



FOOD SAFETY MANAGEMENT SYSTEM CERTIFICATION

AUDIT TYPE : SURVEILLANCE

1 ORGANIZATION DETAILS

1.1 ORGANIZATION PROFILE

Registered legal name	«AGROOIL UKRAINA» LLC
Legal or official company registration number	r-UA-02-23-678
COID	UKR-1-1674-673513
Location	31, Pryvokzalna str., Khmilnyk, Vinnytsia region, 22000, Ukraine
Technical contact name*	Olena Pokropivna
Technical contact Email*	alenapokr@ukr.net
Commercial contact name*	Olena Marthynyuk
Commercial contact Email*	elenamrt@agrooil.com.ua
General description of the audited organization	<p>Profile of the organization: The plant for the production of sunflower and soybean lecithin is located in Khmilnyk, Vinnytsia region. The total area of the territory of the enterprise is 0.151 hectares, the total area of the plant is 638.84 m2. The plant capacity is more than 500 tons of lecithin per month. The company is privately owned. Company - 10 years. The company sells its products in Local market, EU market (Germany, Netherland, Poland), Asia markets (India, China, Turkey) and USA. Main product groups: phosphatide concentrate (liquid lecithin) from oilseeds (sunflower seeds) and legumes (soya beans) for food industry. Company processed raw materials from food producing companies (by-product from degumming food grade oil). Company processed raw materials origin from sunflower and soybeans processing plants. Intended use: processing in food industries. Conditions and terms of storage: unrefrigerated shelf life 6 month in bulk, 24 month in package (ibc container 1t, 200l barrels). Storage temperature 16-25°C, no requirements for humidity. Type and material of primary packaging: in bulk and flexi tank, ibc container 1t, 200l barrels.</p>

	Liquid lecithin technological steps: receipt raw materials; standardization of raw materials (added oil and calcium chloride if necessary); drying; colling; storage; packing (if customer request); shipment (bulk or packaging). Company has 2 production line. 1 HACCP study.
Seasonal activities (Y/N)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Seasonal activities (If Yes, add description)	June – August company wait new harvest
Significant changes since last audit*	Scope modified to: Production (standardization, drying) of liquid sunflower and soybean lecithin as additive for food industry, produced in bulk and packed in plastic containers and steel barrels.

1.2 HEAD OFFICE (WHERE APPLICABLE)

Head Office applicable*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Registered legal name	Please enter text	
Location	Please enter text	
Date of Head Office audit	Please select a date from the calendar dropdown	
Duration of Head Office audit/s in hours	Please enter a number Hours	Please enter a number Minutes
Number of sites	Please enter a numeric value only	
Reduction applied (max 20%)*	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Description of Head Office functions	Please enter text	

1.3 OFF-SITE ACTIVITIES (WHERE APPLICABLE)

Off-site activities applicable*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Site name	Please enter text
Location	Please enter text
Date of Off-site activity audit	Please select a date from the calendar dropdown

Duration of off-site audit/s in hours	Please enter a number Hours	Please enter a number Minutes
Activities at location/s	Please enter text	

1.4 MULTI-SITES (WHERE APPLICABLE)

Multi-Site certification applicable	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Registered legal name of the Group	Please enter text	
Legal or official company registration number	Please enter text	
Location of multi-site organization	Please enter text	
Date of Central Functions audit	Please select a date from the calendar dropdown	
Duration of Central Functions audit	Please enter a number Hours	Please enter a number Minutes
Overview of Central Functions	Please enter text	
Number of sites in the group	Please enter a numeric value only	
List of sites included, with addresses, date/s of audit and activity (scope)	To be added in an Addendum to this report	

2 AUDIT DETAILS

CB Name (if different from main CB)	Please enter text
CB office location (if different from main CB)	Please enter text
Accreditation*	Hellenic Accreditation System (ESYD)
Audit language	Ukrainian
Audit objectives	The audit objectives are the following: 1.Determination of the conformity of the client's management system, or parts of it, with audit criteria within the scope of the Management System. 2.Determination of the ability of the management system to ensure the client organization meets applicable statutory, regulatory, and contractual requirements. 3.Determination of the effectiveness of the management system to ensure the client organization can reasonably expect to achieve its specified objectives. 4.As applicable, identification of areas for potential

	improvement of the management system. 5.Review of any management system's changes. 6.Validation that the management system was effectively applied in the previous period (valid for surveillance or recertification audits) and to verify its readiness for the coming period. 7.For FSSC: compliance with the requirements of ISO 22003-1:2022 – 9.3.2 The audit was carried out according to the relevant applicable procedure for Management Systems Certification and the relevant Regulation for Certification of TÜV AUSTRIA. The basic information documenting the results of the audit are included into this report, and in total, into the audit questionnaire, the copies of documents and other evidence obtained during the audit.	
Audit criteria*	<input checked="" type="checkbox"/> FSSC 22000 Additional Requirements (Version 6.0) <input checked="" type="checkbox"/> ISO 22000:2018 Food Safety Management Systems <input checked="" type="checkbox"/> ISO/TS 22002-1:2009 – Food Manufacturing <input type="checkbox"/> ISO/TS 22002-2:2013 - Catering <input type="checkbox"/> ISO/TS 22002-4:2013 - Food Packaging Manufacturing <input type="checkbox"/> ISO/TS 22002-5:2019 - Transport & Storage <input type="checkbox"/> ISO/TS 22002-6:2016 - Feed & Animal Food Production <input type="checkbox"/> BSI/PAS 221:2013 Food Retail	
Announced/Unannounced*	<input checked="" type="checkbox"/> Announced <input type="checkbox"/> Unannounced	
Audit complexity*	<input type="checkbox"/> Combined/integrated with another standards. <input checked="" type="checkbox"/> Standalone FSSC	
Audit complexity details	Click or tap here to enter text.	
Verification of effectiveness of corrective actions previous nonconformities*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Audit delivery*	<input checked="" type="checkbox"/> Onsite <input type="checkbox"/> Full Remote <input type="checkbox"/> ICT	
Audit start date*	23/10/2025	
Audit end date*	24/10/2025	
Total audit duration in hours*	16 Hours	0 Minutes

Deviation from audit duration*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit duration justification	Please complete if YES was selected in previous question
Product recalls (food safety) since the previous audit*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Detail on Product recalls since the previous audit	Please complete if YES was selected in previous question
Product withdrawals (food safety) since the previous audit*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Detail on Product withdrawals since the previous audit	Please complete if YES was selected in previous question
Addendums included as part of the audit	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Addendum/s included	<input type="checkbox"/> FSMA <input type="checkbox"/> Costco Module <input type="checkbox"/> HAVI GQSR

2.1 AUDIT SCOPE

Food Chain Category*	<input type="checkbox"/> BIII	<input type="checkbox"/> E
	<input type="checkbox"/> C0	<input type="checkbox"/> FI
	<input type="checkbox"/> CI	<input type="checkbox"/> FII
	<input type="checkbox"/> CII	<input type="checkbox"/> G
	<input type="checkbox"/> CIII	<input type="checkbox"/> I
	<input type="checkbox"/> CIV	<input checked="" type="checkbox"/> K
	<input type="checkbox"/> D	
Scope statement*	Production (standardization, drying) of liquid sunflower and soybean lecithin as additive for food industry, produced in bulk and packed in plastic containers and steel barrels.	
Exclusions*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Exclusion detail (if applicable)	Please complete if YES was selected in the previous question.	

Verification of the scope statement*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Scope statement remark (If verification No, add description)	Please complete if NO was selected in the previous question

2.2 AUDIT PROGRAM AND PLAN

Deviation from audit program*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit program remark*	Please complete if YES was selected in previous question
Deviation from audit plan*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit plan remark*	Please complete if YES was selected in the previous question
ICT audit approach/ full remote used due to a Serious Event (Only if delivery of the audit is ICT approach or full remote)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Serious event justification (If ICT approach set to Yes)	Please select from the dropdown
Serious event justification explanation (If ICT approach set to Yes)	Click or tap here to enter text.

2.3 AUDIT TEAM

Name*	Auditor number*	Function*	Delivery*	Date*	Hours*	Minutes*
Roman Kychkyruk	087-54	Lead Auditor	Onsite	23/10/2025	8 Hours	0 Minutes
Roman Kychkyruk	087-54	Lead Auditor	Onsite	24/10/2025	8 Hours	0 Minutes

Note: The table shall be completed per audit date and per audit team member in the case of an audit team and reflect the actual audit time. Where an auditor is being witnessed, the role of lead auditor, and witness shall be assigned, resulting in two entries in the audit team table above.

Where the time differs from the audit plan, the justification shall be recorded under deviation from audit plan section – 2.2 Audit program and plan.

2.4 PREVIOUS AUDIT

2.4.1 AUDIT DETAILS PREVIOUS AUDIT

Audit type	<input type="checkbox"/> Stage 1 <input checked="" type="checkbox"/> Stage 2 <input type="checkbox"/> Surveillance <input type="checkbox"/> Recertification <input type="checkbox"/> Transition
Announced / Unannounced	<input checked="" type="checkbox"/> Announced <input type="checkbox"/> Unannounced
Audit start date	4/6/2024
Audit date end	6/6/2024
CB conducting previous audit if different to current CB	Please enter text
Actions taken on NCs raised at previous audit	Corrective Action Plan implemented effectively. Corrective actions verified during the audit: NCR1 The Food Loss and Waste Policy (rev.12.01.2025) is maintained as documented information. Records of additional staff training were verified. NCR2 Updated Documented procedure DP 12-19 "Procedure for responding to emergency situations" dated 02.02.2025 contain information about notification CB in case of serious events and situation. Records of additional staff training were verified.

