ALDI Quality Assurance Supplier Requirements

Dear Supplier,

As a Retailer, ALDI Australia has a responsibility towards safety, quality, and regulatory compliance;

1. To ensure the presence of detailed specifications; including safety, quality, and regulatory requirements.
2. To ensure Suppliers are competent to produce the specified product, comply with legal requirements and operate appropriate systems of process control.
3. To audit Suppliers to verify the competence of Suppliers' systems.
4. To establish and maintain a risk assessed program for product examination, testing and analysis.
5. To monitor and act upon customer complaints.

The ALDI Quality Assurance Supplier Requirements document outlines safety, quality and regulatory requirements specific to ALDI Australia which may not be specifically covered by other standards

Suppliers should use this document to ensure that all additional requirements are included in their safety and quality management systems before supplying ALDI products.

ALDI Quality Assurance Team

CONTENTS

KEY CONTACTS

For any enquiries about audits	Email:	audits@aldi.com.au
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SCOPE AND APPLICATION

The **ALDI Quality Assurance Supplier Requirements** document covers the manufacture, processing, packaging and supply of all **ALDI branded products** intended for use and/or consumption by the general public.

The **ALDI Quality Assurance Supplier Requirements** document applies to all suppliers, supplying ALDI branded products which are sourced locally and internationally and includes all core range products (including seasonal and trial products) and specials (food and formulated only).

ALDI defines products using the following groupings:

1. **The ALDI Australia definition of Food and Beverage Products includes:**

- any substance used, or represented as being for use, for human consumption
- any substance declared to be a food under a declaration in force under the Food Standards Australia New Zealand Act 1991 whether or not the substance is in a condition fit for human consumption

2. **The ALDI Australia definition of Pet Food Products is based on the Australian Pesticides and Veterinary Medicines Authority (APVMA) definition:**

- A food or food mixture that contains one or more nutritional ingredients and is intended to be fed to domestic pets for the maintenance of life, normal growth, production, work, reproduction or performance. Pet foods can take a number of forms; for example wet, dry, semi moist, drinks, snacks, treats etc.

3. **The ALDI Australia definition of Chemical Products includes:**

- Detergents and cleaners
- Health and beauty products
- Wet wipes
- Medicines and supplements
- Fertilizers and weed killers
- Pesticides and insecticides
- DIY chemicals (such as adhesives, paint, degreaser)

4. **The ALDI Australia definition of Paper Products includes:**

- Tissue products
- Nappies (diapers)
- Feminine hygiene products

5. **The ALDI Australia definition of General Merchandise – high risk includes:**

- Batteries
- Electrical products

6. **The ALDI Australia definition of General Merchandise – low risk includes:**

- Wraps & cloths
- Oral care

1.0 APPROVED SUPPLIER PROGRAM

1.1 Audit and ALDI Quality Assurance Supplier Requirements

All production facilities of ALDI branded **Food and Beverage Products** and **Pet Food Products** are required to be certified to a GFSI (Global Food Safety Initiative) recognised standard. A valid third party GFSI audit is required before ALDI branded products can be supplied to ALDI Australia. The scope of the GFSI Certification shall cover products supplied to ALDI Australia.

All production facilities of ALDI branded **Chemical Products, Paper Products** and **General Merchandise** are required to have a documented Quality Management System. The scope of the Quality Management System shall cover products supplied to ALDI Australia.

Brokers, distributors and wholesalers (other than Produce brokers, distributors and wholesalers) are not required to be certified, unless they meet the definition of a production facility. However, they need to ensure that the sites at which ALDI branded products are manufactured are either certified to a GFSI recognised standard (**Food and Beverage Products** and **Pet Food Products**) or have a documented Quality Management System (**Chemical Products, Paper Products** and **General Merchandise**).

Production facilities are further defined in the Glossary of Terms

An ALDI Quality Assurance Supplier Requirements Checklist is a supplement to the GFSI audit and shall also be completed with each GFSI audit for **Food and Beverage Products** and **Pet Food Products** only. This means that the frequency of ALDI Quality Assurance Supplier Requirements Checklist is dependent on the audit.

Non Conformances issued during the audit are assessed using the following criteria:

Critical – Corrective action within 48 hours and immediate notification to audits@aldi.com.au

Major – Corrective action within 14 days

Minor – Corrective action required within 30 days

Seasonal – Corrective action is required before commencement of supply in the new season

Non Conformances are further defined in the Glossary of Terms

The supplier's chosen JAS-ANZ (or equivalent) accredited Certification Body is required to send a copy of the completed ALDI Quality Assurance Supplier Requirements Checklist to audits@aldi.com.au within 10 days of the completion of the GFSI Audit. In the event of a failed audit, the Certification Body must notify audits@aldi.com.au within 48 hours of audit completion.

Suppliers are required to send a copy of the certificate to audits@aldi.com.au within 60 days of the completion of the audit.

Suppliers are further required to ensure that all certifications and safety data sheets relating to product(s) supplied to ALDI Stores Australia are maintained as controlled documents and current versions are sent to audits@aldi.com.au

ALDI's approved Technical Service Provider will review the ALDI Quality Assurance Supplier Requirements Checklist and Audit Certificate. An email alert will be issued as confirmation of continuing supplier status. ALDI's approved Technical Service Provider may request a copy of the Audit report from the supplier if required.

2.0 PRODUCT SPECIFICATION VALIDATION AND VERIFICATION

Suppliers are required to have documented validation procedures which assess safety, regulatory and quality criteria for all products supplied to ALDI Australia during product development. Supporting documentation shall be available on request and at audit.

Suppliers are further required to have documented verification procedures which assess the ongoing safety, regulatory and quality criteria for all products supplied to ALDI Australia during the supply period.

The Supplier shall determine frequency of verification by risk assessment, with a minimum annual assessment. Supporting documentation shall be available on request and at audit.

ALDI Stores will conduct random Product Compliance Testing in accordance with the Terms and Conditions of Purchase to ensure that ALDI branded products are supplied as described in Product Specifications and/or Product Information Forms and in compliance with all Legislative requirements and relevant Codes of Practice.

2.1 ALDI Product Information Form (PIF)

Suppliers of Regional Fresh Produce are exempt from Section 2.1

When tendering for ALDI branded products, suppliers are required to ensure that the product meets all regulatory, safety, quality and Corporate Responsibility requirements as defined in the ALDI Product Specifications and relevant ALDI Corporate Responsibility Policy documents.

Once ALDI has approved a tender, the supplier is required to complete an ALDI Product Information Form (PIF). The completed PIF shall be authorised by ALDI's Technical Service Provider and the ALDI Buying Director at or prior to commencement of supply.

General nutrition content claims will be verified against the Nutrition Information Panel for **Food and Beverage Products and Pet Food Products**.

Suppliers of **all ALDI branded products** are further required to submit the following supporting documentation (where applicable) along with the PIF:

- All product certifications as documented on the PIF (e.g. Organic, MSC, RSPO, MSA, RSPCA, FSC, PEFC etc.)
- All on-pack claims and 3rd party logos (e.g. Heart Foundation, Australian Olive Oil Standard, Grains and Legumes Nutrition Council, applicable Australian Standards etc.)
- Nutrition, Health and Related Claims (e.g. nutrition content claims in relation to allergens such as gluten-free, low gluten, lactose-free, low lactose, etc.)
- Nutrition, Health and Related Claims (i.e. general and high level health claims as defined in the ANZFSC Standard 1.2.7)
- All therapeutic claims (including products with the words "prescription", "therapeutic" or "medicated" on the label) must be registered by the APVMA and/or TGA (as appropriate and applicable to the specific industry sector)
- Safety Data Sheets for all chemical products, chemical product components, and food products as required

All certificates of analysis and/or test reports are required to be less than 2 years old based on current formulation or equivalent.

A copy of the approved PIF and supporting documentation (as above) shall be maintained as controlled documents and shall be available on request and at time of audit. Where there is to be a change in the PIF, suppliers must communicate to the Buying Director in writing along with a new version of the PIF for the Buying Director to approve.

2.2 Nutrition Information

Suppliers of Chemical Products, Paper Products and General Merchandise are exempt from Section 2.2

During product development, Nutrition Information Panels are required to be validated and supporting documentation must be made available on request. Both theoretical and analytical methods are acceptable during this stage.

Throughout the supply period, the NIP data for products with multiple ingredients shall be verified annually by analytical methods.

NIP data for all processed Food and Beverage Products must be within +/-20% tolerance between theoretical and/or analytical results and the NIP presented on the label artwork. Where this tolerance is exceeded, the Supplier will be responsible for changes to artwork.

For unprocessed foods (e.g. unprocessed meat and seafood, eggs, and produce), theoretical data is acceptable unless a specific health and nutrition claim is made on pack.

Nutrition testing will be done by a NATA certified laboratory or equivalent (ILAC /APLAC – ISO/IEC 17011).

Supporting documentation in relation to NIP data shall be available on request and at the time of audit.

2.3 Product/Label Claims

All product/label claims, including efficacy, safety, nutritional, marketing and sustainability claims, (as appropriate) are required to be validated during product development and shall be verified annually throughout the contracted supply period.

All supporting documentation shall be maintained to ensure accuracy and appropriateness of the claims.

Supporting documentation and copies of certificates in relation to the use of on-pack logos and claims shall be provided at the time of submitting the PIF and shall be available on request and at the time of audit.

2.4 Shelf Life

Suppliers of Paper Products (except Nappies) and General Merchandise (except Batteries) are exempt from Section 2.4

Shelf life studies in final packaging are required at regular intervals during product development to validate the product's efficacy, microbiological, chemical, physical and sensory criteria (as appropriate).

For Suppliers of Food and Beverage and Pet Food Products, weight loss results are required at the end of the shelf life where applicable.

During supply, shelf life validation studies are required on production samples to validate the product's efficacy, microbiological, chemical, physical and sensory characteristics (as appropriate) at the end of shelf life on an annual basis or when changes are made to the product formulation, size or packaging material/format.

Storage conditions for all shelf life trials shall be representative of storage instructions as labelled on the product. Heat sensitive products shall be tested at challenged conditions which are representative of temperature variation through the supply chain.

Supporting documentation in relation to shelf life shall be available on request and at the time of audit.

2.5 Chemical & Microbial Specification

Suppliers of Paper Products (except Feminine Hygiene Products) and General Merchandise (except Batteries) are exempt from Section 2.5

All **Food and Beverage Products** supplied to ALDI Australia are required to meet the microbiological, pesticide residues, heavy metals, food additives, chemical and contaminants criteria prescribed in the Australia New Zealand Food Standard Code (www.foodstandards.gov.au) and in accordance with the PIF and/or product specification.

All **Chemical Products** supplied to ALDI Australia are required to meet the microbiological, pesticide residues, heavy metals, additives, chemical, and contaminants criteria in accordance with the agreed industry specific standard.

All **Pet Food Products** supplied to ALDI Australia are required to meet the microbiological, pesticide residues, heavy metals, food additives, chemical and contaminants criteria in accordance with Australian Standard 5812-2011 Manufacturing and Marketing of Pet Food. A reference list of potential contaminants, residues and ingredients that may pose a risk to the health of pets is available at the Pet Food Industry Association of Australia (PFIAA) website:

http://www.pfiaa.com.au/TechnicalInfo/Reference-list-of-contaminants-residues-in-petfood-ingredien.aspx

Paper Products supplied to ALDI Australia are required to meet the microbiological and chemical criteria in accordance with applicable industry specific standard

General Merchandise Products supplied to ALDI Australia are required to meet the microbiological and/or chemical criteria in accordance with applicable industry specific standard.

All products supplied to ALDI Australia are required to meet the agreed chemical and microbial criteria throughout the supply period, as defined in the PIF.

Suppliers shall ensure a testing program that verifies the products compliance to chemical and microbial specification is documented, implemented and maintained.

Testing will be done by a NATA certified laboratory or equivalent (ILAC /APLAC – ISO/IEC 17011). Supporting documentation in relation to chemical and microbial testing shall be available on request and at the time of audit.

2.6 Sensory & Physical Specifications

All products supplied to ALDI Australia are required to meet the agreed sensory and physical criteria throughout the supply period, as defined in the PIF and ALDI Product Specification.

Suppliers shall ensure a testing program that verifies the products compliance to sensory and physical specification is documented, implemented and maintained. Supporting documentation in relation to sensory and physical testing shall be available on request and at the time of audit.

2.7 Allergen Management

Suppliers of Pet Food Products, Paper Products and General Merchandise are exempt from Section 2.7

Suppliers of **Food and Beverage Products** are required to verify the allergen status of products supplied to ALDI Australia at any time when formulations, ingredients, processing aids, and/or processes are changed or when new ingredients, processing aids, and/or processes are introduced using the VITAL (Voluntary Incidental Trace Allergen Labeling) Procedure.

Where a supplier implements VITAL, the completed VITAL tool assessments shall be available on request and at the time of audit and are document controlled.

As an alternative to VITAL, suppliers shall ensure that a verifiable allergen risk management program is in place to control cross contact contamination including an appropriate and robust testing regime. The allergen risk management program shall be available on request and at the time of audit and is document controlled.

Any change to the allergen status of products must be communicated to the Buying Director in writing and the PIF updated accordingly. A new version of the PIF must be provided to the Buying Director for approval.

Suppliers of **Chemical Products (health and beauty only)** are required to verify the allergen status of products supplied to ALDI Australia at any time when formulations, ingredients, and/or processes are changed or when new ingredients and/or processes are introduced using a verifiable allergen risk management program.

Suppliers shall ensure that a verifiable allergen risk management program is in place to control cross contact contamination including an appropriate and robust testing regime. The allergen risk management program shall be available on request and at the time of audit and is document controlled.

Any change to the allergen status of products must be communicated to the Buying Director in writing and the PIF updated accordingly. A new version of the PIF must be provided to the Buying Director for approval.

2.8 Allergen Labelling

Suppliers of Chemical Products, Pet Food Products, Paper Products and General Merchandise are exempt from Section 2.8

Suppliers of **Food and Beverage Products** are required to label allergenic substances in accordance with the ALDI Allergen Labelling Policy and based on the Australian Food and Grocery Council (AFGC) Food Industry Guide to Allergen Management and Labelling which is available at the AFGC website:

Allergens must be named in accordance with the Australia New Zealand Food Standards Code (Standard 1.2.4 Labelling of Ingredients).

Any change to the allergen labelling of products must be communicated to the Buying Director in writing and the PIF updated accordingly. A new version of the PIF must be provided to the Buying Director for approval.

2.9 Artwork

ALDI's Technical Service Provider will review new artwork against the PIF on behalf of ALDI Stores Australia and advise ALDI to approve artwork.

A signed copy of approved artwork shall be available on request and at time of audit.

Where there are artwork changes to be made, the Technical Service Provider will review the changes against the updated version of the PIF on behalf of ALDI Stores Australia and advise ALDI to approve artwork changes.

2.10 Retention Samples

Retention samples for each production batch of each product variant are required to be retained for the duration of the shelf life of the product under the storage conditions as stated on the label. Product assessment during and at the end of shelf life is required to be recorded.

A production batch is further defined in the Glossary of Terms.

2.11 Control of ALDI Branded Products and Packaging

Any ALDI branded product or packaging which has been rejected by ALDI due to discontinuation, obsolete packaging, and/or product not fit for purpose (including withdrawn and recalled products) shall be disposed of in a manner that is in accordance with legislative requirements and industry best practice.

ALDI branded products must not be sold through staff, factory, or any other retail outlets.

2.12 Product Withdrawal, Recall and Complaint Management

Suppliers of **Food and Beverage Products and Pet Food Products** are required to have a product withdrawal and recall procedure which complies with the Australia New Zealand Food Standards Code and the Food Standards Australia New Zealand Food Recall Protocol and is based on ISO 10393:2013 Consumer Product Recall – Guidelines for Suppliers.

Suppliers of **Paper Products, Chemical Products** and **General Merchandise** are required to have a product withdrawal and recall procedure which complies with the ACCC Consumer Product Safety Recall Guidelines for suppliers and is based on ISO 10393:2013 Consumer Product Recall – Guidelines for Suppliers.

The procedure shall include the contact details for the relevant Buying Director (or Purchasing Director in the case of regional products) that must be notified within 60 minutes of the decision to withdraw from sale or recall products by email, and followed up with phone confirmation.

In the event of a Public Recall, the Manufacturer or Importer (as the nominated Sponsor) is further required to assume responsibility for co-coordinating the recall including government and public notification and the establishment of a consumer helpline to answer consumer questions.

ALDI may nominate an external TSP to act as the Sponsor on an as needed basis to be determined by ALDI.

When notifying ALDI of a product withdrawal or recall, the following information must be provided by the Sponsor:

- Product details including the product name, product code, variant, best-before or use-by dates, and batch codes of the affected product
- Distribution details including the ALDI DC into which the affected product was received and the quantity
- The reason for the recall and the results of any testing undertaken

Copies of all communication and reports must be provided to ALDI including a final detailed report indicating the success of the recall and the corrective actions taken to reduce the possibility of the problem reoccurring.

Manufacturers and Importers (Sponsors) shall ensure that their recall procedure is effective and efficient in trace back and communication by performing a mock recall on an ALDI branded product on an annual basis.

Mock recalls are an internal activity only and ALDI should not be contacted.

Records of mock recalls shall be maintained and shall be available at audit.

Suppliers are further required to have a documented reportable incidents procedure which complies with Australian Consumer Law (ACL).

The procedure shall include the contact details for the relevant Buying Director (or Purchasing Director in the case of regional products) that must be notified within 2 working days of the Supplier becoming aware of a reportable incident.

3.0 GLOSSARY OF TERMS

Accreditation

The procedure by which an authoritative body gives formal recognition of the competence of a Certification Body to provide certification services against a specified standard

ALDI Quality Assurance Supplier Requirements Checklist

An ALDI Quality Assurance Supplier Requirements Checklist is a supplement to the audit and shall also be completed with each audit. This means that the frequency of ALDI Quality Assurance Supplier Requirements Checklist is dependent on the audit

Allergen – food products

A food or component of food which causes physiological reactions due to an immunological response

Standard 1.2.3 of the Australia New Zealand Food Standards Code specifies requirements for the mandatory declaration of certain substances and their products which must be declared, including:

- cereals containing gluten and their products, namely, wheat, rye, barley, oats, spelt and their hybridised strains other than where these substances are present in beer and spirits standardised in Standards 2.7.2 and 2.7.5 respectively
- crustacea and their products
- egg and egg products
- fish and fish products
- milk and milk products
- peanuts and their products
- soybeans and their products
- tree nuts and their products
- sesame seeds and their products
- added sulphites in concentrations of 10 mg/kg or more

Further information regarding allergens can be obtained from the FSANZ website:

http://www.foodstandards.gov.au/thecode/foodstandardscode.cfm

APVMA

The Australian Pesticides and Veterinary Medicines Authority (APVMA) is the National Registration Authority for Agricultural and Veterinary Chemicals. The APVMA operates the Australian system which evaluates, registers and regulates agricultural and veterinary chemicals.

Audit

A systematic examination to substantiate whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives.

Australia New Zealand Food Standards Code – ANZFSC (the Code)

The Code is a collection of individual food standards which have the force of law. It is a criminal offence in Australia to supply food that does not comply with the relevant food standards. The Code has been developed and is maintained by Food Standards Australia New Zealand (FSANZ)

Certification

The process by which an accredited Certification Body, based on an audit and assessment of a company's competence, provides written assurance that a company conforms to a Standard's requirement

Chemical Products

The ALDI Australia definition of Chemical Products includes:

- Detergents and cleaners
- Health and beauty products
- Wet wipes
- Medicines and supplements
- Fertilizers and weed killers
- Pesticides and insecticides

Corrective action

Action taken to eliminate the cause of a detected non-conformance or other undesirable situation

Food and Beverage Products

The ALDI Australia definition of Food and Beverage Products includes:

- any substance used, or represented as being for use, for human consumption
- any substance declared to be a food under a declaration in force under the Food Standards Australia New Zealand ACT 1991 whether or not the substance is in a condition fit for human consumption

Food safety

Concept that food will not cause harm to the consumer when it is prepared and/or eaten in accordance with its intended use

Food safety hazard

Biological, chemical or physical agent in food, or condition of food, with the potential to cause an adverse health effect.

FSANZ – Food Standards Australia New Zealand

A statutory authority under Australian Commonwealth law and an independent, expert body; its role is to protect the health and safety of people in Australia and New Zealand through the maintenance of a safe food supply

General Merchandise – high risk

The ALDI Australia definition of General Merchandise – high risk includes:

- Batteries
- Electrical products

General Merchandise – low risk

The ALDI Australia definition of General Merchandise – low risk includes:

- Wraps & cloths
- Oral care

GFSI – Global Food Safety Initiative

The GFSI Mission is to work on continuous improvement in food safety management systems to ensure confidence in the delivery of food to consumers.

One of the major objectives of GFSI is to maintain a benchmarking process for food safety management schemes to work towards convergence between food safety standards.

GFSI Audit

A valid GFSI Audit is defined as an audit of the production facility against a GFSI scheme which is recognised for the scope of the food industry sector as defined by the GFSI benchmarking category codes.

A current list of GFSI recognised schemes and their GFSI benchmarking category codes is available at www.mygfsi.com

Good Manufacturing Practice (GMP)

Good Manufacturing Practice (GMP) is a system for ensuring that products are consistently produced and controlled according to quality standards. It is designed to minimise the risks involved in any production that cannot be eliminated through testing the final product

HACCP – Hazard Analysis and Critical Control Point

A risk management system which identifies, evaluates, and controls hazards which are significant for food safety.

