THE AERZEN
FOOD SAFETY POLICY

Products of Aerzener Maschinenfabrik GmbH are used, among other things, for the transport and production of foodstuffs. There is no direct contact to the foodstuffs, but this only takes place indirectly via the conveyed air volume flow or in completely separated heat exchanger circuits.

Although the products are not in direct contact with the food, Aerzener Maschinenfabrik sees itself in the responsibility to make a continuous contribution to food safety with its products on the basis of the increasing food safety requirements on the part of the customer and an increased food standard, which is to be understood and lived at all stages of the food chain. Thus, the AERZEN rotary lobe blowers, screw compressors and rotary lobe compressors are certified by TÜV Rheinland in accordance with ISO 8573 for the oil-free conveyance of gases. In-house risk assessments have, furthermore, shown that the AERZEN products meet the requirements of the EU Regulation 1935/2004 Article 3 (Regulation on materials and articles intended to come into contact with food) and the American Regulation FDA 21 CFR § 177.2600 (US Food and Drug Administration, sealing systems in contact with food).

As a supplier to the food industry, the family business is aware of its role in the food chain and defines the following food safety policy as binding for all employees:

- Our high understanding of quality and safety for our products and services distinguishes us in the market and is the basis for fulfilling customer satisfaction. With the introduction and maintenance of the management system for food safety, this understanding of quality in the area of food safety is secured and further developed or improved.
- On the basis of a risk assessement, preventive programmes were implemented at Aerzen suitable for the company, which serve to maintain a hygienic environment in all phases of the product's life (from production to delivery up to maintenance).
- All employees work according to our quality concept and are aware of the importance of food safety. They have an obligation to point out deficiencies and, thus, contribute to the continuous improvement process.
- The fulfilment of legal and official requirements, customer requirements regarding food safety as well as requirements of the management system DIN EN ISO 22000 is our top priority. Aerzener Maschinenfabrik is certified according to DIN EN ISO 9001. The certificate can be accessed on the homepage www.aerzen.com.
- Internal and external communication takes place via defined communication systems that are stipulated in a regulation and are freely available to all employees.
- In order to maintain the high quality standard and quality awareness of the employees with regard to food safety, training is carried out on a permanent basis.

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