3 AUDIT RESULTS

3.1 EXECUTIVE SUMMARY

Audit summary	The auditors were provided evidence that: - FSMS of the company meets the requirements of Certification Scheme FSSC 22000 version 6 and legal, regulatory requirements of Ukraine and customer requirements; - On continuous basis top management evaluates achievements of the company's Policy and Objectives; - Availability of resources is provided; - The company permanently improves effectiveness of FSMS using external and internal communication, a management review,
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	internal audit, evaluation of individual verification results, analysis of results of verification actions, validation of combination of control measures, corrective actions and FSMS update; - All fulfilled corrections and corrective actions according to the results of external and internal audits (external and internal audits, customer audits, hygienic audits, non-conformity handling) are effective. Top management identifies the potential threats. Managers at all levels are aware of the importance of employees themselves and their needs, both for the successful organization of daily work and in the moments of implementation of changes in activities
Confirmation that audit objectives have been fulfilled*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Unresolved issues	Please complete if No was selected in previous question

3.2 SUMMARY OF AUDIT FINDINGS

# Critical nonconformities*	0
# Major nonconformities*	0
# Minor nonconformities*	1

3.3 NONCONFORMITIES

Number (#)	Requirement Reference (Standard)	Clause Number	Grade	NC statement (incl. objective evidence)	Acceptance of correction, CAP, and evidence (auditor and date)
1	FSSC 22000 Additional Requirements	2.5.8	Minor	The Food Safety Culture plan and objectives are not documented	17/11/2025 Roman Kychkyruk
Note: Root Cause Analysis, Correction and Corrective Action Plan to be recorded on the Nonconformity record supplied to the client and uploaded to the FSSC Assurance Platform.					

3.4 AUDIT RECOMMENDATION^(*)

Audit Recommendation*	<input type="checkbox"/> (Re-)Certification granted <input checked="" type="checkbox"/> Certification maintained <input type="checkbox"/> No Certification granted <input type="checkbox"/> Certification suspended <input type="checkbox"/> Certification withdrawn
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3.5 AUDIT DURATION^(*)

On-site audit time calculation – refer Table B.1 in ISO 22003-1: 2022 and V6 Part 3, clause 4.3, 5.2 and 5.3		
Audit preparation time in hours*	2 Hours	0 Minutes
Audit reporting time in hours*	8 Hours	0 Minutes
Existing Management system certification in place (Y/N)*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Detail of existing Management system certification in place (Name of scheme or standard)	Please complete if YES was selected in previous question	
Number of HACCP studies* (linked to product groups)	1	
Number of employees used in the audit duration calculation (FTEs)*	28	
Number of shifts*	4	
Description of activities per shift if different from main shift	The same actions on each shift	

Note: The audit duration calculation shall be uploaded to the FSSC Assurance Platform, in addition to the data entered above.

4 CHECKLISTS

FSSC 22000 - ADDITIONAL REQUIREMENTS

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.1	Management of Services and Purchased Materials					
2.5.1	Management of Services and Purchased Materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The company carries out control of raw materials, control of the technological process and finished products, control of the sanitary condition and effectiveness of the cleaning program in own production laboratory and in external laboratories accredited in accordance with ISO 17025.

Quality parameters for control in the internal laboratory: organoleptic indicators, color number, mass fraction of moisture, mass fraction of substances insoluble in hexane and toluene, insoluble phosphatides in acetone, acid number, peroxide number, viscosity.

Parameters controls in the external laboratories: mycotoxins, heavy metals, pesticides, GMOs (laboratory of the SE Center for Standardization and Metrology ISO17025 no.20635; Laboratory of State Production Services ISO17025 no.20345, Vynitsia metrology standard ISO17025 no.20341, SGS Ukraine ISO 17025 no.20641).

Auditors were provided with evidence of testing the professional level of laboratory assistants.

Available Protocol dated 28.05.2025 of conducting research on physicochemical indicators of phosphatide concentrate, the SGS Ukraine laboratory carried out a calculation of the reproducibility of the obtained results in comparison with the results of the production laboratory of the enterprise (deviations within the permissible limits).

Procurement activities in emergency situations (including under the influence of the coronavirus, military operations) are described in Procedure DP 08 - 19 "Management of procurement" from 02.02.2025 of procurement during emergency situations (clause 5.2.7).

Risks have been considered and management measures have been implemented, which include the following:

- availability of spare suppliers checked and approved by the HACCP group, information about which is available in the Register of approved suppliers;

- advance planning of production volumes is carried out in accordance with the Contracts , which allows having additional time for the purchase of other goods.

There is no example of using an unapproved provider during an emergency.

The company has implemented and maintains a process of revising Product Specifications to ensure continued compliance with food and feed safety, legislative and customer requirements described in FSMS Manual. Specification for raw materials and finished products revised annually (last revision on 20.05.2025).

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.2	Product Labelling and Printed Materials					
2.5.2	Product Labelling and Printed Materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

All information for the customer, the main physical and chemical characteristics according to specifications and contracts, period of manufacture, shelf life and storage conditions, as well as declaration of compliance with specific regulatory requirements and regulations are specified in the accompanying product documentation and quality document, which is issued by laboratory of the enterprise for each shipped batch.

The product does not go to the retail market. The labeling meets the requirements of the Ukrainian legislation and informs customer and carrier regarding requirements for safe handling of the goods.

The information provided in the accompanying product documents is approved by the HACCP Group. The auditor was provided with a sunflower lecithin label (information on concentrate composition:, storage conditions and restoration) and accompanying documentation for bulk shipment of products.

Labelling for sunflower lecithin batch no.77 from 20.12.2024 was checked.

Company doesn't use special claims on the labelling like Halal, Organic, Non-GMO, etc.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

2.5.3	Food Defense					
2.5.3	Food defense	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
2.5.3.1	Threat assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
2.5.3.2	Plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The auditor was provided with Instruction PPU 13-2020 "Food defense of food products" dated 02.02.2025, which describes the threat assessment methodology.

The auditor was provided with: Protocol for the analysis and assessment of threats and vulnerabilities from 02.02.2025, Protocol for establishing mitigation strategies at effective points from 02.02.2025, Management plan for mitigation strategies from 02.02.2025, Protocol of the analysis of the implementation of basic security measures from 02.02.2025

For example, the company has a fence and a checkpoint, video cameras are installed in the most vulnerable places of the technological process and warehouses; access to process lines is limited by a mark on the floor; access control in production premises and warehouses of materials and finished products is carried out. An external inspection of personnel and transport at the entrance of the enterprise is carried out by the employees of the security guard.

The technological process is mainly of a closed type.

Measures on counteracting cybercrime were established etc. All transport is shipped with finished product is mandatory sealed with marking the number of the seal in delivery documents.

The following measures have also been additionally implemented:

- inspections of the implementation of the Food Products Protection Plan;
- conducting inspections of premises and territory;
- Visitors and subcontractors have access to production facilities and territory only when accompanied by persons responsible for them;
- Actions have been established to conduct official investigations in cases of violations of locks and protective seals;
- checking of the personnel notification system and others.

No relevant legislation (e.g., Food Défense Acts).

Food defence team was appointed by order no.08/01 from 28.05.2020 and include next staff: Olena Pokropyvna (chief of production laboratory), Mykola Kshyshnevskiy (deputy director for production), Borys Yanchuk (chief of security), Vitaliy Kononchuk (energetic), Viktoria Makoviychuk (HR manager).

Protocol of internal personnel training dated 11.01.2025 on the topics "Protection of products from counterfeiting, fraudulent and terrorist activities.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.4	Food Fraud Mitigation					
2.5.4	Food Fraud mitigation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
2.5.4.1	Vulnerability assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
2.5.4.2	Plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The auditor was provided with the instruction PPU 14-20 "Prevention of food frauds" dated 02.02.2025, which describes the methodology for assessing vulnerabilities.

The methodology which identify potential vulnerabilities, evaluates the tendency of raw materials, materials, finished product to potential acts of fraud, develops control measures and establishes their priority regarding identified vulnerabilities has not changed - matrix with an assessment of the probability and severity of the consequences. Were defined direct suppliers and the stage of supply chain at which fraud is possible. Results were fixed in the log.

The auditor was provided with: SSAFE methodology; Vulnerability analysis protocol from 01.09.2025; Mitigation Strategy Management Plan dated 01.09.2025.

The plan is assessed by a lawyer for compliance with current legislation.

Actions that are performed on an ongoing basis:

- work is carried out with verified suppliers and, if necessary, additional criteria are applied in the system of evaluation and selection of suppliers for the most vulnerable packaging and auxiliary materials (regulated in contracts and their annexes);

- the personnel of the laboratory and warehouses carry out incoming control for compliance with the requirements of the purchased raw materials and materials on the most significant / vulnerable to food fraud indicators (for example, the water content, insoluble matters, information fraud), including with the involvement of independent laboratories.

Food fraud team was appointed by order no.08/01 from 28.05.2020 and include next staff: Olena Pokropyvna (chief of production laboratory), Olena Martynyuk (commercial director), Vitaliy Kononchuk (energetic).

Protocol of internal personnel training dated 11.01.2025 on the topics "Protection of products from counterfeiting, fraudulent and terrorist activities.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.5	Logo Use					
2.5.5	Logo use	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Company doesn't use logo. Company is aware of the use of FSSC logo.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.6	Management of Allergens					
2.5.6	Management of allergens	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The enterprise carried out identification of allergens used at the enterprise and risk assessment related to potential cross-contamination with allergens. The allergen management plan is documented in PPU 11-2019 dated 02.02.2025 "Management of allergens".

Allergen on location: soya bean proteins. Company declaree that has not received and processed soybean lecithin yet.

