



Packaging Supplier Questionnaire and Agreement

Dear packaging partner,

*On the following pages, you will find **the Schwan's Company Packaging Supplier Questionnaire and Agreement**, a document that represents an important step in the Schwan's assessment, alignment and approval process. The selection questionnaire and agreement is comprised of the following documents; Packaging Supplier Questionnaire and Agreement the Schwan's Company Food Safety & Quality Expectations – Packaging. We will appreciate if you fill out one selection questionnaire for each manufacturing site that you use to produce and/or source the material(s) under consideration. The focus should be primarily on the sites where the packaging under consideration is produced.*

We will also appreciate if, unless specified otherwise, you send us all the requested information, if any, in English to enable its better use within the Schwan's organization.

We would like to thank you in advance for the effort spent on filling out this questionnaire. Please rest assured that all the information provided to us will contribute to building a strong and long-lasting partnership between Schwan's and your company and is completely confidential.

If there are any questions or concerns, contact Taylor Henning, Senior Quality Engineer at taylor.henning@schwans.com.

Administrative Information

Vendor Name & Address			
Brand/Type of Packaging Covered			
Vendor Site & Address <i>Please list all vendor sites that are used to manufacture and / or handle the material</i>			
Questionnaire completed by:	Date:	Phone:	Email:

General Information

	YES	NO	N/A	Comment
The company agrees to comply with the Schwan's Company Food Safety & Quality Expectations – Packaging document.				
The company agrees to provide Schwan's all information required to meet legal and regulatory and requirements in the country of delivery and use for the packaging under consideration.				
The company agrees to inform Schwan's of all issues and/or changes related to the packaging sold to Schwan's that might affect the material's characteristics and regulatory status. This includes changes of composition, manufacturing process or other parameters that may cause changes in the material quality and/or food safety parameters and/or regulatory compliance.				
The company agrees to a LCL(Lower Control Limit) and an UCL(Upper Control Limit) for specifications as stipulated in the specifications with a Cpk of ≥ 1.33 .				
The company agrees to allow Schwan's or a person entrusted by Schwan's to perform audits of its facilities (with a confidentiality commitment) within a reasonable time frame when requested.				
The company agrees to disclose and share, as required, HACCP study files, quality monitoring plans and all quality records relevant to the material under consideration, including product, line and environment control records.				
The company has the required written specification for the products, has signed off on them and returned a signed copy acknowledging their receipt and agreement to the specification.				
The company has the required finished package(gold standard) for the products from Schwan's and agrees that all subsequent packaging runs will meet that gold standard.				
The company agrees that no packaging will be released for use, unless specific approval is obtained, until it matches all written and visual specifications delivered and agreed upon by the supplier and Schwan's.				

Schwan's Company Quality Expectations – Packaging and Packaging Facilities



**The Schwan's Company is committed to providing safe, high quality, consistent food to consumers and customers
creating**

advocates for our brands and company.

In order to accomplish this imperative, it is crucial that we partner with companies who share the same values and goals.

The development of the Schwan's Company Food Safety & Quality Expectations for Packaging Suppliers document is to assure all packaging partners are aligned to industry leading practices and full regulatory compliance.

The Schwan's Company(SC) Food Safety & Quality Expectations outlines the general requirements for ingredient and packaging suppliers. Please understand that the chapters below may or may not apply to the packaging that you provide to SC. The chapters which are NOT relevant can be labeled as NA(not applicable) by the supplier . The requirements below are specific to packaging manufacturers providing branded and non-branded packaging for human food use.

At a minimum, all packaging materials supplied to SC must comply with all applicable laws, regulations, and Codes of Practices and Standards of the production country and the destination to which the materials will be delivered (both national and local requirements, as applicable).

All food contact packaging materials shall be accompanied by a Certificate of Compliance (CoC) covering materials and conversion (e.g. inks, adhesives, coatings) prior to the first material delivery. For materials where a declaration of compliance is not legislated (e.g. paper, metal containers), a safety assessment covering materials and conversion shall be provided. The declaration or assessment shall demonstrate compliance of food packaging grade quality based on (i) overall migration limit, specific migration limits and regulatory requirements for direct or indirect food contact (per application), (ii) Codes of Practices, and (iii) Standards of the location where the products are produced and the destination to which products may be delivered. It shall encompass all potentially migrating substances, both intentionally added ingredients and non-intentionally added substances present due to reactions, impurities and others.

