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Vion Tilburg NL-87-EG
Additional information 10.2.a

According to our information the following additional information is requested:

- 1) Source of animals to be slaughtered: where is the source; the process of veterinary hygiene and disease surveillance.
- 2) Slaughtering & production process of registered products.
- 3) Report on results of quality control of finished products on microorganism and chemical residues (heavy metal, plant protection chemicals, growth hormone and veterinary medicine) in 2019.
- 4) Detailed information on packaging specifications, product labels.

1) Source of animals to be slaughtered: where is the source; the process of veterinary hygiene and disease surveillance.
We slaughter animals from farmers from all parts of the Netherlands. All animals are provided with documented food chain information:

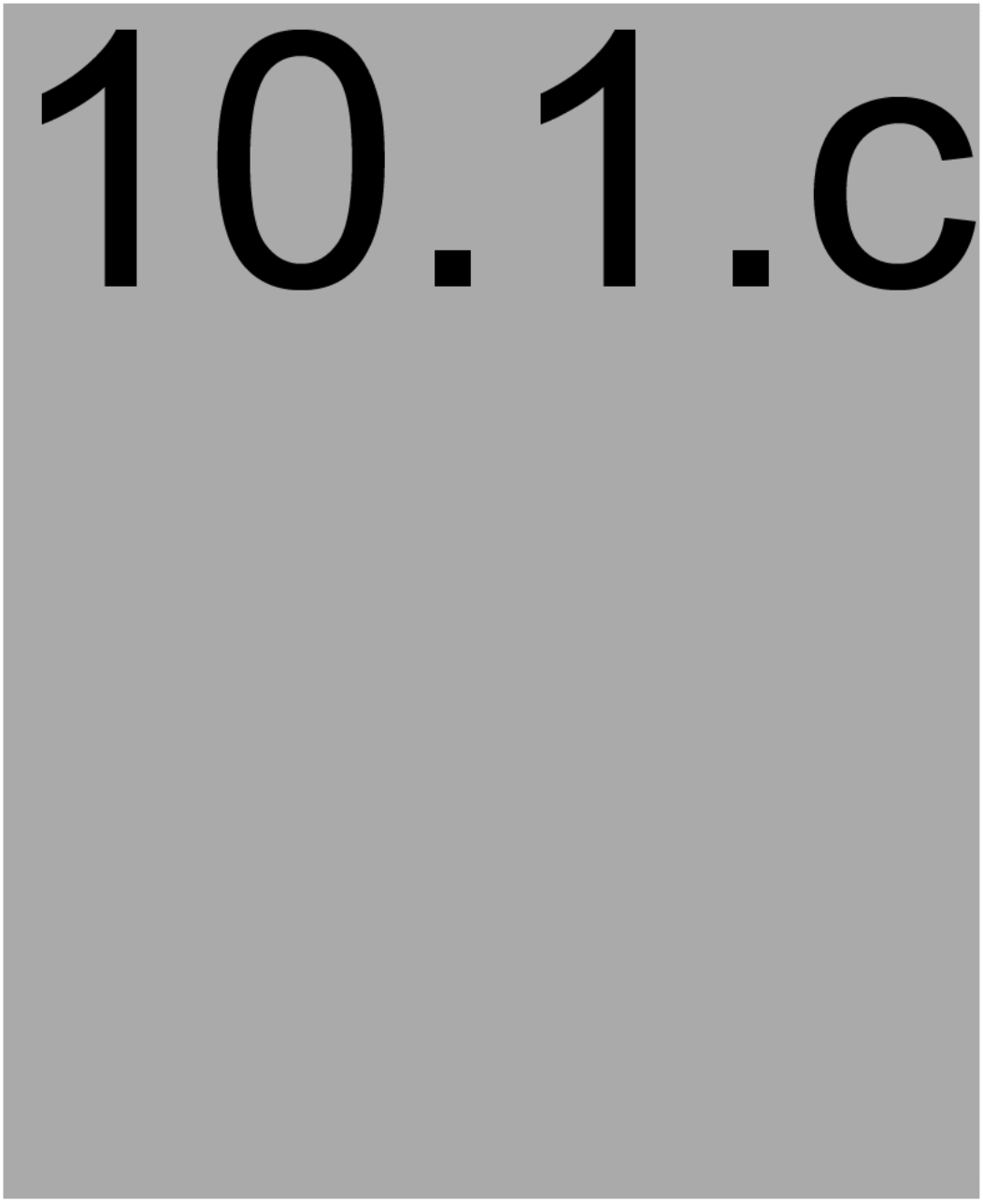
- Information of the farm
- Treatments records
- Health status farm

Regarding 10.2.a, the food chain information document will be checked if the animals are born and bred in the Netherlands. Regarding disease surveillance there will be a check, by using the national surveillance system, if the animals are from an area free from notifiable diseases.

The farms are checked and controlled by the NVWA. All farms have 1 veterinarian which provides the medicines.

2) Slaughtering & production process of registered products.

Flowchart Vion Tilburg



Traceability

At the moment of arriving the identification numbers of the animals are registered and checked for origin and if they are born and bred in the Netherlands. In the slaughter line the individual identification numbers are put in our system to check and identify the carcass. Through the complete production the carcasses (and later the products) are identified and canalized. To make sure that only products to 10.2.a are exported which are meet the 10.2.a requirements.

3) Report on results of quality control of finished products on microorganism and chemical residues (heavy metal, plant protection chemicals, growth hormone and veterinary medicine) in 2019.

In the next figure you will find the test results on the aerobic mesophile and Enterobacteriaceae of 2019. In total there are 960 samples tested for this purpose. The EU limit for the aerobic mesophile is 5. The EU limit regarding Enterobacteriaceae is 2.

The testing on chemical residues are part of the national plan executed by the dutch authorities (NVWA). We did not have any case of exceeding the limits.

4) Detailed information on packaging specifications, product labels.
Packaging specification
The general and fundamental requirements for materials and objects for the handling of foodstuffs (essential foodstuffs) are stated in the EU Regulation 2007/19/EC. Foodstuff dealers must ensure that the packaging materials utilised for the designated use are suitable. This can be affected in general by obtaining and examining the conformity declarations issued by the supplier.

See appendix 1 Declaration of Conformity