Allergen risk assessment is a part of HACCP study and covers all potential sources, including cross contamination. The allergen risk assessment covers all potential sources (presence in raw materials, cross-contamination), and include cross contamination from environmental, equipment, employees, rework

The following actions are defined as allergen management measures:

- informing the enterprise by the supplier before the start of procurement (availability of Safety Data Sheets (MSDS) for auxiliary materials and Declarations on allergens);
- incoming control of accompanying documents for raw materials;
- staff training on familiarization with allergens and relevant production methods and existing measures to manage the potential risk of cross-contamination.

Measures used to prevent cross-contamination include: separate working instruments, equipment, personal (include storage, production, potential cross contamination). Training of personnel is developed by: quality manager, and include: allergens, handlings. Evidence: training protocol dd. 26.08.2025.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.7	Environmental Monitoring (Only for categories BIII, C, I & K)					
2.5.7	Environmental monitoring	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The responsibility for ensuring monitoring of the surrounding environment to check the effectiveness of cleaning and sanitation programs is assigned to the production laboratory of the enterprise.

There is a procedure of PPU 07-19 "Instruction. Ensuring compliance with sanitary requirements for equipment and premises" and the Plan for operational control of the production of phosphatide concentrate (lecithin) dated 12.01.2025.

Taking into account the completely closed line of processing raw materials and storage of finished products, the impact during processing of high temperature and pressure, the lack of standardization of microbiological indicators in finished products, it was determined that the implemented prerequisite programs are sufficient to maintain the sanitary state and culture of production. As evidence, the Protocol of the HACCP group dated November 5, 2022, implementing the requirements of FSSC 22000 regarding microbiological control of the environment, was provided. E.g. Protocol of analysis no.248-254 from 15.10.2025 of swabs from equipment and inventory (next points: Internal surface of the hose for pumping hydrofus; Internal surface of the hose for pumping lecithin; Internal surface of preparatory sampler No. 1 with tanks for storing finished lecithin; Internal surface of preparatory sampler No. 2 with tanks for storing finished lecithin; Internal surface of preparatory sampler No. 1 with intermediate tanks; Internal surface of preparatory sampler No. 1 with intermediate tanks; Internal surface of the sampler of

the filter for filtering finished lecithin during shipment) for bacteria of the group of Escherichia coli. With respect to the results of analysis out of limit value has been not detected.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.8	Food safety and Quality Culture					
2.5.8	Food Safety and Quality Culture	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	The Food Safety Culture plan and objectives are not documented	1

Summary:

Food safety and quality culture objectives are addressed within the organization:

- Food safety culture is described in FSMS Manual. It is communicated to all levels within the company and all interested parties
- Training: Food safety culture has been communicated through training on Program of training on 2025, last trainings conducted on 14.04.2025,
- Company declare next food safety culture objectives: implementation of visual management tools (posters, signs, instructions) to reinforce food safety behavior on-site; establishment of open communication channels for reporting nonconformities or suggestions anonymously or directly; conducting internal surveys or feedback sessions to assess staff awareness and involvement in food safety practices.

Minor: The Food Safety Culture plan and objectives are not documented

- Employee feedback during the audit was positive. Employee surveys are conducted twice a year (the most recent one in 01.10.2025). The overall level of understanding and awareness of the food safety culture among employees is adequate.
- Employee feedback and engagement: employee feedback during the audit was positive
- Performance measurement of defined activities: engagement and performance measurements of the level of food safety culture in the company such as internal audit results as well as Top Management meetings that cover all sections of the organization on food safety,

The organization has set targets and timelines, and food safety and quality culture has been addressed in the management review for continuous improvement.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC	NC#
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Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
2.5.9	Quality Control					
2.5.9	Quality Control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary:						
<ul style="list-style-type: none">• Quality and Safety Policy form 12.01.2025. The organization defined measurable quality objectives - Objectives for FY 2025 from 12.01.2025 (approval of a new technical specification for products by the State Standard Metrology Service, launch of a new soybean processing product).• Quality control parameters have been defined for finished product specifications. Example/s verified during the audit: labelling, weight, visual inspection, organoleptic indicators, color number, mass fraction of moisture, mass fraction of substances insoluble in hexane and toluene, insoluble phosphatides in acetone, acid number, peroxide number, viscosity with recording in Journal of control of finished products.• Due to customer request the company carry out analysis of quality parametrs in external laboratories. E.g. Analytical report no.1011735/1 from 08.04.2024 of sunflower seeds lecithtin (from 25.03.2024, batch no.372) for quality pararmeters (watere content, acetone insoluble matter conternt, Hexane insoluble matter content, peroxide value, acid value, color). SGS Ukraine no.20641• Product release and quality control procedure addressing quality control and testing – DP 13-19. “Monitoring and control of products” from 02.02.2025 an Plan of operational control of products rev. 12.01.2025• Analysis and evaluation of the results of quality control parameters conducted for each batch of product with necessary recording in Log of control of finished products and Protocol of testing in external laboratory. Results of compliance included as an input to the management review.• The content of internal audits covers all quality requirements that based on ISO 9001 standard.• Start-up and change-over describe in procedure DP 13-19 including the product changeover with addressing that labelling and packaging from previous runs have been removed from the line. At the moment of audit company has produced only sunflower lecithin yet.						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.10	Transport, Storage and Warehousing					

2.5.10	Transport, Storage and Warehousing	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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Summary:

The design of bunkers for filling finished products provides for their placement in containers according to the FIFO principle.

For other packaging and auxiliary materials that affect safety and require warehouse storage, a rotation system is provided in accordance with FIFO / FEFO principles at the expense of the automatic management program 1C Enterprise.

The company works on customer orders and does not have stocks of finished products.

Company receive raw materials in bulk. Accompanying documents for all batches of raw materials has Protocol of checking loading compartment before loading. Tank cleaning certificate no.19 from 31.10.2024 (loading compartment AB8960EK/AB0501XM)

Company developed documented procedure for checking transport before loading finished products PPU 09-19 «Instruction. Requirements for transport». Log of checking transport before shipment are kept (e.g. records from 10.04.2025, transport BC8987XF, results of checking –ok). Cleaning certificate of loading compartment checking before shipment.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

2.5.11 Hazard Control and Measures for Preventing Cross-contamination

2.5.11	Hazard Control and Measures for preventing cross-contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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Summary:

Company doesn't use packaging impart or provide a functional effect on food

PP-04-19 Prevention of ingress of foreign objects and PP-05-19 Sanitary instruction for glass broken – procedure for foreign matter management in place implemented and cover metal, ceramic, hard plastic breakages management. Risk assessment conducted 01.10.2025 and justify no foreign body detection equipment is necessary.

Production line has equipped by filters (250 micron) for decrease risk of physical contamination. Records about checking and maintenance this filter are kept.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.12	PRP Verification (Food Chain Categories BIII, C, D, G, I & K)					
2.5.12	PRP Verification	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Requirements are fulfilled

The enterprise has included commission surveys of the sanitary condition of the enterprise's premises and adjacent territories in the Verification Program for 2025. Frequency of site inspections to verify that the site is in good condition: once per month. PRP inspections include sanitation, pest control, personnel hygiene, cross-contamination, and more.

The results of such visits are drawn up in the Protocol of Sanitary Audit dated 05.10.2025. In the case of detection of comments, an entry is made in the Nonconformity Registration Journal, which records the nature of the nonconformity and corrections/corrective actions.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.13	Product Design and Development (Food Chain Categories BIII, C, D, E, F, I & K)					
2.5.13	Product Design and Development	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Requirements are fulfilled

The procedure for designing products, developing new products and making changes is described in Guidelines HЯБ-2019 Instruction on product safety dated 02.02.2025. An overview of the process of changes in the product and production process, potential hazardous factors, their impact on the process, equipment, maintenance, production processes and shelf life, as well as the need for employee training is included in this manual.

During the audit, the process of developing the new product (soybean lecithin) was reviewed. The company currently produces sunflower lecithin, and the technology for soybean lecithin production does not differ from the existing process.

The following documented evidence related to new product development was verified:

- Protocol of HACCP meeting from 01.05.2025
- Updated Technical specification (TU) for lecithin TI U 10.8-39428261-001:2005
- Description of the finished product - phosphatide concentrate from 20.05.2025

HACCP team meeting protocol dedicated to the introduction of soy lecithin into production, where potential hazards were assessed and the HACCP plan was updated accordingly. Protocol of shelf life verification from 22.07.2025 for crude sunflower lecithin (batch no.240, production date 19.07.2023, shelf life-2years). Company control next parameters: sensory parameters, color, mass fraction of insoluble in toluene, mass fraction of insoluble in hexane, mass fraction of phosphatides, acid value, peroxide value, viscosity). Results-ok.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.14	Health Status (Food Chain Category D)					
2.5.14	Health Status	<input type="checkbox"/>	<input type="checkbox"/>		n/a for category K	

Summary: no applicable

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.15	Equipment Management (All Food Chain Categories, excluding FII)					
2.5.15	Equipment Management	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Change management process for new equipment/changes to existing equipment describe in DP 10-19 «Maintenance and repair equipment». In the event of the need to purchase equipment, the head of production draws up the specification for the equipment and agrees with the director and suppliers. The act of commissioning is also filled out.

Company has not installed new equipment during last year.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.16	Food Loss and Waste (All Food Chain Categories, excluding category I)					
2.5.16	Food Loss and Waste	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Policy of waste and loss rev.12.01.2025. Objectives to reduce food loss and waste for 2025 from 12.01.2025 are developed (e.g.:increase shelf life of packaged products till 2 years)

Company declared that are hasn't donated products (can be used only in food processing companies and not intended for final consumer).

