

Supplier self-assessment

Other documents can be found on our website www.bimpexmeat.com/certificate

1. General Questions

Name of company:	Bimpex Meat NV
Adress:	Koedreef 12-14, B 9070 Destelbergen
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Fax - number.:	Not applicable
e-mail:	Quality@bimpexmeat.com
Main contact:	Wouter Mons
Position:	Account Executive
Telephone number:	+32 (0)9 210 83 70
Fax - number.:	Not applicable
Emergency phone no.	+32 (0)475 42 42 45
Responsible for production:	Not applicable
Responsible for quality assurance:	Wouter Mons, Kimberly Steenbeke, Karel Heyerick
Responsible for environmental measures:	Karel Heyerick
Responsible for storage:	Kimberly Steenbeke
Responsible for sales:	Wouter Mons
Responsible for Food Defense:	Kimberly Steenbeke, Wouter Mons

Is your company certified ? (ISO, BRC, IFS, QS, etc.) Specify below			yes	x	no	
Standard:	Organisation:	Date:	Validity:			
IFS Broker	Vincotte Nederland BV	20/01/2023				21/12/2024

2. Organisation

You can find our organizational chart on our website under the certification tab.

Do you have a product-development department?	yes		no	x
Are regulations of procedures in place?	yes	x	no	
Are development procedures documented?	yes	x	no	
Do you have an product liability insurance	yes		no	x
If yes, what cover for personnel damage and material damage is constructed?	yes		no	

3. Production

Bimpex Meat NV does not have it's own production and imports products from certified producers.

4.0 Quality assurance

4.0	Do you have an extensive, documented quality management system?	yes	x	no	
	Are there raw-material specifications?	yes		no	x
	Are there specifications of packaging and auxiliary materials?(eg. ingredients)	yes		no	x
	Are there specifications of finished products?	yes	x	no	
	Are there written manuals for all departments and company affairs?	yes	x	no	
	Do you carry out supplier audits?	yes	x	no	
	Do you carry out internal audits to check the compliance of all operations instructions?	yes	x	no	
	Do you document the results of the audits?	yes	x	no	
	How often do you carry out audits?	Twice a year			
	Do you verify the resulting corrective measures?	yes	x	no	
	Do you have an HACCP-Concept	yes	x	no	

Are there genetic modified -substances or -raw materials processed in your production area?	yes		no	x
If yes, how do you prevent potential contamination with non GMO-materials?				

4.1 Acceptance of goods

4.1	How do you check incoming goods and who is in charge of these checks?		
	category	Type of check	Responsibility
	Chemical?	No, Still in the hands of our suppliers, but with changing legacy we are in touch with Triskilion for future checks of product and material	
	Physical?	Yes, on arrival of the goods in our coldstore	Purchaser of specific product
	Bacteriological?	Frequently labo testing in relation to the obtained kg's annually	Kimberly Steenbeke
	Sensory?	Colour, odour, appearance	Jean Baksteen
	Other?	Trim, fatcover, specificationcheck	Wouter Mons, Karel Heyerick

4.2 Production checks

4.2	How do you carry out production checks and who is in charge of these checks?		
	category	Type of check	Responsibility
	Chemical?	/	
	Physical?	During visits / Audits	Purchaser of the specific product
	Bacteriological?	Test reports of plants	
	Sensory?	/	
	Other?		

4.2.1	Are all products metal-detected?	yes	x	no	
	Where are the devices installed?				
	<u>At the slaughterhouses who provide us the product:</u>				
	ABP/Dawn Meats Ireland (beef)				
	Avation / Te Kuiti (lamb & mutton)				
	Alliance (lamb, mutton & venison) Duncan (venison)				
4.2.2	Do you carry out weight and contents checks?	yes	x	no	
4.2.2.1	Are the weight and contents checks recorded automatically?	yes		no	x
	Which unit is recorded by the device? (Packaging unit, weight of single item, wholesale packaging)				
	We work on net scanned weights for New Zealand products. Our suppliers are certified for their packaging				
4.2.3	Do you carry out labelling and coding checks?	yes	x	no	
4.2.4	Do you have a glass register?	yes		no	x
	Please insert the intervals of these checks	No, but our suppliers have and no glass allowed in our storage.			
4.2.5	Do you have a plastic register	yes	x	no	
	Please insert the intervals of these checks	Monthly			

4.3 Are the results of your tests confirmed by external institutions

		yes	x	no	
4.3.1	Do you do additional examinations by external institutions? (Not only internal) (pesticides, heavy metals, TVBN, etc.)	yes		no	x
	Which examinations are realized?				
	Examinations are executed by our suppliers.				

4.4 Release / withholding

4.4	Are there written instructions on the withholding of goods?	yes	x	no	
	Are there written instructions on the release of raw goods?	yes	x	no	
	Are there written instructions on the release of finished goods?	yes		no	NA

4.5 Recall system

4.5	Do you have a recall system?	yes	x	no	
	Do you document the recall system?	yes	x	no	

4.6 Tracability

	Do you have a coding of batches?	yes		no	x
	Please give a short explanation of the coding (e.g. L4 23.06 L = Lot, 4 = Charge 23 = day, 06 = month)				
	Goods can be tracked on invoice and delivery note by parcel number				
	Do you fix the batch code on the primary or the secondary packaging?				

Do you need further information on the label regarding the traceability?	yes	x	no	
If yes, what do you need?				
The parcel number				
What is the approximate size of a batch?				
Anything between a pallet and a container				
Can you guarantee the traceability of all ingredients included?	yes	x	no	
Can you guarantee the traceability of all packaging used?	yes	x	no	
How do you guarantee that no genetically manipulated ingredients are used?				

5. Food Defense

Did you carry out a hazard analysis regarding product protection (Food Defense)?	ja	<input checked="" type="checkbox"/>	no	<input type="checkbox"/>
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18/04/2024

Date

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company stamp

Supplier Self-Assessment				
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