

Bakery Products Policy

It is WSH policy to source the best quality bakery products from reputable suppliers. Bakery products includes whole and sliced bread, rolls and morning goods.

We expect our suppliers to be able to demonstrate full product traceability, from purchase of raw materials through production to delivery to our sites.

Suppliers shall ensure that they source from reputable suppliers and that ingredients are free from microbiological and foreign body contamination, as far as reasonably practicable. Various raw materials like flour, seeds, grains, herbs, spices and cocoa powder may be sources of pathogenic bacteria. Nuts may be contaminated with mycotoxins. Deliveries should preferably accompanied by certificates of analysis or certificates of conformance.

Production of bakery products must only be with potable water which should be tested microbiologically and chemically on an annual basis.

Many bakery products contain allergens, for example nuts and sesame seeds. Systems must be in place at the production facilities to prevent cross-contamination with these allergens. An allergen risk assessment should be carried out as appropriate. Bakery products with allergens must be clearly labelled as such.

Production controls and systems must be in place to avoid the risk of foreign body contamination. This could result from outer raw material packaging as well as factory liners etc. Care should therefore be taken in removing and disposing of outer packaging and plastic wraps and liners should be blue in colour.

A pest control contract must be in place with regular audits of the production site. Effective measures must be implemented to monitor for and prevent potential infestation of stored product pests.

wsh

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