This statement shall be renewed when any change in composition or production occurs that bring about changes in migration or when new scientific data becomes available.

Where no dedicated national food packaging legislation for plastic material exists, SC requires compliance with either the European or the U.S. federal (Food and Drug Administration (FDA) (21 CFR), U.S. Department of Agriculture (USDA), U.S. Environmental Protection Agency (EPA) and state regulations. All corresponding raw data and documents must be maintained and available.

Packaging Manufacturing

Food Contact Packaging shall not be a source of biological (e.g. microbial), chemical or physical (e.g. foreign bodies) hazards. Suppliers must demonstrate their ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

Packaging suppliers of materials with ingredient line information shall ensure that print run items are not mixed on a pallet.

Quality Control Checks

Packaging suppliers must conduct visual and functional testing at the beginning, middle and end of all packaging production runs to verify adherence to SC specifications and gold standards. These specifications and gold standards are provided in either electronic or physical format by SC.

Printed Material Management: Destruction or Recycling of SC Labeled Packaging Material

The supplier must ensure that any discarded or recycled materials (including any scrap or waste) containing any SC name, trademark or logo, or any other SC identifying information, cannot be reused.

The supplier shall have a documented process for destruction and recycling of materials. When done by a third party company, responsibilities and methods for assuring the destruction of the packaging material shall be specified in contracts including the verification of destruction.

Transfer of constituents from food contact material to food

Packaging materials that come in direct contact with the product, either by design or by foreseeable use, are defined by SC Food Contact Packaging. Under their normal or foreseeable conditions of use, materials shall not transfer their constituents to foodstuffs in quantities that could endanger human health, cause an unacceptable change in the composition of the foodstuffs (color), or result in deterioration of the organoleptic (tainting, odor) characteristics thereof. This requirement applies to all materials and articles intended to come in contact with food, either by physical contact, by head space exchange, or by insufficient barrier, under actual, intended, or foreseeable conditions. The requirement encompasses safety and consumer acceptance during both storage and after opening (i.e., during the preparation and consumption phase).

All packaging materials and articles intended to come in contact directly or indirectly with food must be sufficiently inert to prevent the migration of plastic constituents to food. The Overall Migration limit for materials and articles is 10 mg/dm² (1 dm = 10 cm). For young children the limit shall be maximum 60mg per kg foodstuff.

Constituents from plastic materials

Plastic material and articles shall not transfer specific constituents to foodstuff in quantities exceeding their toxicologically derived limits (expressed in mg/kg) based on the actual surface to volume ratio of the final item. For packaging having a content of less than 500ml or 500g, or more than 10 liters, the migration value shall be expressed in mg/kg foodstuff based on a surface to volume ration of 6dm² per kg food or in mg per article where surfaces are impracticable to determine e.g. caps, gaskets.

The material shall be tested under conditions related to the food type, time, and temperature that the packaged food is exposed during filling, processing, storage and preparation. The ingredients and composition of all plastic materials in a polymer must comply with all legal safety requirements.

For safety reasons, the residual monomer content in PVC shall not exceed 1 mg vinyl chloride per kg polymer. In addition, vinyl chloride shall not be detectable in food.

Constituents from paper and board materials

Paper and board for direct food contact shall be of suitable microbiological quality and shall not release any antimicrobial agents into food. In the absence of applicable regulations, the following guidelines shall be followed: FDA's regulations in 21 CFR Part 176

Films made of regenerated cellulose fibers must be of food grade quality. In the absence of applicable regulations, the following references shall be followed: European regulation 2007/42/EC or U.S. 21 CFR Part 177.1200.

Metal in contact with packaging

For primary packaging intended for use with dairy products, there shall be no direct contact between the packaging and copper or any alloy containing copper. Suppliers shall take steps to ensure that primary packaging does not come into contact with these compounds either directly or indirectly through regular machine wear.

Recycled post-consumer material

SC favors the use of recycled materials provided that strict requirements are established to ensure food safety and that quality and performance are not compromised. SC does not permit post-consumer recycled materials used for primary packages to come in direct contact with food unless proper food safety parameters have been met. If compliance with food contact material regulations can be declared, SC will make an exception for glass, metal, and specific product applications when agreed to by your SC Contracting Representative and included in SC Packaging Specifications.

Food contact packaging material suppliers (except for those exclusively supplying glass and/or metal) shall have a system in place to notify SC of any products or materials supplied to SC that contain post-consumer usage recycled material.