Company doesn't have by-product during production.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.17	Communication Requirements					
2.5.17	Communication Requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Organization has included the communication requirements into their FSMS. Internal and external communications rules and procedures (DP 12-19 "Procedure for responding to emergency situations" from 02.02.2025) are defined and specific persons are appointed for communicating with authorities, clients, consumers and suppliers

Organization has not any serious events* since the previous audit

Organization has not any serious situations** since the previous audit

*Serious events that impact the FSMS, legality and/or the integrity of the certification including situations that pose a threat to food safety, or certification integrity.

**Serious situations where the integrity of the certification was at risk and/or where the Foundation can be brought into disrepute.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.18	Requirements for Organizations with Multi-site Certification (Food Chain Category E, F & G)					
2.5.18.	Requirements for Organizations with Multi-site Certification	<input type="checkbox"/>	<input type="checkbox"/>		n/a for category K	
2.5.18.1	Central Function	<input type="checkbox"/>	<input type="checkbox"/>		n/a for category K	
2.5.18.2	Internal Audit Requirements	<input type="checkbox"/>	<input type="checkbox"/>		n/a for category K	
Summary: not applicable						

ISO 22000:2018 - FOOD SAFETY MANAGEMENT SYSTEMS

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4	Context of the organization					
4.1	Understanding the organization and its context	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2	Understanding the needs and expectations of interested parties	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3	Determining the scope of the food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

4.4	Food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>The context of the organization is determined, as well as the external and internal factors influencing the functioning of the food safety system are determined: Protocol: organizational context from 29.01.2025. External factors: economic factors, local authorities, legal requirements, environmental protection, climate change, neighborhood, competition, including requirements these parties. Internal factors include, for example, the potential of the organization (technical, human, resources, knowledge, finance). Activities in this area include continuous improvement of working conditions, observance of workers' rights, ensuring proper working conditions and remuneration.</p> <p>The SWOT analysis of the enterprise dated 29.01.2025 was provided as evidence. Negative and positive factors in the context of FSMS, for example: positive - new markets, the possibility of storing and selling the product in bulk; negative - the continuation and possible strengthening of military operations in Ukraine, the work of personnel.</p> <p>The enterprise has identified the essential requirements and expectations of interested parties. As evidence provided: Register of interested parties (with their needs and expectations as of 29.01.2025). Examples discussed include:</p> <ul style="list-style-type: none"> • Customers – safe food products with high quality, good prices, product information, emergency management, good communication • Employees – safe and friendly working environment, development opportunities, good working conditions • Owners / Shareholders – effective and efficient operation, profitability, legislative compliance. <p>Affects of Climate change have been defined by the company via Organizational context dated 29.01.2025 (deterioration of raw material quality, increased energy costs) and mitigation techniques have been defined as expanding the territory of purchasing of raw materials, alternative power sources</p> <p>A clearly defined and documented scope of the company's FSMS. A clearly defined and documented scope of the company's FSMS. This information is documented in "FSMS Manual" HXБ-01 dated 12.01.2025.</p> <p>The list of processes was approved and the division of responsibilities was carried out. This is reflected in the "FSMS process diagram" dated 12.01.2025.</p> <p>List of legislation from 01.09.2025</p> <p>Act №39 dated 26.04.2024 was issued based on the results of an unscheduled state control event regarding compliance by market operators with the requirements of food legislation</p>						

(confirmation of requirements for exporting products, absence of violations of legislation, absence of violations of legislation).

Assessment of compliance with the purpose of ensuring the fulfillment of all assumed obligations is carried out annually during internal audits and preparation for the analysis of senior management, about which the auditor received evidence.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
5	Leadership					
5.1	Leadership and commitment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2	Policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2.1	Establishing the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2.2	Communicating the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3	Organizational roles, responsibilities and authorities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3.1	Top management shall ensure that responsibilities and authorities for relevant roles are assigned, communicated and understood within the organization	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3.2	The food safety team leader shall be responsible for: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3.3	All persons shall have responsibility to report problem(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	with regards to the FSMS to identified person(s)					
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Summary:

The application of the ISO 22000: 2018 requirements to the top-management leadership was considered during an audit. The company's management uses the principle of leadership in its activities as one of the components of business approaches. The principle has several direction of detection, such as:

- responsibility for the FSMS effectiveness;
- integration of FSMS requirements into business processes of the company;
- providing the resources needed for FSMS;
- communication the importance of effective management and compliance with FSMS requirements to the staff;
- achievement of FSMS planned results;
- encouraging staff to contribute to the FSMS effectiveness;
- promoting improvement;
- supporting responsible managers to demonstrate leadership within their responsibilities.

Auditors were provided with evidence that Top management has established, implemented, and supported the Food Safety Policy (from 12.01.2025, signed by director Valeriy Ryazanov). Auditor analyzed the text of the Policy. It meets the requirements of FSSC 22000 and is accessible to interested parties.

Also, the text of the Policy (as part of the food safety culture) is available to staff and visitors on the bulletin board at the entrance to the enterprise and on the office premises.

Organizational roles, responsibilities and authorities are allocated, communicated, understood and supported by senior management. As evidence, the auditors got acquainted with the documentation of FSMS dated 02.02.2025.

The functions and responsibilities within the enterprise are defined and documented in the Top management Orders; Job and work instructions (reviewed as needed); procedures and prerequisite programs (hereinafter - PRPs) developed and implemented within the FSMS. Organizational chart from 12.01.2025

As evidence, the auditors were given: Order №15 dated 30.09.2019 Regarding the start of the development of FSMS, the appointment of the head of the HACCP group, the head of the laboratory Olena Prokopyvna, the creation of the HACCP group (Olena Martynyuk- sales manager, Vitaliy Konochuk - energy engineer, Evgen Moshkivskiy - occupational safety engineer); Regulations on the HACCP group dated September 30, 2019; Regulations of the product safety assurance group from 02.02.2022 (food defense and food fraud group); Job Instruction of the head of the laboratory No. 31-20-VL-K dated July 24, 2020.

Certificate no.IA2025/07-7891 from 02.07.2025 issued to Olena Pokropyvna for participating in training "Internal auditor according ISO22000 and FSSC22000 v.6"

The actual responsibilities and authorities have been audited during the audit and are consistent with the documents in question.

The auditor received evidence that staff is informed of expectations related to the food safety culture by e-mail, placement of information about indicators of processes efficiency, improvement

of divisions' activity on «Information boards», during meetings, explanations, and training on various safety topics.

Feedback from staff is maintained through discussions during operational meetings.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
6	Planning					
6.1	Actions to address risks and opportunities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.1.1	When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the requirements in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.1.2	The organization shall plan: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.1.3	The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2	Objectives of the food safety management system and planning to achieve them	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2.1	The organization shall establish objectives	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f)					
6.2.2	When planning how to achieve its objectives for the FSMS, the organization shall determine: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.3	Planning of changes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The auditor received evidence that the enterprise identified risks and opportunities within the FSMS and planned the response activities that were being undertaken.

The auditor was provided with: The risk management program dated 01.09.2025, which includes the risk assessment matrix, the risk accounting and assessment map, the assessment of the results of measures to reduce risks, the matrix of repeated reassessment of the risk level).

For example, the risk of delivery of low-quality raw materials and disruption of the terms of delivery of raw materials was identified as a high level of risk. Measures - assessment of suppliers and work only with verified suppliers, agreement on the terms of delivery of raw materials in contracts, availability of alternative suppliers, planning of purchases, audit of suppliers.

Force majeure risks (natural disasters, man-made accidents, war). Measures- conducting an inspection of the premises, equipment according to the schedule, training the staff on issues of their readiness for emergency situations.

Risk of lack of personnel reserve due to military operations. Activities - staff encouragement and interest, training in accordance with the Training Plan, knowledge testing, motivation system development, control of technological processes in accordance with the Technological Process Monitoring Plan, staff interchangeability.

To ensure continuous improvement of the company's FSMS performance and implementation of the Policies, the management defines and sets the enterprise Objectives for the year. The provided FSMS objectives of the enterprise for the year 2025 were approved on 12.01.2025. Established objectives are SMART.

The functioning of the FSSC system was evaluated during the management review on 03.11.2024.

Changes are planned with the approval by the Top Management and their effectiveness is reviewed during the management review. Changes in production processes are approved after

revision and validation of the HACCP / OPRP Plan. Any changes that concern the documented information are carried out according to the procedure DP01-19 Management of documented information.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
7	Support					
7.1	Resources	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.2	People	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.3	Infrastructure	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.4	Work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.5	Externally developed elements of the FSMS	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.6	Control of externally provided processes, products or services	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.2	Competence	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.3	Awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4	Communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.2	External communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.3	Internal communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

7.5	Documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.2	Creating and updating	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3	Control of documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3.1	Documented information required by the FSMS and by this document shall be controlled to ensure: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3.2	For the control of documented information, the organization shall address the following activities as applicable: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The Enterprise has the appropriate resources: information, financial; human, proper infrastructure, and resources to create, manage, and maintain a work environment. The creation or procurement of these resources is carried out in accordance with the plans of action following the results of operational decisions and/or the analysis of FSMS by the Top management.

The Enterprise has established and maintained at an appropriate level the infrastructure and work environment within the framework of PRPs, necessary and sufficient to ensure compliance with the quality and safety requirements of products, controlled by the director and the HACCP Group.

Resources Competence & Awareness

The Enterprise is equipped with qualified personnel who have the appropriate education, competence, appropriate level of training, acquired skills and experience, capable of providing the necessary level of product quality and safety.

The competence of the HACCP Group is set out in the Regulations on the HACCP Group. Requirements for the competence and qualifications of staff, including FSMS, are defined in job descriptions and work instructions.

