

1. This document is applicable to all RAW milk that is purchased from approved suppliers

#### 2. Quality Requirements

- 2.1. Complies with the microbiological and physical characteristic requirements according to the KKM Raw Milk quality Standards.
- 2.2. Unloading temperature max 10°C.
- 2.3. Antibiotic Residues are negative.
- 2.4. The raw milk originates from dutch dairy farmers and is delivered by a certified RMO Truck which clearly complies with the required KKM Standards.

Vreugdenhil Dairy Foods reserves the right to discontinue the purchase of milk in the event of an outbreak of a contagious animal disease or if a contamination of the milk is caused by a third party. In the event of non-conforming analysis results an email is sent to the Vreugdenhil Milk Supply Team within 24 hours via the email <a href="milkadministration@vreugdenhil.nl">milkadministration@vreugdenhil.nl</a> or via telephone number +31 33 3035001.

An Excel overview of the quality analysis results for all individual Dairy Farmers is sent on a monthly basis to <a href="mailto:milkadministration@vreugdenhil.nl">milkadministration@vreugdenhil.nl</a>. For additional conditions please refer to Purchase specification G81001000.

### 3. Mandatory requirements for the delivery driver during unloading of raw milk

- 3.1. Clean Work Clothes must be worn
- 3.2. A Hairnet and a beardnet (if applicable) must be worn
- 3.3. Driver must stay in close proximity to the tanker at all times
- 3.4. The manhole must not be left open for long periods unnecessarily.

## 4. RMO/Tanker requirements

- 4.1 Raw milk is only transported in RMO Tankers that meet the requirements of the Hygiene Code for receiving and transporting raw milk.
- 4.2 In the event of an emergency the use of tankers is permitted under the following conditions:
  - 4.2.1 The outside of the tanker is regularly cleaned
  - 4.2.2. The tanker is suitable for the transport of foodstuffs
  - 4.2.3 The tanker is only used for the transport of dairy products
  - 4.2.4. The tanker is sealed with a seal by the shipper after loading
- 4.3 The tanker has a walkway with a handrail. If the driver has to be on the tanker then the handrail must be used.

# 5. Cleaning

- 5.1 Frequency of cleaning
  - 5.1.1. The time between two cleanings may not exceed 24 hours
  - 5.1.2. If an empty, uncleaned tanker has been unloaded more than 6 hours previous then it must first be cleaned before reloading.
  - 5.1.3. If an empty cleaned tanker has been cleaned more than 72 hours previous then it must be first be cleaned before it can be reloaded.
  - 5.1.4. Following a maintenance any parts that come into contact with Dairy Products must be cleaned before use.
- 5.2. Cleaning must always be carried out after the transport of any non-compliant liquid dairy raw materials.

## 6. Mandatory CMR information (only when using a tanker)

- Place of loading and unloading
- EG factory number or Health Mark Code
- Vreugdenhil Purchase Order Number, including serial number
- Clear Description of the Product must be given with extra indication: "Raw Milk, Unpasteurized".
- Indication that product is "Food Quality" grade

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	Delivery Conditions <u>raw</u> milk (English)	Versie datum:	15-10-2020
		Vervangt datum:	01-07-2016

- Temperature of the Product
- Amount in kilograms
- Name of the Transporter and Vehicle Number

# 7. Mandatory information on the invoice received

- Clear Description of the Product must be given with extra indication : "Raw Milk, Unpasteurized"
- Indication that product is "Food Quality" grade
- CMR number if applicable
- Vreugdenhil Purchase Order Number, including serial number