If post-consumer recycled material is part of a multi-component primary packaging system, but is not in the layer where it contacts the food, the use of the post-consumer recycled material will only be permitted subject to three requirements: (1) SC must be pre-notified; (2) the Food Additive/Migration status must be ascertained with respect to the intended use; and (3) the material must be identified as being recycled in the SC Packaging Specifications.

Odor and taste transfer testing

To fulfill legal requirements and to ensure consumer acceptance, food contact materials shall not change the organoleptic properties of the packed food. Food contact packaging materials supplied to SC must comply with Odor and taste transfer testing.

Residual solvents

Food contact packaging materials supplied to SC must comply with Residual solvents, if applicable.

The total residual solvents in printed and converted materials shall be kept as low as possible. The solvent shall not exceed:

- 20 mg/m² for all applications

These values can be determined according to EN 13628-2 “Determination of residual solvents by static headspace gas chromatography - Industrial method”, equilibrating the samples at 110°C for 20 minutes prior to the analysis. The ASTM F 1884-04 “Standard Test Method for Determining Residual Solvents in Packaging Materials” can be used accordingly as well.

Printing inks

Printing inks applied to the non-food contact side of a packaging shall not transfer any residues of toxicological concern. The inks must be of high purity to ensure that there is no migration of substances that have not been toxicologically evaluated and that there is no violation of any specific migration limit imposed for other materials.

Aromatic compounds (e.g., toluene, xylene) shall not be part of the formulation added to packaging materials during the production, printing or cleaning processes. However traces below 0.5 mg/m² are considered ‘aromatic’ free.

In the U.S., suppliers must have an FDA regulatory approval letter on file for approved use of specific inks used for indirect or direct product contact. For ink layers with direct food contact see the below:

Printing in direct contact with food

When packaging materials are printed on the side that will be in direct contact with food and no functional barrier is in place, only food grade colorants can be used. Colorants must be approved for food use in the locations where the products are produced and may be delivered. In the U.S., inks used for direct product contact must be FDA approved food grade colorants.

This requirement applies to printings on the inner side of a package (e.g. for promotions). It also applies to outside printed packages that could be taken into the mouth or placed in close or direct contact to an unpacked food (e.g., multi component packs that comprise of packaged and unpacked food).

Packaging Material Ingredients and Processing Aids derived from Allergenic and Genetically Modified Sources

Materials derived from allergenic sources shall not be used (exception: oils derived from allergenic sources which have been refined, bleached and deodorized are allowed). Allergenic sources are defined in the Food Allergen Labeling and Consumer Protection Act of 2004(FALCPA).

SC must be notified about the use of rubber-based natural latex used in adhesives or other indirect potential contact applications and about the use of any materials derived from Genetically Modified (GM) sources.

Environmental impact of packing

All materials supplied to MG must comply with national environmental packaging and packaging waste regulations of the production location and destination location(s) where products will be produced, used, transported and disposed. Suppliers must consider source reduction and prevention, including an appropriate material delivery in terms of noise, urban congestion, transportation means, quantity and volume.

Minimization of heavy metals, and other N-classified substances

The supplier shall certify for all packaging materials that heavy metals are not introduced into SC packages or packaging components. The supplier shall furnish a Heavy Metals Guarantee to SC prior to purchase of materials.

The supplier shall certify that packaging materials supplied to SC or used for any SC labeled products do not contain more than a combined total of 100 ppm by weight of the following heavy metals from any source: lead, mercury, cadmium and hexavalent chromium. The supplier must conduct periodic monitoring of materials (including adhesives, labels, inks, dyes and stabilizers) to assure compliance with this policy.

Undesired substances

The Schwan's Company trusts and relies on safety assessments of internationally recognized food safety authorities such as FDA, EFSA and others. At the same time it also respects consumer preferences. Therefore SC must be notified about any materials that contain ingredients of public attention in the food contact layer.

The use of bisphenol A(BPA) in food packaging shall be avoided or if not possible, SC should be notified.

Packaging Information/Specification Sheets

For all packaging materials produced or shipped to the U.S. or Canada, Packing Information and/or Specification Sheets, provided by SC, shall be agreed upon by the supplier. This must occur prior to SC Packaging Specification development and purchase of material by SC.

**For any requests for exceptions or exemptions to the above, please include them in the comments section below.

Comments:
