





Ingredient Integrity

Our success in continuing to deliver products of the highest quality to our customers is built on trust and our ability to consistently deliver high standards of raw material integrity and traceability.

Our Food Safety and Integrity approach aims to minimise the risks of unauthorised or unsafe food ingredients entering the Bakkavor manufacturing chain.

Also known as 'food fraud', our strategic approach relies upon intelligence gathering from a variety of sources; verification processes that include laboratory analysis, traceability checks and audits of materials where claims are made; and a governance process that includes supplier audits or investigations, to manage the variety of materials we source from across the world.

Regular audits and trace exercises play a strong role in helping us to monitor the integrity of our ingredients. Where testing is available, the raw materials are analysed at specialist accredited laboratories. Supply chain traceability is also used to verify the authenticity of specific materials. 2021 saw us almost double the number of traceability checks and tests conducted compared to 2020.

Where we identify high risk ingredients, we work directly with our suppliers to understand their control systems, share best practice, and reduce the risks of fraud and adulteration in the global supply chain. Where our analysis or trace procedures identify irregularities, we take rapid action to implement control measures and ensure corrective actions are robust and sustainable, to improve the supply chain visibility and integrity.

Progress in 2021

In 2021, we increased our emphasis on horizon scanning to help identify where potential issues in the supply chain may impact Bakkavor. We share relevant information with our suppliers to alert them to potential risks in the supply chain and put in place appropriate controls to manage the risks.

As one example, in 2021 we saw a dramatic increase in alerts for ethylene oxide in various materials, originating from multiple countries.

We made relevant suppliers aware of the trends and by working collaboratively, we were able to divert materials from the countries of origin affected and find alternate materials where necessary, so as to minimise any risk.

In addition, we support The National Food Crime Unit (NFCU). We now have a joint meeting with the NFCU liaison team on a quarterly basis to share intelligence on issues affecting the food industry in England.