QUALITY INFORMATION - LÍPIDOS SANTIGA

1. Company Information

1.1 Contact details (headquarters & production site)

Name	LÍPIDOS SANTIGA S.A.
Address	Ctra. B-141, Km. 4,3 - 08130 SANTA PERPETUA DE MOGODA (Barcelona)
Country	Spain
Phone	+34 935743186
Fax	+34 935741936
Website	www.lipsa.es
e-mail	info@lipsa.es

Sales contact:	please contact your sales responsible.
Customer service	comercial@lipsa.es
Quality contact	calidad@lipsa.es
Emergency contact details:	see specific document.

1.2 Certificates and Registrations

Certificates/registrations: please download from this link: https://www.lipsa.es/en/how-we-work/

Certificate type	Certification body
BRC	**SAI Global**
GMP+	**Intertek**
RSPO	**BMTRADA**
ISCC	**CGN**
ISCC PLUS	**CGN**
NIS	**SGS Italy**
Halal	**HCS**
Kosher	**EuroKosher**
Non- GMO Project Verified	**SCS**
Organic	**CCPAE (Code number of control authority: ES-ECO-019-CT)**

Registration type	Registration nº
Health Registry for Food Industry	16.00219/B
Health Registry for Feed Industry	αESP08500625
FDA Registry	19501746042
Sedex	ZS1066171
Ecovadis	WK857484

1.3 Site organization and layout

Adress	Ctra. B-141, Km. 4,3 - 08130 SANTA PERPETUA DE MOGODA (Barcelona) - Spain.
Building year	1973
Size	56.000m^2
Total nº of employees	215
Operation	4 shifts, 7 days a week

2. Quality Management

Quality Policy

2.1	Item	Yes	No	Comments
2.1.1	Is there a quality policy defined?	X		Last version April 2023
2.1.2	Is the quality policy communicated to personnel? If so, how?	X		e-mail distribution and printed copies in specific places.
2.1.3	Are management reviews done? What is the frequency?	X		Yes. Yearly at least.

Quality control

2.2	Item	Yes	No	Comments
2.2.1	Are incoming goods controls done at receipt of raw materials and also on finished goods prior to release?	X		According to internal control plan for each raw material/finished product.
2.2.2	Are controls recorded?	X		records kept in our ERP / LIMS
2.2.3	Is a procedure for non-conforming products in place?	X		Non conforming products are restricted in the ERP system until a decision has been made by relevant personnel.
2.2.4	Who is responsible for the product release?			QC and QM
2.2.5	Is there an internal quality control laboratory?	X		Chemical / Physical. 16 employees, 3 working shifts.
2.2.6	Are there any contaminants analysed in-house?	X		PAH, Heavy metals, 3-MCPD & GE, MOSH-MOAH.
2.2.7	Is it accredited?		X	
2.2.8	Does the laboratory participate in any inter laboratory comparising tests?	X		Anually or twice a year in proficiency tests organised by FAPAS.
2.2.9	Does the company use external laboratories? If so, which kind of analyses are made?	X		Contaminant analysis (pesticide, dioxins, PCBs, mycotoxins, heavy metals, PAHs, MOSH-MOAH).
2.2.10	Are they accredited?	X		ISO17025
2.2.11	Aremonitoring program(s) in place?	X		For the above-mentioned contaminants; covering both raw materials and finished products.

Supplier approval and evaluation

2.3	Item	Yes	No	Comments
2.3.1	Is there a documented approval supplier program?	X		
2.3.2	Are the suppliers assessed? If yes, how?	X		Risk assessment based on Quality & Food Safety questionnaires (both on supplier and raw material), appropiate third party certification, physical audit.
2.3.3	Are the suppliers evaluated? If yes, how?	X		Performance indicators (e.g. conformity of product)

Complaints and non-conformities

2.4	Item	Yes	No	Comments
2.4.1	Is there a procedure in place to manage non-conformities/non conforming products?	X		
2.4.2	How are NC registered?			NC are registered in the ERP system. Root cause analysis to define preventive and corrective actions. Monthly follow-up of the NC.
2.4.3	How are NC products managed?			Blocked in the system/physically identified for further handling.

Internal audits

2.5	Item	Yes	No	Comments
2.5.1	Is there an scheduled programme of internal audits?	X		Audit program set up according to BRC standard and based on a risk assessment.
2.5.2	Is there an scheduled programme of hygiene inspections? If so, at what frecuency?	X		Monthly.

