choose a region
Major changes since last BRCGS audit	Now also trading activities of Quinoa-granes cultivated in Europe. A new cooperation manager. And a new storage-facility is used and a new haulier.		
<p>The company is privately owned by Hans Decroos (75%) and Lyn Verhelst for 25% via Solid vzw, with a turnover in 2015 of 85 ton quinoa or Andean granes and doubled in 2016 to 173 Tons and in 2017 to about 400 tons in 2018 the turnover doubled again to 800 tons. In 2019-2020 a turnover of 610 tons and actually in 2023 740 ton. Customers are B2B companies, retail and wholesalers. There are no seasonal activities, no holiday breaks. In 2017 the company name changed from TVB groep Quitho to Solid Food Europe. Solid food is a joint-venture between the local growers and the import-company in Europe, in cooperation with a processing plant in Peru (BRC certified), where a controller of Solid food is present during the processing. The company has also a bureau in Peru since 2017. 2 people are active in the office in Gent/Belgium. Solid Food Peru(independent legal entity) is no longer the only supplier of SOLID FOOD EUROPE, since now also European Quinoa is bought. Solid Food Europe supplies one European retailer and B2B clients/ wholesalers. All documents (for e.g. traceability are in the cloud). 3 Suppliers of Quinoa in Peru and 2 in Europe and 2 packaging-companies and 1 storage-transport-supplier-shipment in Belgium (Van Moer) and one transporter in Belgium(Van Moer, TB-logistics and Dandoy). No holiday breaks (only between Christmas and new year), no seasonal products.</p>			

Company Locations			
Site Name	Country	BRCGS Site Code	Audit Type (in person/remote)
Ghent, Kortrijksesteenweg 697	Belgium		In Person

5. Audit Duration Details	
Total audit duration	8
Reasons for deviation from typical or expected audit duration	NA

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Audit Duration per day			
Audit Day	Date	Start Time	Finish time
1	3/28/2024	08h45	16h45

6. Key Personnel		
Auditor_number	Name	Role
21516	P D'haeyere	Lead Auditor

Present at audit				
Note: the most senior manager on site should be listed first and be present at both opening & closing meetings:				
Name	Title	Opening Meeting	Procedure Review	Closing Meeting
Lysanne Weel	Managing director	Onsite	Onsite	Onsite
Astrid Van Den Kieboom	Operations manager	Onsite	Onsite	Onsite

Document control	
Certification Body	
VINCOTTE NV/SA	
Jan Olieslagerslaan 35	
BELGIUM	
CB Report number	129380
Template Name	AB306 Agents & Brokers Audit Report Template v1

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<i>Standard Issue</i>	3	<i>Template issue date</i>	
<i>Directory allocation</i>	Agents & Brokers	<i>Version</i>	1.1

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Non-Conformity Summary Sheet

Critical			
No.	Clause	Detail	Re-audit date

Major							
No.	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor							
No.	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	3.5.1	NC: no planning with risk-analyses for frequency	Develop a planning process that includes	Implement a systematic review process to analyse findings from	Lack of structured	4/16/2024	Peter D'haeyere

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Minor							
		made up.No evidence of evaluation of previous results and impact on frequency All items are audited minimum once a year (last year 2 audits performed).	determining the frequency of audits.Implement a system to document the evaluation of previous audit results and their impact on determining audit frequency.4/04/2024Astrid van den Kieboom	previous audits. Conduct periodic internal audits to verify compliance with the established procedures and identify opportunities for further improvement. Frequency: Once every quarter, and every quarter other items to be discussed.	planning. Inadequate review of previous results: Without evaluating previous audit findings and their implications on audit frequency, it's difficult to adjust the auditing schedule effectively.		
2	3.6.1	NC: Specification of the Spanish supplier of the white quinoa is present, but no guarantees nor mentioned if the product is metal-detected.	Ensure that all relevant documentation explicitly mentions whether the product undergoes metal detection (or other necessary control points) as part of the supplier's quality control process. Updated flowchart received from	Conduct internal training sessions to educate relevant personnel on the importance of verifying supplier documentation and ensuring product safety measures. Maintain & update a centralized repository (on sharepoint) for all supplier-related documentation, including updated specifications and compliance	Incomplete documentation: Flowchart was sent but the metal detection was not clearly mentioned. Failure to communicate the importance	4/16/2024	Peter D'haeyere