The following were provided as evidence of the improvement of the level of competence and training of personnel:

- DP03-19 HR Management from 02.02.2025
- Training plan for 2025 from 04.01.2025
- Protocol of internal personnel training dated 11.03.2025 on the topics personal hygiene;
- Order №21 dated 02.12.2019 On the establishment and approval of the composition of the commission on issues of checking the knowledge of employees in accordance with the requirements of the FSMS;
- Knowledge verification protocol dated 22.10.2025 of production personnel on the FSMS requirements;
- The personal file of the head of the production laboratory, head of the HACCP group, was checked: Order 30-K dated 13.12.2017 on employment, Diploma of LT VE specialists №011298 doctor qualification (State Medical University) dated 27.06.1997; Certificate №53 dated 19.03.2019 confirming the specialty of laboratory research of sanitary-epidemiological station; Certificate confirming completion of the "FSSC Internal Auditor (Version 5.1)" course and exam on the topics of ISO 22000:2018 requirements, FSSC 22000 version 5.1, ISO 19011:2018; Certificate of training from 22.06.2023 issued for Olena Pokropyvna for participation in course " FSSC changes from v.5.1 to v 6.0"; Certificate no.IA2025/07-7891 from 02.07.2025 issued to Olena Pokropyvna for participating in training "Internal auditor according ISO22000 and FSSC22000 v.6"
- Job description of the head of laboratory № 31-20-VL-K dated 24.07.2022;

During the audit, when communicating and observing the performance of the staff, the auditor determined that the staff had demonstrated appropriate competence and awareness.

The company's infrastructure necessary and sufficient to ensure compliance with product safety requirements have been defined, created and maintained at an appropriate level (see checklist «Prerequisite Program findings» of this report).

The enterprise considers the working environment as a combination of human and physical factors that provide a positive impact on staff motivation, satisfaction and work in order to improve the enterprise.

The creation of a production environment is ensured through the establishment and compliance with the appropriate requirements necessary to achieve compliance with the requirements of FSMS. Auditor also received evidence that ensures compliance with the requirements of industrial sanitation, warehouses provided with means of climate control. The production premises, silo tanks and warehouses are provided with climate control tools.

As an example, the Journals of control of climatic conditions.

Control of externally provided processes, products or services

The enterprise has established and successfully applies criteria for evaluating, selecting, monitoring and re-evaluating suppliers of products and services in accordance with the requirements of its FSMS.

Lists of approved suppliers are maintained. The assessment is carried out at least once a year with the preparation of the Letter of assessment and selection of suppliers. In the event of a trend of change in the quality and/or safety of the products supplied by the supplier, the concerned units send a memo to the head of the unit responsible for procurement, indicating the identified deficiencies and proposed corrective actions (additional incoming control, unscheduled audits of the supplier or rejection of it).

All services provided to the enterprise from the outside are identified. These are services for external product research, pest control, water supply services, drainage services, verification/calibration of measuring equipment, electricity and gas supply.

For example, Agreement no. 75 dated November 1, 2024 with LLC Profdesinfectsia for the performance of rodent control and disinsection works

The company has also established and successfully applies criteria for evaluation, selection, monitoring and re-evaluation of suppliers of products and services in accordance with the requirements of its FSMS (frequency - once a year).

Management of external processes, products, services adequate to support FSMS. selection, evaluation, monitoring and re-evaluation are described in the methodology DP 08-19 Documented procedure "Purchase Management".

The contract requirements for the purchase of such services are described to the extent sufficient to carry out a risk analysis. The company has also developed additional measures to manage possible unsafe factors in the case of poor quality services.

The following were provided as evidence: Agreement for pest control services; Contract for services for collection, transportation and further disposal or destruction of waste; Contract for the services of external laboratory tests of raw materials and finished products, etc.

Provided evidence of supplier evaluation (e.g. List of recognized suppliers, which includes information about the supplier, contact data, date of inclusion in the register/exclusion from the register, evaluation results) as of 02.02.2025 and service verification according to defined criteria. For example, the presence of an FSMS certificate provider, proof of competence of staff, etc.

List of approved suppliers from 02.02.2025

Protocol of supplier assessment from 02.02.2025, e.g. supplier assessment of Prydniprovskiy oil extraction plant (lecithin) has score -130 (approved); supplier assessment of LLC Oliyar (sunflower oil) has score – 110 (approved); supplier assessment of LLC Lindegas (nitrogen) has score 90(approved)

Internal and External Communication

External and internal communications are described in Instruction In-1 "Schemes of information communication" and in other relevant methods and prerequisite programs.

The Enterprise has the following channels of exchange of information with external parties: with the customer - through letters, contracts, through product labeling and Declaration of Conformity for products; with suppliers and contractors - through the letters, orders, contracts; with the legislative and controlling state bodies - through letters, reports; with other interested parties through queries and more.

During the audit, documented information was checked, which testifies to the effective fulfillment of requirements for external information on issues related to food safety. Feedback regarding the products produced by the company can be received in the form of recommendations, complaints, claims, letters, which are registered and analyzed by the company's specialists.

The company determines the level of satisfaction of customer (consumer) requirements by analyzing complaints and information provided by the customer regarding the quality and safety of products. As evidence provided: Specifications, Service notes, correspondence between the customer and the supply manager, etc.

Internal information interaction is carried out through: a system of periodic events (meetings, conferences, sessions) with the participation of staff of various departments; exchange of documents and records on food safety; training; placement of information on stands, bulletin boards; the use of the company's computer network - public disk space, e-mail, viber; telephone and facsimile communication.

In addition, members of the HACCP Group are involved in operational meetings held at the enterprise.

The auditor also noted that informing about the results of food safety activities is carried out for the heads of structural divisions during meetings of various levels. There is also evidence of informing the personnel of production shops and sites, namely, on notice boards. For example, indicators of the enterprise's work by precincts, indicators of the elevator's work, and others.

Documented information

The updating and revision of the internal documents of FSMS are carried out taking into account the changes that have occurred in some legislative acts of Ukraine, ingredients, technological lines, the organizational structure and in the FSSC 22000 certification scheme.

Last revision of internal document on January-February 2025

All changes were made to improve FSMS. In this case, the integrity of the FSMS is not compromised, as evidenced by the auditor.

ISO 22000:2018 - Food Safety Management Systems	Conform	Grade	If No – detail NC	NC#
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Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
8	Operation					
8.1	Operational planning and control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2	Prerequisite programmes (PRPs)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.1	The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.2	The PRPs shall be: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.3	When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.4	When establishing PRPs the organization shall consider: a) - l)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

8.3	Traceability system	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4	Emergency preparedness and response	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4.2	Handling of emergencies and incidents	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5	Hazard control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1	Preliminary steps to enable hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.2	Characteristics of raw materials, ingredients and product contact materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.3	Characteristics of products	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.4	Intended use	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5	Flow diagrams and description of processes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.1	Preparation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.2	On-site confirmation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.3	Description of processes and process environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2	Hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

8.5.2.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2	Hazard identification and determination of acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.1	The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification shall be based on: a) -e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.2	The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase or persist. When identifying hazards the organization shall consider: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.3	The organization shall determine the acceptable level in the product of each food safety hazard identified, whenever possible. When determining acceptable levels, the	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	organization shall: a) - c)					
8.5.2.3	Hazard assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4	Selection and categorization of control measure(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4.1	Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4.2	In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.3	Validation of control measure(s) and combination of control measures	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4	Hazard control plan (HACCP/OPRP plan)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<i>This clause may be indicated as N/A where there are no CCP(s) or OPRP(s)</i>	
8.5.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.2	Determination of critical limits and action criteria	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

8.5.4.3	Monitoring systems at CCPs and for OPRPs	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.4	Actions when critical limits or action criteria are not met	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.5	Implementation of the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.6	Updating the information specifying the PRPs and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.7	Control of monitoring and measuring	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.8	Verification related to PRPs and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.8.1	Verification	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.8.2	Analysis of results of verification activities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9	Control of product and process nonconformities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2	Corrections	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

8.9.2.1	The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2.2	When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2.3	Where action criteria for an OPRP are not met, the following shall be carried out: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2.4	Documented information shall be retained to describe corrections made on nonconforming products and processes, including a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.3	Corrective actions	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4	Handling of potentially unsafe products	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.2	Evaluation for release	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

8.9.4.3	Disposition of nonconforming products	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.5	Withdrawal/recall	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Operational planning and control

For the purpose of evaluating the effectiveness of the processes of FSMS, KPI indicators for the processes are defined.

The enterprise supports implemented PRPs throughout the production, taking into account the structure and location of the relevant premises (production areas), plans of production premises with the drawing of a flow chart (production of products, waste removal). The auditor checked the implementation of PRPs in accordance with the requirements of ISO 22000:2018, ISO/TS 22002-1:2009 and legislative requirements of Ukraine regarding safety. All developed PRPs are documented, reviewed by the HACCP Group and approved by its head (see the checklist "Conclusions on Prerequisite Programs").

Traceability System

The enterprise implemented and operates the traceability system providing identification of each batch of product in respect of a batch of raw materials, materials, records at production and supply.

Traceability is achieved by using the appropriate program for automatic accounting "1C Enterprise", accompanying records, marking and labeling of individual units of products or batches of products.

The effectiveness of the traceability system is checked at least once a year during a test withdrawal of products. Last traceability test from 22.10.2025 (product sunflower lecithin, batch 11, production date 21.10.2025, quantity -28.2t, traceability time – 2 hours). The results of the traceability tests are recorded and copies of the protocols are attached to them.

The auditor provided the task of testing the traceability of Phosphatide concentrate, production date 20.12.2024, batch №77, quantity 24t. The following results were obtained: the results of testing the system of traceability from the supplier to the customer.

