1. This document is applicable for all pasteurized liquid dairy products bought from approved dairy suppliers.

2. Quality:

    2.1. Compliance with microbiological, chemical and physical requirements in accordance with applicable Vreugdenhil purchase specification.
    2.2. The time between loading and unloading shall not exceed 12 hours when using a non-insulated truck and shall not exceed 48 hours when using an insulated truck. The temperature shall not exceed 8 ºC when unloading the truck.
    2.3. The product shall be antibiotics negative.

3. During unloading, the driver shall:

    3.1. Wear clean working cloths.
    3.2. Wear a hair net and if applicable a beard snoot.
    3.3. Stay in close vicinity of the truck at all times.
    3.4. Not unnecessarily leave the man hole open.

4. Requirements for truck and driver:

    4.1. The truck shall be regularly cleaned on the outside.
    4.2. The truck shall be suitable for transport of food products.
    4.3. The truck shall have a walkway with railing. If the driver needs to climb the truck the railing shall be used.
    4.4. The truck shall preferably only be used for transporting dairy products (due to allergen contamination). In exceptional cases other previous loadings can be accepted:
        4.4.1. Only food products.
        4.4.2. No allergens (i.e. no soy oil, fish oil, etc.!).
        4.4.3. No animal fats.
        4.4.4. The truck is cleaned before loading (valid cleaning certificate).
    4.5. The truck is sealed after loading by the producer.
    4.6. If the seal is broken, the truck will not be unloaded.
    4.7. We expect the driver to be able to communicate in Dutch, English or German so the driver can follow the instructions of our staff.

5. Cleaning:

    5.1. Frequency of cleaning:
        5.1.1. When loading the truck the cleaning certificate may be up to 24 hours old. This shall be demonstrated by showing a valid cleaning certificate.
        5.1.2. If an empty, non-cleaned truck is not used for more than 6 hours, the truck shall be cleaned again before it can be loaded.
        5.1.3. After maintenance of parts which come into contact with the dairy products, the truck shall be cleaned before loading.
    5.2. Cleaning matrix (see Annex).
    5.3. After transport of liquid dairy products that are not food grade, the truck shall be cleaned before loading.
    5.4. After transport of non-dairy products, the truck shall always be cleaned before loading.

6. Mandatory on the <u>CMR</u>:

*   The place and date of preparing the CMR.
*   The place and date of loading.
*   The date and place where the goods should be delivered.
*   A clear product description including mentioning 'pasteurized'
*   Mentioning: <u>food quality</u>
*   Oval or EC approval number of the producer
*   Purchase order number Vreugdenhil, including serial number
*   Number(s) of the fixed seals.
*   Temperature of the product
*   Quantity in kilograms
*   Shipper and number of the truck

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Annex: Cleaning matrix

UNLOADING (previous product) ↓ / LOADING → (loading of the product)	Raw milk	Pasteurized milk / skimmed milk	Skimmed milk concentrate	Sweet buttermilk	Cream	Cream serum	Cheese whey; 1st whey	Milk and whey permeate (sweet)	Whey concentrate / WPC	Deminal concentrated, unsalted whey
Raw milk	-	C	C	C	C	C	C	C	C	C
Pasteurized milk / skimmed milk	-	-	-	-	C	-	C	C	C	C
Skimmed milk concentrate	R	R	-	R	C	C	C	C	C	C
Sweet buttermilk	R	C	R	-	C	C	C	C	C	C
Cream	R	C	R	-	-	-	C	C	C	
Cream serum	C	C	C	-	-	-	C	C	C	C
Cheese whey; 1st whey	C	C	C	C	C	C	-	C	C	C
Milk and whey permeate (sweet)	C	C	R	-	R	-	-	-	C	C
Whey concentrate / WPC	C	C	C	C	C	C	R	C	-	C
Deminal (concentrated, unsalted whey)	C	C	C	C	C	C	C	C	C	-

C = Cleaning
R = Rinsing
- = no action necessary