

Enclosure for the certificate 514 P 05

(17 November 2005)

for the company

**Kartonfabrik Buchmann GmbH
76855 Annweiler-Sarnstall, Germany**

on the continuation of a hygiene management system based on a product and process specific risk assessment (HACCP) regarding the manufacture of board intended to come into contact with foodstuffs.

The following regulations and standards are the basis of the hygiene management system:

- Lebensmittelhygiene-Verordnung (LMHV) of 5 August 1997
- Council Directive 852/2004/EC of 29 April 2004
- The Royal Society of Health (1995) "Food Packaging Hygiene Accreditation Scheme – Code of Good Practice" (02/1995)
- DS 3027 E (1998) "Food safety according to HACCP (Hazard Analysis and Critical Control Points) – Requirements to be met by food producing companies and their subcontractors"
- BRC/IoP Standard "Technical Standard and Protocol for Companies Manufacturing and Supplying Food Packaging Materials for Retailer Branded Products for Category A (2004)

The hygiene programme includes the following fields:

- Management and documentation
- Hygiene practices (personal hygiene, equipment, premises)
- Training programme
- Control of the manufacturing process
- Sub-contractors

Enclosure for the certificate 514 P 05 (17 November 2005)

The hygiene management system implemented by the company Kartonfabrik Buchmann GmbH, 76855 Annweiler-Sarnstall, Germany, applies for the following qualities of board:

GC1 Kasuar
GC2 Albatros
GT Ibis
GD1 Kormoran
GD2 Kondor
GD Pirol
GD3 Kolibri

The production areas from the pope reel winder to the packing of the finished product as well as storage and dispatch of the products were designated as particularly supervised areas. The hygiene management system applies for the following areas:

Pope reel winder ("high care" area)
Finishing ("high care" area)
Stock / Dispatch
Transport