As an example, the auditors considered:

Recipe TI 39552055-001-2017 05.05.2021; Control points at the technological stages of the production process are displayed on the screen of personal computers (software);

- supporting documentation for raw materials and ingredients:

- hydrofuse (batch №241103-00056, incoming control from 03.11.2024, loading compartment AA8960EK/AB0501XM; batch no.241116-00020, incoming control from 16.11.2024, loading compartment AA1304KA/AB0016XX; supplier LLC "Prydniprovskiy oil plant".);
- Cleaning document for loading compartment AA8960EK/AB0501XM from 31.10.2024
- Cleaning document for loading compartment AA1304KA/AB0016XX from 13.11.2024
- sunflower oil refined deodorized frozen grade P, batch №3044, production date from 22.10.2024, Supplier PJSC "Vinnytsa oil Seeds Crushing Factory");
- calcium chloride (batch №3520, production date 25.01.2024, Supplier LLC "Galen");
- Journal of transfer of changes (traceability of movement of finished products, transfer of products in tanks, measures taken);
- Sheet of the working process of hydrofuzze processing.
- Quality certificate No.77 from 20.12.2024 for sunflower crude lecithin batch no.77 (quantity 24t)
- Product delivery to the Netherland (contact no.20122024 from 20.12.2024 with Lake Forest Ltd.)
- Cleaning document for loading compartment BO4520BK/BO6301XT from 19.01.2025

The test is related to suppliers (step back), internal product creation file (input control of purchased products and auxiliary materials, sanitary preparation of premises, equipment, personnel, technological parameters in production of products, packaging, marking, hardening, storage at the warehouse of finished goods), to the customer who received the products (a step forward).

Emergency preparedness and response

The auditors analyzed the implementation of emergency management activities within the enterprise. As evidence, documented instruction DP 12-19 Documented procedure "Procedure for responding to emergency situations" from 02.02.2025 with the List of emergency situations.

The auditor analyzed the implementation of emergency management activities within the enterprise.

During the martial law in Ukraine, in connection with the military aggression of the Russian Federation, the company provided information on the readiness to respond to possible chemical incidents and on the measures taken to bring the system of civil protection of critical infrastructure into action in wartime conditions.

The company has infographics on fire safety to increase staff awareness.

To ensure readiness to respond to emergencies and emergency situations, the company conducts training and exercises, which allows for effective response to these situations.

Internal test details: Protocol of testing from 10.02.2025 (explosive objectives on production)

Hazard control

The information required to perform hazard analysis during the operation of the FSMS was maintained and updated, and the auditor received evidence.

Descriptions of raw materials, ingredients, auxiliary materials and finished products are updated in connection with the purchase of new and changes in the legislative requirements of Ukraine.

Descriptions of the characteristics of raw materials from 02.01.2025 are also provided - hydration fuzz (raw lecithin), sunflower oil, calcium chloride, nitrogen; Description of steel rolling barrels from 02.01.2025; Descriptions of transport containers made of polyethylene IBC containers from 02.01.2025; Description of the finished product - phosphatide concentrate (sunflower and soybean) from 20.05.2025.

The technological flowchart for the production of phosphatide concentrate (lecithin) dated 15.04.2025 and the description of the production processes and environment - TI U 10.8-39428261-001:2005 "Technological instructions for the production of phosphatide concentrates" from 15.04.2025 have been provided. The flowchart was checked on the spot, which is recorded in the Protocol of the HACCP group (as of 12.10.2025).

The methodologies for assessing hazardous factors and ranking management measures are described in Procedure DP 05-19 "Determination of critical control points and critical limits" from 02.02.2025.

The used decision-making tree for determining management measures does not fully take into account the issue of ranking management measures on CCPs and OPRPs.

Protocol for the analysis of hazards and determination of critical control points (CCP) and OPRP revised from 01.10.2025. Hazard analyses (chemical, physical, allergenic, GMO hazards) revised in 2025.

Hazard control plan from 01.10.2025

<i>Auditor verification of CCP(s) and OPRP(s)*</i>			
<i>CCP#/ OPRP#</i>	<i>Description of process step:</i>	<i>Critical limits or action criteria</i>	<i>Monitoring procedure, correction, and corrective action</i>
oPRP no.1	Filtration of finished products	Control of filter integrity	Control by operator every shift. LoF of control filters Correction: Repeat filtration of finished products
oPRP no.2	Control of loading compartment before shipment	Cleanliness of loading compartment. Residue of previous loads	Control by laboratory before shipment. LoF of control loading compartment

			Correction: additional cleaning of loading compartment
<p>The company has implemented the processes necessary for the validation of management measures and cleaning programs. The members of the HACCP group defined and documented the validation methods depending on the hazardous factors that must be controlled, which the auditor received evidence of during the audit. Protocol of validation from 01.10.2025</p> <p>Plan of verification from 02.02.2025</p> <p>Protocol of verification from 04.09.2025</p> <p>At the enterprise, all the means of measuring equipment (hereinafter referred to as MME) are identified, calibrated and verified by the relevant state bodies on a contractual basis. The results are recorded in Certificates of verification of MMEs or Certificates for test equipment, which are provided during the audit.</p> <p>The auditor was provided with evidence that verification of MME is carried out only in institutions authorized for this purpose. DP11-19 Measuring equipment management from 02.02.2025</p> <p>The auditor was provided with evidence of work planning for metrological activities. For example, List of measuring equipment dated 01.08.2025 (7 equipment). The certificate of verification of the legally-regulated №П09/622/24 is valid until 12.12.2025 for laboratory scales RADWag AS310R2 s.n.524929 for the study; Passport for the scale VN-1500a s.n.1821650 (for control finished products), verification is valid till 19.12.2025; .</p> <p>The verification protocols and the final analysis of the verification results from 04.09.2025 have been provided.</p> <p>The results of individual verifications were also considered, namely:</p> <p>Test protocol №3003 dated October 22, 2025 for sunflower lecithin for GMO (results –ok)</p> <p>Test protocol №006906e/25 dated October 20, 2025 for sunflower lecithin (batch no.11) for heavy metals, pesticides, mycotoxins.</p> <p>Test protocol №000202e/25 dated January 17, 2025 for sunflower lecithin for heavy metals, pesticides, mycotoxins.</p> <p><u>Control of product and process nonconformities</u></p> <p>The head of the production laboratory is responsible for the overall organization of work related to the control of inappropriate and potentially dangerous products.</p> <p>If during monitoring or technological control in the process of production of products, a deviation of indicators or action criteria is detected, then the products produced in the period from the moment of the last fixing of the indicator and until the moment of detection of deviation from the action criteria are isolated, identified by visual marking with the status "Potentially dangerous" product" or "Defective". In the case of identification of "Defective", an Act on the rejection of</p>			

finished products. If a "Potentially dangerous product" is identified, the product is moved to a specially allocated place until it is destroyed. In the future, the above products are subject to additional tests. The results of evaluation before release are stored as documented information in the form of Permits for deviation from the production process or technical specifications. The data obtained during the monitoring of the action criteria, which are entered in the logs, are evaluated by the appointed persons who have the competence and authority to initiate adjustments and corrective actions (the head of the production laboratory - the head of the HACCP group).

Violations of the OPRP action criteria for 2024-2025 up to and including the date of the audit were not recorded. At the time of the audit, there were no existing non-conforming products.

The enterprise has a documented procedure DP 15-19 Documented procedure "Withdrawal / recall of potentially dangerous products / early warning system", updated from 02.02.2025.

The effectiveness of the withdrawal program and the actions on further control of withdrawn non-conforming products were verified by the company through a fictitious product withdrawal dated 07.03.2025 (product – sunflower lecithin, batch no.89 from 21.01.2025, reason – residue of pesticides, quantity -22.00t). The established frequency of inspection is at least once a year.

The test is also solved from the point of view of supplier traceability (step back), internal product dossier (input control of purchased raw materials and auxiliary materials, sanitary preparation of premises, equipment, personnel, technological parameters in production, storage of finished products), to the customer who received the product (a step forward). Proof of confirmation of traceability during the test extraction was provided in the form of scanned copies of documents and accompanying documentation, records of control of technological processes, goods and transport invoices, etc.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
9	Performance evaluation					
9.1	Monitoring, measurement, analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.1.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.1.2	Analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

9.2	Internal audit	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2.1	The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS conforms to: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2.2	The organization shall a) - g)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3	Management review	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.2	Management review input	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.3	Management review output	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Monitoring, measuring, analysis and evaluation

The functioning of the system of planning and implementation of monitoring, analysis of trends at the enterprise was considered during the audit. Every quarter, the foreman of the workshop provides the head of the product safety group with summarized data on cases of failure of the carrier to load products. Food security monitoring is conducted to determine whether mitigation strategies are working as intended and with sufficient frequency to provide confidence that strategies are consistently implemented.

Analysis of the degree of achievement of goals occurs during the analysis of top management.

- The results of the analysis of products;
- Analysis of the number of complaints and claims from customers;
- degree of implementation of risk response measures, etc.

The enterprise also analyzes and evaluates relevant data and information obtained from monitoring and measurement, including the results of verification actions, internal and external audits.

The results of the data analysis identified measures to improve FSMS, as evidenced during the audit by protocols of the various levels of meetings for 2024-2025.

The data on process indicators monitoring are operationally entered.

In order to assess compliance with the requirements of standard, the company conducts product evaluation in ISO 17025-accredited external laboratories and monitors and measures physico-chemical characteristics in its own production laboratory in a planned manner (the Control Schedule is provided).

Internal audit

DP04-19 Internal audit from 02.02.2025

The evidence is provided that the company conducts internal audits with planned periodicity. Planning is done taking into account the importance of processes and areas subject to audit. All requirements of the FSSC 22000 certification scheme are included in the planning. For the previous year, 100% of internal audits were completed. For the period from 01.01.2025 to 10.10.2025, in accordance with the approved schedule, 6 internal audits of FSMS were conducted in 6 divisions. At the same time, no inconsistencies were found.