3. Food Safety

HACCP

3.1	Item	Yes	No	Comments
3.1.1	Is there an HACCP system in place? What is the scope of the study?	X		According to BRC standard. Refining and transformation of vegetable oils/fats from raw materials to finished product.
3.1.2	The HACCP team is multidisciplinary and has received specific training?	X		Members from the following areas: Process Engineering, Maintenance, Production, Logistics and QA. External and internal training to all the members.
3.1.3	Is the HACCP plan reviewed? If yes, on what frequency and who is in charge?	X		Yearly review by QA and HACCP team.
3.1.4	What hazards are included in the HACCP study?			Physical, Chemical (including allergens) and Microbiological.
3.1.5	Are there any CCP / OPRP identified?	X		Preventive measures, monitoring systems, critical limits and corrective measures defined in CCP management chat.
3.1.6	Is an Environmental Monitoring Program (EMP) in place?	X		An environmental monitoring program (EMP) is implemented based on monitoring Salmonella and Listeria levels in the blending and mixing cabinets. EMP monitors the hygienic condition in the production environment and measures the overall effectiveness of e.g. sanitation, personnel practices and operational methods. EMP is created to maintain the hygienic condition of the environment and to minimize the microbial cross-contamination risk from the environment to the product.

Allergen management

3.2	Item	Yes	No	Comments
3.2.1	Is there an allergen policy in place?	X		
3.2.2	What allergens are present in the site?	--	--	Soy lecithin (E322)
3.2.3	Is this risk included in the HACCP?	X		
3.2.4	Is there a procedure in place to prevent cross contamination?	X		Regular validation of the cleaning/pipeline blowing systems.

LIPSA has an Allergen Management Plan to handle those food allergens referred to in Annex II to Regulation (EU) 1169/2011. This procedure includes all those products processed at our facilities as well as the raw and auxiliary materials used in its production and the different production steps including the transport.
The only potential allergenic substance handled at LIPSA is Soy Lecithin (E322). LIPSA has validated cleaning procedures to ensure that no cross contamination can occur with soy allergen. These procedures are checked on a periodical basis by sending samples to an external laboratory for the detection of soy protein (ELISA test) with an LOQ of 2.5 mg/kg.
Information on allergens according to Regulation (EU) 1169/2011 is provided through LIPSA's document "Allergen Information Form"available upon request.
Additionally, for products supplied in bulk in road tankers or ISO tanks, we have validated the cleaning methods to guarantee the absence of crossed contamination with any previous load included in annex II of the above-mentioned Regulation.

Foreign bodies

3.3	Item	Yes	No	Comments
3.3.1	Is there a foreign body policy in place (including glass, hard plastic and wood)?	X		
3.3.2	Is this risk included in the HACCP study?	X		
3.3.3	Are there any systems in place to control foreign bodies hazards (filters, sieves…)?	X		5 micron bag filters along the process and just before the loading point.

Pest control mangement

3.4	Item	Yes	No	Comments
3.4.1	Is there a pest control program in place? If yes, is it internal or external?	X		Contract with external company (Depec S.L.)
3.4.2	Which is the frequence of the visits?			Monthly visits plus a yearly audit of the system performed by a field biologist.
3.4.3	Which pests are included?			Rodents, flying and crawling insects, birds.

Water and Air management

3.5	Item	Yes	No	Comments
3.5.1	What kind of water is used in production?			City water.
3.5.2	Are controls done to ensure the water quality?	X		According to national legislation.
3.5.3	What kind or air is used in production?			Filtered Compressed Air and Nitrogen, both produced on the site.
3.5.4	Are controls done to ensure the air/N_2 quality?	X		External yearly controls done by specialized company.

Traceability and recall procedure

3.6	Item	Yes	No	Comments
3.6.1	How are batches identified?			The lot coding use is the batch number delivered. Batch number is automatically generated by the ERP with the structure B123456. This number appears in the analysis certificate and in the delivery note. This batch is exclusively for each delivery and the meaning is only the load order. It's a unique identification that allows to trace back / forward the product.
3.6.2	Can the traceability system identify all the raw materials involved in a production?	X		Full upstream and downstream traceability is available according to BRC requirements: from raw material supplier to final customer and viceversa.
3.6.3	Is there a mock recall procedure in place? Is it tested?	X		Mock recall exercise is conducted minimum once per year. The results of the exercise are recorded and reviewed by management to ensure any issues identified are subject to corrective and preventive actions.
3.6.4	Does the company have a recall management team with clearly identified responsabilities?	X		

Training

3.7	Item	Yes	No	Comments
3.7.1	Is there an hygiene and food safety training program in place?	X		Internal and external training.
3.7.2	Are new incoming employees/ seasonal workers trained in hygiene and security?	X		For all new employees in production and maintenance.
3.7.3	At which frecuency are the trainigs planned?			Yearly for production operators. Rest of the personnel training needs are evaluated once per year.