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Minor							
			Spanish supplier with metal detections. 30/04/2024 Astrid van den Kieboom	records. Regularly reassess supplier performance and recheck supplier agreements to ensure alignment with quality and safety requirements. Before any agreement is made, request the necessary documentations and guarantees. Verify the flowchart.	of including such details in the supplier documentation may have contributed to this oversight.		
3	3.6.4	NC: Specification asked of the new packaging for a retailer (new plastic bags) via Deve-pack , but actually only a technical data-sheet was available , not yet a specification confirming food grade/ suitability and simulation tests performed conform RE-10/2011.	Obtain specification document from Deve-pack confirming the food grade suitability of the new plastic bags, including documentation of simulation tests conforming to RE-10/2011. Ensure that all packaging materials used, meet the required food safety standards and are appropriately tested and certified. Specification from Deve pack received and conform.	Request documentation: Communicate with Deve-pack to request the specification document that confirms the food grade suitability of the new plastic bags. Before any agreement or test, verify if we received all the necessary documents and review them. Define expectations for ongoing monitoring and verification of compliance throughout the supplier relationship.	Incomplete documentation. There may be a gap in the verification process for assessing the compliance of new packaging materials. This should be received before any test is performed and not after. Failure to request and review	4/16/2024	Peter D'haeyere

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			04/04/2024Astrid van den Kieboom		documentation from the supplier regarding food grade suitability and regulatory compliance may have contributed to this oversight.		

Comments on non-conformities

Additional Module Non-Conformity Summary Sheet – Meeting FSMA requirements (Module 6)

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Critical			
No	Clause	Detail	Re-audit due date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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1. Senior Management Commitment

The company policy of 25/01/2024 on LS-01-00 D is signed by Lysanne and Astrid on 25/01/2024 and communicated via share point (common with Peru). Food safety culture added.

Food safety culture: Senior management has defined a plan, dated 11/03/2020, for development and improvement of a food safety and quality culture. A swot-analyses has been done on 25/01/2024. The activities, involving all sections, are planned with defined monitoring and timescales: no actions described (only 2 employees). The effectiveness of the completed activities are reviewed in the management review of 27/03/2024, with actions based on the SWOT-analyses (e.g. also audits at suppliers of services) and objectives set.

The management review of 27/03/2024 over 2023 on RF-26-01, demonstrates that the senior management is still in control of meeting the requirements of the standard. Senior and middle management meetings are implemented to monitor progress (monthly) and quarterly more specific for complaints, sales, etc. Completion of actions is verified by QA. Report seen on RF-26-01-B with objectives, GMP's ' (quality-policy, storage, personel-training- evaluation), analyses (via accredited lab in Peru before shipping), controls at reception (done by sub-contractor), HACCP (CCP control on gluten after puffing of grains, with positive release and new suppliers), legislation, Food defense and food fraud (e.g. used pesticides), total complaints: 12 in 2023 (0 adm., 11 quality (e.g plastic mouse, mot), 1 logistic and 13 in 2022 (0 adm. complaints and 4 on quality and 9 logistic complaint, all effective complaints (in 2024 up till now 4 complaints), suppliers and customers, traceability and recall, supplier-evaluation, customer satisfaction, NCP's (damaged products at storage/transport), internal and external audits, loose points: no actions required within the MR and no deviations against food defense and food fraud.

Senior management has established clear objectives regarding quality and food safety for 2024: Q1.sufficiant budget for quality and coaching, new storage partner, keep BRC certificate, monoplasic packaging for retailer for less complaints Q2 new contract with quinoa cleaner, looking for partners for the derivates. Actions on complaint follow up clearer formulated and follow up of efficiency, Q3 preventive actions with Peru to prevent transport and quality issues and Q4 Perform audit ate warehouse and make up of FAQ doculent for quality. The objectives are monitored and communicated and evaluated at least every six months, and last done during the MR, all objectives were reached, but some projects wer put on hold (pre-cooked and coated quinoa)

Enough human and financial resources are (made) available.

The company has a system to keep up to date with any emerging product safety, product authenticity, quality or legality issues, industry Codes of Practice: Membership of Die Keure, FAVV website, production-company in Peru and via the consultant as well in Belgium as in Peru. This includes legislation in the countries where the products will be sold or used: European Union (Belgium, the Netherlands, France and Germany).

No registration required by legislation.

The recertification audit occurs on or before the audit due date 11-04-2024.

The 6 minor NC' s of the previous audit were assessed and the necessary improvement actions proved to be consistently and effectively implemented.

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The BRCGS logo and references to certification status are used conform protocol of the Standard. Minor non conformity of the previous audit closed out, now the correct BRC logo is used.

An organisational chart LS-07-10 version E dd 25/01/2024, clearly demonstrate the management structure of the company. The management team consists of the owners and the quality and sales responsible. The deputies are documented. Monthly meeting with the whole management is done.

Non Applicable Clauses	
Clause/Section Ref	Justification

2. Hazard and Risk Assessment

The HACCP team described on P-11-01 bijlage 2D dd 01/02/2024, consists of QA(Astrid and Lysanne (CEO) , HACCP-training received via external consultant) and external consultant. The team leader (Astrid) is qualified through training(via external consultant for HACCP of 17/01/2024, registered on RF-07-02 A).

The study has been undertaken by this site office. Procedure P-11-01B from 05/03/19, with GMP's Based on a 4x4 matrix with CCP from score 9. Intended use on P-11-01 bijlage 3A of 01/03/2015, included expected consumers and possible mis-use.

The company's HACCP plan has the following scope, described on P11-01-B (HACCP-procedure): from selection of the goods at the producer site till delivery at the customer (included treatment in Peru (washing and steaming followed up by Solid Food), repacking, storage and transport. It includes traded product groups: quinoa(Andian granes). A risk analysis is conducted for all product groups including repacking with subcontractors.

Flowchart is present on HACCP-11-01 G of 01/02/2024; e.g. addition of new suppliers and sub-contractors (last verification dates of 01/02/2024), The study starts with the purchase of the grains and passes via the processing plant in Peru, where controls are done by Solid food, the processing plant is also BRC-certified. Now also purchase of conventional quinoa at other suppliers in France and Spain.

Company has identified and described all potential hazards and its potential sources; physical, chemical, biological and allergens. Fraud, malicious contamination of products, allergens contamination and hazards impacting the functional integrity of packaging materials and their performance are taken into account.

Minor non conformity of the previous audit closed out: The risk analysis does now take into account the production of the puffed quinoa and the production of milled/flaked quinoa.

Study on HACCP-11-01 D from 25/04/2023, last verified 29/02/2024. PA's: PA1 analyses of the supplier("pesticides/herbicides and microbiological, certificates of analysis of goods with each container + moisture-control), PA2 visual control at reception at storage (moisture by Solid food themselves) and PA3 cross-contamination with allergens during processing or storage (statement of suppliers and measurements taken), PA 4 dry storage to prevent moulds, PA 5 correct labeling for traceability (e.g. duplicates of used labels sent.). PA's described on HACCP-11-01B of 11/3/2020. Now on CCP, described

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in HACCP-11-01A : CCP1: prevention of presence of gluten in quinoa puffs : analyses done before and after production if puffs (limit less the 20 ppm.

All hazards that require control are managed appropriately. Following evidence was assessed for pesticides and herbicides to the suppliers through signed specifications and contracts, audits. Pesticide controls are done on every batch in the production-plant in Peru. No changes.

The controls are managed by service providers PVA2 visual control at reception at storage.-plant and PVA 3, cross-contamination with allergens during storage, done by the storage facility in Belgium, and PVA 1 pesticides/herbicides and microbiological, certificates of analysis of goods with each container + moisture-control done by the production plant in Peru, PVA2 visual control at reception at production plant done by the plant in Peru, PVA 3, cross-contamination with allergens during processing and, PVA 4, dry storage tor prevent molds also done by the plant in Peru and PVA 5 correct labeling for traceability done by the plant in Peru and the local packaging plants. CCP on presence of gluten is checked by the puffing plant in Poland before and after puffing. The plans, controls and changes are reviewed by the QA-manager Astrid.

The control of the identified hazards by the subcontracted service providers is monitored. Extra controls done by Solid Food Peru at the production-plant + certificates of analysis before dispatch from Peru and certificates of gluten control of the puffing plant in Poland.

The corrective action plan is defined for control failure. In case failure of the controls occurs, corrective actions are predefined. (e.g. damaged packaging is kept apart and no longer sold and destroyed (mentioned in the stocklist). If gluten is >20ppm: then the quinoa should be destroyed (not yet happened), goods can not be accepted.

The hazard and risk analysis is reviewed annually. Last review was on 01/02/2024 for the flow and the study, and is part of the MR of 27/03/2024 and internal audit on IA2101 of 01/02/2024.

Non Applicable Clauses

Clause/Section Ref	Justification

3. Product Safety and Quality Management System

PRODUCT SAFETY AND QUALITY SYSTEMS MANUAL

Relevant documentation is accessible for employees electronically. Documentation is sufficiently detailed to support operations: specifications, trace documents.

The manual is digitally available for all employees via share-point also in Peru(only reading rights). No changes.

Essential procedures and structures are all translated to English, matching of procedures in Peru and in Belgium is done and an overview of all documents in use in Peru is available.

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DOCUMENTATION CONTROL

Documentation control: Procedure P-22-01A from 01/12/15. The documents are managed correctly. The reason for change of amendment and authorization are available. The procedure for secure storage and back-up is available via an external server and in the cloud. The company has an adequate document management system. All documents were available upon request and conform standard, concerning the content and implementation.

Minor non conformity of the previous audit closed out: The list of actual versions (LS-22-01) of the documents is now up to date with the most recent version and/or date and reason of change.

RECORD COMPLETION AND MAINTENANCE

Records are retained for min 5 years. Digitally longer (all still available since start up). This is in line with legal and customer requirements and in accordance with the shelf life of the products (DLC 2 year). No records are held by third parties (e.g. warehouse intake checks).

CUSTOMER FOCUS AND COMMUNICATION

All customers are asked whether they have specific requirements by procedure Verkoop P-35-01-A dd 01/12/2015. Both internal and external communication are well managed via the operational manager. No changes. E.g. SMETA and analyses to be supplied, slots for supply, etc.

All products are processed in a company of the group and traceability is assured up to the grower.

INTERNAL AUDITS

Internal audits are conducted based on the BRC A&B (all chapters) annually by the external auditor (consultant). Procedure P-25-01-A from 01/12/2015. Frequency is based on risk associated with the activity, all items yearly. Auditors are independent of the audited activity (external consultant). Following internal audit report was assessed: audit from 17/01/2024 (by external consultant) with actions about policy not yet adapted, organigram to be updated, job-discription to be adepcted, etc. and also seen of 29/02/2024 each time the full standard

Deviation: no planning with risk-analyses for frequency made up.No evidence of evaluation of previous results and impact on frequency All items are audited minimum once a year (last year 2 audits performed).

Internal audits are done by the external consultant. Corrective actions are taken into account in the CAPA-list: e.g. seen of 17/01/2024 : no clear overview of ongoing projects : action fiche per product now kept.

SPECIFICATIONS

Specifications are in place. Following specifications were assessed: organic white Quinoa (white 100%) of 01/2024 with DLC of 730 days, conventional red quinoa (01/2024) and organic black quinoa (01/2024) and Spanish quinoa conventional white quinoa of 01/2024and found appropriate, based on lab-analyses (composition) with microbiological parameters, free of metal (metaldetection + 5000 Gauss magnet in productionplant 3 times/shift in Peru for Spanish quina not mentioned), calibration size, GMO-free, heavy metals, myco-toxins and allergens, etc. Specification agreed with a customer also seen for the organic wghite quinoa (own spec adapted on requirements of customer)

Also seen specification of end-product puffed white quinoa “Organic white quinoa pops” with DLC of 365 days of 01/2024.

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NC: Specification of the Spanish supplier of the white quinoa is present, but no guarantees nor mentioned if the product is metal-detected.

The specification for the packaging material used by a service provider Soligrano for the puffed quinoa was seen: Verpa foil Verpalin PE-film translucent blue conform 10/2011 and and simulants A, B and D2. NC: Also asked of the new packaging for a retailer (new plastic bags) via Deve-pack , but actually only a technical data-sheet was available , not yet a specification confirming food grade and simulants.

The specifications, put on the website, are in their latest, updated version and send to customers via mail.

Specifications are reviewed annually (conform procedure where 3 years is foreseen) and more often when driven by changes. Needed updates and checks are done at each new crop for changes in composition due to the new crop-conditions: last on 01/2024, based on the data of the crop of 2023.