During the internal audits, interviews were conducted within the framework of the corporate culture of food safety with employees of the services to master the materials of internal training, knowledge of the policy on the safety of the FSMS, the company's objectives and the implemented culture of food safety.

As proof provided:

Schedule of internal audit for 2025 from 03.03.2025

Notification of internal audit №2 dated 04.10.2025;

Internal audit plan №2 dated October 4, 2025;

Report on internal audit №2 (production department) dated 14.10.2025;

Notification of internal audit №1 dated 03.10.2025;

Internal audit plan №1 dated October 03, 2025;

Report on internal audit №1 (production laboratory) dated 13.10.2025.

The content of internal audits covers all requirements of ISO 22000:2018, standard ISO/TS 22002-1:2009 and additional requirements of FSSC 22000 version 6.0 and quality control.

Management review

To provide permanent appropriateness, adequacy and effectiveness of FSMS, top management of the company reviews it. The FSMS analysis is carried out at least once a year. The auditors were provided with the 2024 annual Report on the analysis of data on the operation of the FSMS dated 03.11.2024 (management review) and the Minutes of the senior management meeting dated 03.11.2024 with the planning of actions based on the results of the analysis of the senior

management (with resource needs and decisions to improve the FSMS). Input and output data meet the requirements.

Procedure DP 02-19 Management review from 02.02.2025

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
10	Improvement					
10.1	Nonconformity and corrective action	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.1.1	When a nonconformity occurs, the organization shall: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.1.2	The organization shall retain documented information as evidence of: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.2	Continual improvement	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.3	Update of the food management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

In 2024-2025, there were no complaints and complaints from consumers regarding the company's products.

Activities with non-compliant products are described in DP 14-19 Documented procedure "Management of non-compliant/potentially dangerous products" and DP17-19 Correction and corrective action from 02.02.2025. Root cause analysis method is used to eliminate the cause of non-conformities and to prevent reoccurrence. DP 17-19FB Log of registration nonconformities and corrective action was shown (nonconformities not stated).

Management of customer complaints described in DP 14-19 "Management of non-compliant/potentially dangerous products" dated 02.02.2025. Log of complaints from consumer was shown (no complaints related food safety).

Continual improvement is supported by the top management.

examples seen: execution of objectives, trainings for employees, motivation programs, infrastructure improvement.

Continually update of the FSMS (description): DP 02-19 Management review from 02.02.2025

FSMS monitoring of the continual update: protocol of management review for 2024

ISO/TS 22002-1:2009 - FOOD MANUFACTURING

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4	Construction and layout of buildings					
4.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2	Environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3	Locations of establishments	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

General Requirements

During the inspection of buildings and structures, mechanical damage of various nature (cracks, displacements, deformations at the joints of structures, spalling and peeling of protective layers of concrete) was not detected. Also, no destruction or subsidence of the branches, cracks in the places where the branches adjoined the buildings were found.

The building (production workshop, warehouse and office located in one building) was designed and made in accordance with the product safety requirements and the Profile of the Organization. Plant was build from “sandwich” panels (panels from metals with insulation).

Environment

Activities in adjacent areas to the site: grain elevator. The auditors has received evidence that additional potential sources of pollution in the local environment are absent. Access to the territory is restricted and controlled by the security service. The area is fenced and cleaned. Existing green space is well maintained. The production site, internal access roads and sites are in good condition.

The state of buildings, facilities and structures is satisfactory and meets the character of the current production. The state of buildings and facilities is inspected in compliance with the current legislation.

Location of establishment

There is a Plan for the location of premises on the territory of the enterprise with traffic routes.

Traffic is carried out through the cargo passage, and the movement of personnel and visitors is carried out through the central passage of the enterprise. The main roads and platforms are asphalted.

Repair work, measures to maintain the proper condition of production sites, buildings are carried out constantly, as prerequisite programs and are monitored by the technical department of the enterprise and the HACCP group.

The results of the technical commission inspection of buildings and structures are documented and formalized in Act of autumn inspection of buildings in 2025 from 01.10.2025 (no defects detected).

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
5	Layout of premises and workspace					
5.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2	Internal design, layout and traffic patterns	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3	Internal structures and fittings	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.4	Location of equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.5	Laboratory facilities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.6	Temporary or mobile premises and vending machines	<input type="checkbox"/>	<input type="checkbox"/>		N/A: temporary or mobile premises and vending machines are not used	
5.7	Storage of food, packaging materials,	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	ingredients and non-food chemicals					
Summary:						
<p>Internal location of facilities provides the availability of sufficient room with logical process flows. The routes of movement of raw materials, materials, products and people, as well as the equipment location provide protection from potential contamination sources. All ramps are covered from precipitation.. There maps of equipment location, movement of materials, products, employees, gabbage disposal in the production areas were developed taking into account protection from potential contamination sources. Walls and floors of the production areas were made from the materials which are resistant to the applicable ways of cleaning and sanitation. All ventilation opennings and external windows have protective nets. Detergents and disinfectants are stored in a separate room. The access is controlled.</p> <p>Warehouses and production facilities provide the appropriate conditions for production and storage of auxilliary materials, packaging materials and chemicals.</p> <p>Within the company operates the production laboratory, where physical and chemical tests of raw and finished product are performed. The location and operation of laboratory equipment do not bare a risk of product contamination.</p>						
ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
6	Utilities – air, water, energy					
6.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2	Water supply	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.3	Boiler chemicals	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.4	Air quality and ventilation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.5	Compressed air and other gases	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.6	Lighting	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary:						

Requirements are fulfilled

Placement of engineering networks does not carry the risk of product contamination. They are controlled by the enterprise as PRPs. Laying of engineering systems to storage and processing areas, as well as around these areas is designed to minimize the risk of contamination of products.

Water supply

The supply of drinking water and water for technological needs is provided from well. Water supply is sufficient to meet the needs of production processes.

Test protocol no.1314 dated 25.09.2025 of water from well for chemical parameters (results-ok)

Test protocol no.25 dated 07.09.2025 of water from well for microbiology parameters (results-ok)

Boiler chemicals

Steam production is provided by the steam comb of the boiler room. Table salt is used as a water softener. Documents confirming its safety and food use were provided during the audit.

Certificate of conformity no.UA.QC1.0112-25 for salt (producer: EM SALTGroup)

Air quality and ventilation

Ventilation systems were designed in such a way to exclude air flow from contaminated areas to the areas where operations with finished product was carried out. Ventilation systems and air filters were included in the equipment control program.

Due to the fact that the technological process is of a completely closed type, air testing for microbiological parameters is not carried out (by decision of the HACCP group, after assessing the level of risk).

Company used gaseous mixtures (CO₂-N₂) in production (in tanks with finished products during storage). Quality certificate no.18 from 18.10.2025 for gaseous mixtures (CO₂-N₂) for food industry (Producer: PJSC Linde Gas Ukraine, COID: UKR-1-8840-759223)

Lightingin

Available natural and artificial lighting corresponds to the nature of the work being performed and provides adequate conditions for the work of the staff. The lighting fittings are protected by caps, which guarantee that products and equipment will not be contaminated when the lamps are broken.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

7	Waste disposal					
7.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.2	Containers for waste and inedible or hazardous substances	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.3	Waste management and removal	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4	Drains and drainage	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary:						
Requirements are fulfilled. Instruction PPU08-2019 Waste management from 02.02.2025.						
Waste disposal activities were verified during site visits and production sites.						
To auditor provided evidences that the waste disposal process continues to ensure identification of waste, its collection and recycling in the way to avoid contamination of the production areas and the product.						
Provided:						
Agreement №36 dated September 8, 2017 with SE Kmilnykomunserive on the provision of household waste removal services and Protocol of performed work no.KC0002276 from 30.09.2025 for disposal household waste; Agreement №89 with with SE Kmilnykvodokanal on the provision of services for the removal of liquid household waste from 01.01.2025; Act of delivery and acceptance of services №99 dated June 25, 2025 regarding the removal of sewage.						
Sewers and drainage are in satisfactory condition. The storm sewer has receiving collectors and is connected to the local sewer. The sewage system has hydraulic shut-off holes. Sewage systems do not pass over process lines and cannot be the cause of possible contamination of products. The receiver of wastewater is the city sewage network.						
No trademark materials.						
ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
8	Equipment suitability, cleaning and maintenance					
8.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

8.2	Hygienic design	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.3	Product contact surfaces	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4	Temperature control and monitoring equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5	Cleaning plant, utensils and equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.6	Preventive and corrective maintenance	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The activity was verified during the inspection of production sites and auxiliary premises.

To produce product at the company was installed the equipment produced from food stainless steel, resistant to detergents and disinfectant materials, was appropriately designed, constructed and is maintained. Equipment maintenance is conducted by energy service of the enterprise.

At the time of the audit, the auditor was provided with documents and protocols confirming the proper fulfillment of equipment management requirements.

Provided: Schedule of maintenance and repairs for 2025 from 04.01.2025, Repair maps (by lines and units) for the period from 01.01.2025 to 01.10.2025, Journal of receiving and passing shifts. A hygiene control is done before releasing the repaired equipment (responsible –shift master).

Instruction PPU07-2019 Sanitary program from 02.02.2025 contain requirements for cleaning production equipment

During the inspections, the auditor received evidence that during the performance of equipment maintenance measures are taken to prevent the creation of a threat to product contamination.

A general list of lubricants is provided. Lubricants used to lubricate equipment are licensed by the Ministry of Health of Ukraine for use in the food industry.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
9	Management of purchased materials					
9.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

9.2	Selection and management of suppliers	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3	Incoming material requirements (raw/ingredients/packaging)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The company controls the purchase of raw materials and packaging materials that affect the safety of products, and checks their compliance with the procurement requirements established in the Contracts, which the auditors received evidence of. The requirements for raw materials and packaging materials purchased are set out in the Appendices to the Supply Agreements.

The auditor received evidence that raw materials, components and packaging materials are checked and tested to confirm their compliance with the established requirements for acceptance or use in production.

Incoming control includes inspection by laboratory assistants of accompanying documents on the quality and safety of products provided by suppliers and laboratory tests. For example, Journal of registration of raw material research results (e.g. last records on 19.10.2025 for receiving hydrofuse from supplier LLC "Prydniprovskiy oil plant", colour – 11.5, moisture content – 46.9%, phosphatide content – 39.28%, oil content – 13.6%, insoluble matter in toluene – 0.22%, acid value – 21.9. All results are within the specification limits.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
10	Measures for prevention of cross contamination					
10.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.2	Microbiological cross contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.3	Allergen management	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.4	Physical contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary:						

Within the company effectively operate measures on preventing, control and revelation of cross-contamination. They include measures on avoiding physical, chemical and microbiological cross-contamination.

Microbiological cross contamination has prevented with several methods. E.g.:

- Company has limited to access to several zones
- Company has separated finished products from raw materials
- Flow of the production is adjusted in a way to prevent cross contamination
- Disinfectant mat and hand sanitizer at the entrance to workshop.

Incoming packaged ancillary materials are inspected and their external dust cleaning (including pallets) is conducted to prevent dust from outside. The sanitary condition of production and warehouse premises is maintained and controlled.

The list of toxic compounds and substances used during production, MSDS sheets for chemical substances were provided to the auditor as proof of the prevention of chemical cross-contamination. The auditor checked compliance with the requirements for the use and handling of chemicals in production.

The management of allergens in the production of products see section 2.5.6 «FSSC 22000 Additional Requirements» of this report.

The auditor received evidence that places of accumulation and temporary storage of damaged glass and plastic products have been designated and identified at the precincts.

Every shift, the equipment is serviced before starting work (checking the reliability of fasteners, the integrity of filters, the absence of leakage of lubricants, the absence of extraneous noises when the equipment is idle). The technical staff controls all lighting devices. The appearance of the staff is controlled by the shift foreman before the start of the shift, etc.

Journal-schedule of monitoring the integrity of glass, fragile and breaking objects are kept.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
11	Cleaning and sanitizing					
11.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.2	Cleaning and sanitizing agents and tools	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.3	Cleaning and sanitizing programmes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

11.4	Cleaning in place (CIP) systems	<input type="checkbox"/>	<input type="checkbox"/>		N/A: CIP are not used	
11.5	Monitoring sanitation effectiveness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Cleaning of all areas of the company and equipment is conducting in compliance with developed PRPs and Work instructions.

Inventory holdings and cleaning tools were identified and are stored in a specially intended places. Programs of cleaning and sanitation of equipment and production facilities are realized.

Instructions for preparing detergent and disinfectant solutions are available at the workplace.

Programs of cleaning and sanitation of equipment and production facilities are realized.

As evidence:

- PRP-07-2019 Sanitary requirements for equipment and premises from 02.02.2025
- Schedule of sanitary treatment of equipment for October 2025
- Schedule of sanitary treatment of premises for October 2025
- Protocol of checking sanitary condition from 05.10.2025 (carry out once per month).

Residuals after washing are verified using litmus paper.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
12	Pest control					
12.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.2	Pest control programs	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.3	Preventing access	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.4	Harborage and infestations	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.5	Monitoring and detection	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

12.6	Eradication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: <p>Pest control programs (target pests): PPU 02-2019 from 02.02.2025 Pest Control</p> <p>In order to prevent conditions that contribute to the activation of pests in the enterprise, the following procedures are used: protection against penetration, input control of purchased materials, inspection and control of the sanitary and hygienic condition of the territory and premises, waste management, etc.</p> <p>The enterprise introduced a 3-level program of protection of premises and territory from pests. Deratization and disinsection services are performed by a company passed the supplier's assessment. Agreement no. 75 dated November 1, 2024 with LLC Profdesinfectsia for the performance of rodent control and disinsection works; Act of acceptance of completed works No. 69 dated 04.09.2025 on deratization, disinsection (cheking traps two times per month, last on 06.10.2025.)</p> <p>Placement of all pest-killing devices and tools in the production premises is marked on the maps of production premises. Results of monitoring are fixed.</p> <p>The following are provided as evidence: A program from a pest control service provider; Certificates of compliance for the applied drugs (for example, for the pesticide "Brodifactum" State sanitary-epidemiological examination certificate No. 3 dated 02.02.2018; Inspection maps of deratization containers; Protocol for deratization; Protocol for the disposal of dead rodents; Protocol for the elimination of live rodents, Scheame of placing traps from 04.01.2025, List of used chemicals dated 04.01.2025 (Include 4 chemicals).</p> <p>Annual report for pest control monitoring for 2024 from 03.01.2025</p>						
ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
13	Personnel hygiene and employee facilities					
13.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.2	Personnel hygiene facilities and toilets	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.3	Staff canteens and designated eating areas	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

13.4	Workwear and protective clothing	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.5	Health status	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.6	Illness and injuries	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.7	Personal cleanliness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.8	Personal behaviour	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Requirements are fulfilled

During the audit of production sites and domestic premises, the auditors received evidence that the requirements for personal hygiene and behavior of all personnel, visitors and contractors are met at the enterprise. All employees were familiarized with instructions developed in accordance with sanitary rules and were provided with the needed quantity of relative sanitary clothes. The company is fully provided with sanitary and technical equipment, levatories of relative hygienic construction and personal service rooms for employees who create a threat of cross-contamination.

All employees underwent personal hygiene training in 2025, as evidenced by auditor. Workers are familiarized with the instructions developed in accordance with the sanitary rules and provided with the necessary amount of appropriate work clothing. Disposable sanitary clothes are issued for visitors.

Dining rooms are located separately from production premises and are kept clean.

The audit confirmed the fulfillment of personal hygiene requirements and the conduct of all staff, visitors and contractors in accordance with the PRPs.

All employees undergo medical examinations at specified intervals. The auditor was provided with: personal medical books of the staff, employee health control journals (by departments) and others. Last medical examination on 26.09.2025 (all production staff). Medical book no.128420 of Bogdan Kravchuk (operator) was shown (last medical examination on 26.09.2025). Log of health staff are kept (checking daily).

The auditor was officially briefed with the Rules for visitors and employees of contracting organizations, which are specified in the program, prerequisites for behavior on the territory of the enterprise and was informed about hygienic requirements and rules of personal behavior, and also declared in writing the proper state of her health before visiting the production facilities premises (Journal of registration of visitors to units).

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
14	Rework					
14.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>		N/A: The production technology does not involve rework processing	
14.2	Storage, identification and traceability	<input type="checkbox"/>	<input type="checkbox"/>		N/A: The production technology does not involve rework processing	
14.3	Rework usage	<input type="checkbox"/>	<input type="checkbox"/>		N/A: The production technology does not involve rework processing	

Summary:

Not applicable.

The production technology does not involve rework processing.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
15	Product recall procedures					
15.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
15.2	Product recall requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The enterprise has a documented procedure DP 15-19 Documented procedure "Withdrawal / recall of potentially dangerous products / early warning system", updated from 02.02.2025.

The effectiveness of the withdrawal program and the actions on further control of withdrawn non-conforming products were verified by the company through a fictitious product withdrawal

dated 07.03.2025 (product – sunflower lecithin, batch no.89 from 21.01.2025, reason – residue of pesticides, quantity -22.00t). The established frequency of inspection is at least once a year.

A list of key contacts are in place and their contact information are up to date.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
16	Warehousing					
16.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
16.2	Warehousing requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
16.3	Vehicles, conveyances and containers	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Requirements are fulfilled

The enterprise ensures the preservation of product conformity during internal operations, packaging, storage, protection, transportation (internal and external), loading, and unloading.

The company has three production tanks (25 tons each) and a tank farm consisting of ten tanks (25 tons each). All tanks are equipped with temperature monitoring systems. Packaging is performed only immediately prior to shipment, and finished products are not stored in packaged form.

The storage conditions (temperature and air humidity) met the established requirements. Monitoring records were available - Journal of control of climatic conditions.

The warehouses were checked during the audit. At the time of inspection, finished products, packaging, and auxiliary materials were stored in clean rooms protected from contamination sources.

Products are transported in accordance with the Agreements by specialized vehicles. During shipping, transportation, and unloading, products are protected from precipitation. Before loading/unloading, an inspection of the transport is carried out, and Certificates of washing/cleaning are verified. After that, the laboratory issues permission for loading/unloading.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
17	Product information/consumer awareness					

17.1	Product information and consumer awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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Summary:

All information for the customer, the main physical and chemical characteristics according to specifications and contracts, period of manufacture, shelf life and storage conditions, as well as declaration of compliance with specific regulatory requirements and regulations are specified in the accompanying product documentation and quality document, which is issued by laboratory of the enterprise for each shipped batch.

The product does not go to the retail market. The labeling meets the requirements of the Ukrainian legislation and informs customer and carrier regarding requirements for safe handling of the goods.

The information provided in the accompanying product documents is approved by the HACCP Group. The auditor was provided with a sunflower lecithin label (information on concentrate composition, storage conditions and restoration) and accompanying documentation for bulk shipment of products.

Labelling for sunflower lecithin batch no.77 from 20.12.2024 was checked.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

18 Food defense, biovigilance and bioterrorism

18.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
18.2	Access controls	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The company has a risk assessment for potential acts of sabotage, vandalism or terrorism. Access is controlled for the entrance to the premises and within the building between different areas.