Personal hygiene

3.8	Item	Yes	No	Comments
3.8.1	Is there an hygiene plan program in place?	X		
3.8.2	Are hygiene rules implemented (workwear, jewellery, eating, drinking, smoking and hand cleaning…)?	X		Plain wedding rings are allowed.
3.8.3	Is the workwear cleaned internally or externally?			External laundry included in the suppliers approval plan.
3.8.4	Are hygiene instructions given also to visitors and/or external personnel?	X		A signed copy by the vivitor is kept as a record.

Maintenance

3.9	Item	Yes	No	Comments
3.9.1	Is there a maintenance program for the production equipment?	X		Preventive, corrective and predictive maintenance.
3.9.2	Is the maintenance done by internal or external personnel?			Both internal and external.
3.9.3	Are maintenance records maintained?	X		All interventions recorded at the CMMS system.

Metrology

3.10	Item	Yes	No	Comments
3.10.1	Is there a calibration plan in place?	X		Including production and laboratory equipments.
3.10.2	Are all the control equipment related to CCP stages considered in the plan?	X		
3.10.3	Which is the calibration frecuency for those equipments?			Yearly.

Food defense and Food fraud

3.11	Item	Yes	No	Comments
3.11.1	Has the site a Food Defense and Food Fraud plan implemented?	X		Based on a risk analysis.
3.11.2	Are these plans periodically reviewed?	X		Yearly at least by the Food defense multidisciplinary team and the food fraud quality experts.
3.11.3	Is the Food Defense plan periodically tested?	X		Yearly at least.

Our Food Defense Plan currently includes:
Site security, general inside security for production lines, and storage areas as well as security throughout the transportation of goods.

Vulnerability assessment is conducted on all raw materials used for production of our products, to assess the potential risk of Food Fraud such as adulteration or substitution.
Our VACCP study is based on historical data, economic factors and availability including our own knowledge, the origin and supply chain of the raw material and supplier.
TACCP –Threat Assessment and Critical Control Points is used to identify significant vulnerabilities within the production facility and process lines to reduce or eliminate the potential of intentional adulteration.
VACCP –Vulnerability Assessment and Critical Control Points is used to protect our food ingredients from economically

Production management

3.12	Item	Yes	No	Comments
3.12.1	Is product development documented?	X		Specific procedure maintained by ou R&D Department.
3.12.2	Are there specifications for every raw, semi and finished products existing?	X		All specifications revised every three years according to BRC requirements.
3.12.3	Are samples of the finished products kept? If yes, how long?	X		At least 9 months.
3.12.4	Are Good Manufacturing Practices in place?	X		Audited monthly by Quality trained personnel.
3.12.5	Are records kept? If yes, how long?	X		5 years for those related to quality/food safety.

Transport

3.13	Item	Yes	No	Comments
3.13.1	Are there specific controls for suppliers/ trucks?	X		
3.13.2	Does the company use subcontractors?	X		Transport is subcontracted.
3.13.3	Are tankers controlled (cleanliness, odourless, well maintained)?	X		
3.13.4	Are the controls monitored?	X		Records kept for every load.

All road tankers that come to load product in our factory are previously washed at an external cleaning station.
Trucks can also be cleaned in our own cleaning station when last previous load is vegetable oil/fat. In that case the cleaning is done through automatic heads with water and steam at 80ºC and 150bar for at least 30 minutes.
The driver must present a valid clening certificate stating the three previous loads for every loading compartment and the cleaning procedures amongst other information.
Is mandatory that all the tankers must be sealed after the cleaning. Seal numbers are also stated in the cleaning certificate.
The clening certificate is checked upon arrival of the tanker at Lipsa. Previous loads and clening procedures are checked against an internal list of authorised previous loads and minimun cleaning requirements.
A copy of the clening certificate will be given to the customer.
Allergenic previous loads are considered as a risk in our HACCP and handled accordingly. We carry out periodical tests to check that after a regular wash no traces of allergen are present in the rinsing water. Water samples are sent to an accredited external laboratory).
Visual and odour inspection before loading is done by trained operators through a detailed checklist. This includes the inner part of the tanker and all the applicable accessories as well as the seal numbers and their integrity.