TRACEABILITY

Procedure WI-15-01-B from 11/03/20, with flowchart. For the products from the product trail, the company was able to demonstrate full traceability. Both backwards to their suppliers and forward to their customers.

A system is in place for assuring traceability. This includes traceability of all products. Traceability is maintained by a software system (internally via sharepoint (with also scanned documents) and otherwise with e.g. storage facility completely digital (real time stocklists + theoretical stock in an internal excel-file) +/- 300 tons in stock. During the audit a traceability exercise was done on puffed Quinoa of production of December 2023 at Soloigrano. For the product of the product trail, the company was able to demonstrate full traceability. Both backwards to their suppliers and forward to their customers. Actually still 2216 kg in stock (11 full palets for 2216 kg and 1 half palet of 104 kg (in bags of 8 kg)of batch QBX-23-010 (with QB= quinoa blanca, X= Organic, 23= year and 010 n° container. The grains were puffed on 06/12/2023 out of 7000 kg of supplied white quinoa of batch QBX-23-010. After puffing only 4328 kgr remains the rest about 2672 kgr is lost at production(38.1% loss, due to duste and not puffing), so 4328 kgr remains. For 541 bags of 8 kgr. These puffed grains were recaptioned at storage facility on 14/12/2023. Already 11 palets were sold to a customer (= 11 x 24 bags of 8 kgrs= 2112 kgr. 4328kgr- 2112 kgr= 2216 kgr= 100%. The origin of the white quinoa of QBX-23-010 is from the plant Wari in Peru and was shipped from the harbor of Callao on 10/10/2023, with shipment organised by Brockmar and transport done via the ship Guayaquil express of 24 big bags = 24 tons. The company can trace every lot of Quinoa to the specific field of the grower as well as the processing plant (BRC-certified and controls in situ by Solid food).

Traceability is tested at least annually last test dated 26/03/2024 (from raw material QRX-22-042 for 28 tons to end-product of 9h10 till 10h20 and mass-balance 100%) and 11/03/2024 (from a supply to the raw material), on the batch QRX-23-022 of red supplied to customer on 09/02/2023 (9 tons with relabeling of label of customer). Product IN 12/01/2023 24 ton. The test was done in less then 1 hour (14h20 to 15h00)

For all products to be packed label samples are kept at the office.

COMPLAINT HANDLING

In procedure P12-01-C dd 28/3/2019, it is defined who is responsible for the handling of complaints in Peru and how these will be communicated to the responsible persons within the company complaints are recorded, investigated and root cause analysis is applied where possible. Appropriate actions are identified. In total 12 affective complaints were received in 2023 and 4 up till now in 2024 (against 13 effective complaints in 2022. Seen overview in excel of 2023 and 2024 The auditor assessed all complaints: e.g. 1. 16/11/2023 faeces of a mouse on the pallet (not in the product): root cause problems at storage plant, action change of storage facility, 2. 16/08/2023 big piece of plastic found innred quinoa, root cause : originnot found,action extra visual controls, and screeningof employees in Peru not bringing

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foreign objects in production. 3. 14/09/2023: flour mot present: root cause package was already 3 years at customer and no other complaints on this batch.

There were no complaints from the authorities. Overview of complaints is present LS-12-02D.

Trend analyses on LS-12-02-D ncomplaints are done annually, part of the MR (12 effective complaints in 2023 and 13 effective complaints in 2022 and 4 in 2024 so far). Corrective actions are planned and/or implemented for the complaints.

CORRECTIVE AND PREVENTIVE ACTIONS

There is a documented procedure for NCs: P-23-01 A dd 1/12/2015 "corrective actions": Actions of internal audits are all completed (seen of both internal audits of 2024) For NC's an overview-register LS-23-01A is foreseen. Up till now still no internal NC's, except from internal audits and from complaints (see chapter complaints).No changes.

There is a procedure for the completion of root cause analysis and is in use to implement ongoing improvements and to prevent recurrence.

Minor non conformity: The performed actions are now all followed in on list : complaints, internal NC's and internal/ external audit, so now an overview of the remarks and the rootcause and trends is present

CONTROL OF NON CONFORMING PRODUCT

A documented procedure for managing non-conform product exists P-24-01A dd 1/12/2015, describing what should be done with blocked products. This procedure encompasses all elements of the standard. No non conform product in 2015-2016-2017-2018-2019-2021-2022. A blocking form is however present. In 2020 a batch over DLC has been destroyed on 01/04/2020 (digitally blocked in the storage facility and own stocklist) and destroyed by Vanheede on 03/04/20 of 7050 kgrs. Since last audit one blocking due to dust lices, detected at visit a storage facility: temporary blocked: action: the full stock blocked and anticimex identified the lice and whole badge was airblowed (none within the product) and the released (26/01/2024, with report of 05/02/2024)

MANAGEMENT OF INCIDENTS, PRODUCT WITHDRAWAL AND PRODUCT RECALL

There is a documented procedure for recall/withdrawal (recall P-12-10-E dd 30/01/20: last revision 02/02/2022) including all requirements of the standard. Since the last audit there was no recall and 1 withdrawal. The withdrawal was due to the presence of mots in the product. Origin : eggs present from production plant. Seen report of 27/04/2023 after 6 complaints, no risks for consumers. All stocks wre returned and destroyed. This was mentioned to the CB on 07/04/2023 and already seen at the previous audit (first complaints)

The procedure is tested regularly, annually, last test dated 22/03/2024,simulated pieces of meatl in conevtional white quinoa of batch QBX-23-002 . The exercise took 3h40 (11h06 till 14h45), included notification of customers and FASFC. Mass-balance conform 4 ton received (in bags of 25 kg) and 4 tons found back (3 customers) = 100%.

The procedure include the communication to the certification body. In the last year there has been 1 withdrawal and no recalls/regulatory safety non-conformities and the withdrawal has been notified within 3 days to the CB and handled sufficiently/effectively.

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Non Applicable Clauses	
Clause/Section Ref	Justification

4. Supplier and Sub-contracted Service Management

APPROVAL AND PERFORMANCE MONITORING OF MANUFACTURERS/PACKERS OF TRADED PRODUCTS.

According to the SQA with the storage providers the humidity values shall be asked and verified each year: last values are in place seen for the crops of 2023.

The process of supplier performance review is based on risk and defined performance criteria: complaints, quality system, service, documents: each on 5 points with a score system: A=>18; B=>16; C=>15 and D=<15. The records of the suppliers are checked during the traceability test of this audit (see further in chapter traceability). Last review is done on 25/03/2024. The documented procedure for ongoing review was assessed and found to meet the criteria of the standard. Review of following supplier was seen: producers quinoa, repackers, production units and storage/hauler-facility.

Procedure P-17-01A of 01-12-2015

Last updated list of approved suppliers dates from 25/03/2023 on LS-17-00D. Iberquinoa, still, on proof and Soligrano score B (price and waste on derivatives), Wiracocha score A

Products purchased from other agents or brokers Food Solid bureau in Peru: seen Agrofergi SQA dd 19/1/2023 and BRC certificate 13/3/2024. The identity of the last manufacturer, processor or packer or, for bulk commodity food products, the consolidation place of the product is known.

The records of the follow-up of any issues identified at the manufacturing or packing sites are available and reviewed, seen of the packaging companies; DLC and batch number are communicated via mail and checked by the packaging-company at packaging.

The process of supplier performance review is based on risk and defined performance criteria: complaints, quality system, service, documents: each on 5 points with a score system: A=>18; B=>16; C=>15 and D=<15. The records of the suppliers are checked during the traceability test of this audit (see further in chapter traceability). Last review is done 25/03/2024. The documented procedure for ongoing review was assessed and found to meet the criteria of the standard. Review of following supplier was seen: producers quinoa, repackers, production unit of puffed quinoa and storage/hauler-facility. Also seen of the producer in Peru Wiracocha BRC AA+ valid till 15/02/2025 and of Spanish supplier Ibero-quinoa : BRC certified B+ valid till 26/04/2024 and IFS food foundation level and valid till 05/2024.

The procedure defines how exceptions to the supplier approval processes are handled and product testing is used (P-17-01A): extra controls on the first 3 supplies. When customer-branded products are

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processed, the customer is made aware of relevant exceptions, all first agreed with them and also receive the signed SQA's from the service supplier (e.g. packaging). No changes.

MANAGEMENT OF SUPPLIERS OF SERVICES

Outsourced services are (re)packaging, (milling and flake production: temporary on hold), transport and storage, no remarks, contracts (SQA) seen.

The procedure P-17-01-A from 01/12/2015 for approval and monitoring of suppliers of services is applicable for e.g. re-packers and storage facility.

Initial and ongoing approval of service suppliers is based on BRC certificates, GFSI or other certificates, e.g. FSSC22000 (valid till 11/11/2025) for the new storage provider Van Moer, or signed SQA for transport, e.g. Dandoy transport (not certified), signed on SQA-18-01 transport (included hygiene, and requirements on mixed loads) signed on 13/03/2024 + transport agreement also signed on 13/03/2024 with food defense requirements, or supplier audits if required. Last update of approved service suppliers was done on 25/03/2024.

The contract or formal agreement with the supplier of services includes details of any permitted or prohibited subcontracting. See above: SQA-18-01 signed by Dandoy on 13/03/2024.

The procedure defines how exceptions to the approval process for suppliers of services are handled: extra controls on the first 3 supplies. When customer-branded products are processed, the customer is made aware of relevant exceptions, all first agreed with them and also receive the signed SQA' s from the service supplier (e.g. packaging).

PRODUCT SECURITY/ FOOD DEFENSE

Procedure P-39-01-A of 10/03/2020, for own office, storage facilities, transport and sub-contractors. Last evaluation doen at MR on 25/03/2024. Only certified suppliers and sub-contractors. Food defense risk analyses , last updated on 27/03/2024. With CDP2: registration of visitors at storage facility and CDP1 screening of new employees

Security measures are documented seen for Puffed quinoa in Poland Soligrano: IFS and BRC certified. Food defense measures form part of the contract or terms and conditions for the service providers that have access to the product.

Transportation and storage by the service providers are risk assessed and appropriate security measures are identified. This is reflected in the contracts, e.g. transporter Dandoy with questionnaire SQA-18-01 signed by Dandoy on 13/03/2024 and storage provider Van Moer certified FSSC22000.

PRODUCT INSPECTION AND LABOARTORY TESTING

Procedure P-14-01A from 01/12/15 (envios et pedidos) and analysesplanning WI-14-01C from 11/03/20 with max. values. A sampling and testing program is in place. The program is risk based. Auditor saw testing program for the products of the product trail (analyses of each batch before dispatch in Peru). Seen for batch QBX-23-010 (pesticides, microbiology, fosetyl, glyphosate and humidity on each batch of 28 tonnes before dispatch and heavy metals and mycotoxines and nutritional values yearly on a reference batch) and this was found to be conform and is done by the local QC. Microbiological parameters : moulds/mildews, yeast, Bacillus cereus, entero's, E.Coli, TGC, listeria, Salmonella, Staphylococcus Aureus and total Coliforms count. Seen of batch QBX-23-00 : pesticides ona 11/06/2023 via lab Ceimic Peru (N°4920-01), microbiology via Lab Mérieux of 11/09/2023 (ANAB accredited), Fosetyl of 08/09/23,

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glyfosphate of 19/09/23 and humidity: ok. Analyses on mycotoxins seen of 06/10/23 (ochratoxine, aflatoxine, etc), via lab Mérieux (N°0051-L) and diquat bromide of 14/07/2023: all conform.

Used labs are accredited : e.g. microbiology via Merieux Nutrisciences in Peru ANAB accredited and for the mycotoxines N°0051-L and Lab Ceimic in Peru for pesticides N°4920-01.

The nutritional values provided by the suppliers are evaluated and taken into account in the specification and packaging-labeling and are reviewed after every new crop to adapt specifications and packaging information if needed. E.g. seen of the crop of 2023: ok

Claims are supported by evidence from the supplier. Following claim was assessed: Organic. Site Belgium and production site of puffed quinoa in Poland are BIO-certified.

The laboratory is ISO/IEC 17025 accredited for the analyses critical to product safety or legality.

The results and trends are reviewed by the production site, the supplier bureau in Peru and the quality responsible of the site in Belgium. Results are recorded and appropriate actions are documented: results are seen of the gluten free analysis, labelcontrol of packer , microbiology, pesticides etc. E.g. analyses on gluten before puffin via Soligrano of 07/12/2023 (via lab Hamilton AB-079- and analyses after puffing of 15/12/2023, both below detection-limit for gluten.

PRODUCT LEGALITY AND LABELING

Documented processes and procedures are present to verify the legality of products which are traded. Needed analyses to check conformity are done on each lot. The bureau in Peru(supplier) is informed about the legislation in Peru and via the bureau in Belgium about Belgian and European legislation. Controls on labels are done at the packaging-plants and a copy of the used label is kept on the digital platform for all products coming from Peru. For the local packed products for a retailer all packaging are approved and unique for the concerned product. No changes.

PRODUCT DESIGN AND DEVELOPMENT

Procedure P-33-01A Productontwikkeling from 01/12/2015. A process is in place developments made. All requirements of the standard are met within the schema's. Registration is done on RF-33-01.

Minor non conformity of the previous audit closed out : for the new product "Boil in bags" (ongoing) of which there is now a registration about the development of this product on RF-33-01, started in 08/2023. With tests, evaluation of used packaging materials and positive feed back of potential customer + impact on HACCP and DLC tests still to be done + label approval. Release must be done by the QA. This file as waiting on final approval of the customer

Product design and development procedures: P-33-01A dd 01/12/2015. DLC for all products (dry < 13 % humidity) is 2 years. Shelf life is assessed via a documented science based justification of the producer. Seen records of all types of quinoa (confirmed by the QA-service of Peru). A DLC test was seen on quinoa at DLC of 2 years : organoleptic, done on 27/03/2024.(after DLC 06/02/2023) : still OK.

Correct labeling of food is ensured at arrival of the products. Instruction on P-31-01A from 01/12/2015, when needed the checks will be done together with the consultant. Also instruction seen for Peru labeling and follow-up for labeling in sacs of 25 kg and bags of 1000 kg. No changes.

PRODUCT RELEASE

Formal release of products by a customer or legal authority is not required.

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Procedure is in place to ensure positive release of products by the QA in Peru. Records of the release criteria are available for the products of the audit trail. Procedure P-19-01C from 15/10/2018. No positive release needed in Belgium. A positive release is obligatory in Peru based on the controls done at the production-plant by Solid-foods-Peru, analyses and sampling-plan (on pesticides and microbiological) and described in the analyses and sampling procedure for Peru on PROCEDIMIENTO DE RECEPCION DE MATERIA PRIMA Y PROCESO . No changes.

PRODUCT AUTHENTICITY

Procedure P-38-02 of 11/03/2020. A vulnerability assessment has been carried out and documented on LS-17-00-D of 25/03/2024 (Masterfile), resulting in a vulnerability plan from 25/03/2024 (performed together with the supplier evaluation on suppliers and products). The plan is reviewed annually. The company gets its information via RASSF-system, via FASFC, via FDA (e.g. problems with pesticides in the quinoa) and via follow up of import-refusals and the blacklists of the FDA. No products with higher risks detected and all suppliers of organic products are certified organic.

MANAGEMENT OF SURPLUS PRODUCTS

No surplus products

Non Applicable Clauses	
Clause/Section Ref	Justification
4.1.8	No exceptions.
4.6.5	No nutritional claims are made.
4.9.	No surplus products
4.9.1	No surplus products
4.9.2	No surplus products
4.9.3	No surplus products

5. Personnel

TRAINING AND COMPETENCY

Procedure training P07-01A from 01/12/2015. Again 1 new employee since last audit: operations manager Astrid. Needed trainings were given.

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All relevant personnel, including temporary staff, are appropriately trained prior to commencing work and are adequately supervised.

A training program is established on RF-07-01A with registration of given trainings. Assessment and training records show that staff in Belgium is well trained and supervised, seen of Astrid, last training dates from 30/01/2024 on HACCP and work-instrcutions signed of on RF-07-02A by the CEO (refreshment training) and basic training of 02/11/2023 and on hand book of 17/01/2024 by the external consultant.. Also demonstrated through interviews with operations manager Astrid and CEO Lyasanne. Minor non conformity of the previous audit closed out: New employee (Astrid) is now included and there is also a training about the BRC Broker standard (part of handbook training) and there is now a formation plan for the new employee Astrid.

The competence of key personnel is reviewed annually twice a year by the management.

Non Applicable Clauses

Clause/Section Ref	Justification

6. Meeting FSMA Requirements

Not Applicable

Non Applicable Clauses

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