

<b>Company</b>	AKO The Spice Company!
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*Food Defense includes preventive-Actions to protect Food in Food Business against manipulation (physical, chemical or biological contaminations, or spying )*

### 1. Management

Requirement	Description
Does a food defense concept exist?	Yes, procedural instructions concerning Food Defense are part of our Quality Management System.
Do you have a certification which cover criterias of Food Defense?	Yes, certification upon FSSC 22000. (FOOD SAFETY SYSTEM 22000)
Do you have a qualified Food Defense Team in your company?	Yes, our team consists of Management, Quality Management, people from different sectors such as sales, production, laboratory and warehouse.
Do you have an HACCP Program covering Food Defense?	Yes, HACCP covers location analyses, people, services, maintenance, movement of goods, disposal, utility companies and chemicals.

### 2. Production/Warehouse

Requirement	Description
Are the outside grounds totally fenced?	Outside grounds are fenced from three sides, the loading zone is video surveyed.
Is the entrance to production/warehouse permanently locked and protected from unauthorized access	We have an electronic administrator key to open the outside doors for production and warehouse. Only staff is admitted to use it. Externals are thus not able to open the doors.
Do you have an Alarm System?	All premises are protected by an alarm system.
Are there access restrictions for externals?	Externals have to register and to sign our company's rules before entering the company; they are not allowed to enter the premises without being escorted by our staff.

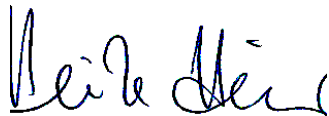
### 3. Personal

Requirement	Description
Can you identify your staff in your premises?	Production and warehouse people wear identical working cloths. .
Do you train your staff according to Food Defense?	Food Defense is part of our yearly FSSC 22000 training.

### 4. External Services/Visitors

Requirement	Description
How do you identify visitors or service personal?	Those persons have to be registered before entering the company. They are collected from the entrance by the responsible person. They have to be escorted during their stay in our warehouse or productions.
What do you do to secure vehicles against sabotage?	We do not have our own vehicles, but we work with transport agencies. Those services have special instructions from us to adhere to our food defense requirements.
Do you have special place assignments for the drivers during the loading or re-loading phase?	Yes, vehicles have allocation instructions, drivers are not allowed to enter the production or warehouse behind the loading-zone.

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Heike Heine