The principles of HACCP may also be applied to manage those risks associated with food quality.

Hazard

A biological, chemical or physical agent that is reasonably likely to cause illness or injury in the absence of its control

Health claim

A claim that relates the nutrient or nutrients in a product to risk reduction of a disease condition, e.g. milk is a good source of calcium; and a calcium-rich diet can reduce the risk of developing osteoporosis.

IFRA

The International Fragrance Association (IFRA) Standards form the basis of the globally accepted and recognised risk management system for the safe use of fragrance ingredients and are part of the IFRA Code of Practice.

NICNAS

The National Industrial Chemicals Notification and Assessment Scheme (NICNAS) aids in the protection of the Australian people and the environment by finding out the risks to occupational health and safety, to public health and to the environment that could be associated with the importation, manufacture or use of industrial chemicals, and by maintaining a national standard for cosmetic products. It also maintains the Australian Inventory of Chemical Substances (AICS).

Non-conformance

A deficiency in characteristic, measured quantity, documentation, or procedure that renders a product unacceptable to specified requirements; non-conformances issued during the ALDI Quality Assurance Supplier Requirements Audit are assessed using the following criteria:

- **Critical** non-conformance means a breakdown of controls of a process judged likely to cause a significant public health risk whereby product safety is at risk and requires urgent attention
- **Major** non-conformance means a lack or deficiency in the quality system producing unsatisfactory conditions that carry a food safety or quality risk and likely to result in a systems element breakdown
- **Minor** non-conformance means a lack or deficiency in the quality system that produce unsatisfactory conditions that if not addressed may lead to a risk to food safety and quality but not likely to cause a systems element breakdown
- **Seasonal** non conformance is raised when the issue identified cannot be closed out prior to the commencement of a new season

Paper Products

The ALDI Australia definition of Paper Products includes:

- Tissue products
- Nappies (diapers)
- Feminine hygiene products

Pet Food Products

The ALDI Australia definition of Pet Food Products is based on the Australian Pesticides and Veterinary Medicines Authority (APVMA) definition:

- A food or food mixture that contains one or more nutritional ingredients and is intended to be fed to domestic pets for the maintenance of life, normal growth, production, work, reproduction or performance. Pet foods can take a number of forms for example wet, dry, semi moist, drinks, snacks, treats etc.

Production batch

A production batch is defined by the supplier based on risk assessment and must be verified as appropriate and/or acceptable during audit.

Production facility

A production facility is defined as the last production facility in the supply chain, which is adding value to the product (retail unit) in an additional process.

Where a Supplier sub-contracts any part of the manufacturing, processing or packing of ALDI branded products, then these production facilities (or indirect suppliers) must also comply with the ALDI Quality Assurance Supplier Requirements including being certified to an applicable Standard. Indirect suppliers must also have access to current ALDI Specifications and/or PIF.

Manufacturers of product components and/or ingredients (raw materials) are not considered to be sub-contractors. However, Suppliers shall ensure they have documented Approved Supplier Programs which include minimum certification requirements for the manufacturers of their product components and/or ingredients (raw materials).

Direct Suppliers of produce (including value added pre-packaged fruit and salad mixes) must be GFSI Certified and shall ensure (through their own Approved Supplier Programs) that indirect suppliers (growers) are certified to an industry standard such as Freshcare or SQF. Direct Suppliers of produce may include brokers, distributors, wholesalers and growers.

Suppliers of shell eggs (where activities such as packing and grading are carried out) must be GFSI Certified and shall ensure (through their own Approved Supplier Programs) that indirect suppliers (egg producers) are certified under the Egg Corp Assured Quality Assurance Program.

Suppliers of fresh meat products (including value-added products) shall ensure that all fresh meat is 100% Australian grown and is sourced from livestock that has not been treated with hormone growth promotants and is antibiotic residue-free.

NOTE: Suppliers are not to sub-contract any manufacturing, processing or packing operations of ALDI branded products without the written approval of the ALDI Buying Director.

Recall

An action taken to remove from sale, distribution, consumption and/or use, products which may pose a safety hazard to consumers

SUSMP

Standard for the Uniform Scheduling of Medicines and Poisons (SUSMP) or the Poisons Standard, is a legislative instrument used for the regulation of drugs and poisons in Australia. It is produced by the Australian Committee for Chemicals Scheduling (ACCS), a committee of the Therapeutic Good Administration (TGA).

Therapeutic claim

Relates the nutrient or nutrients in a product to the prevention, treatment, alleviation or cure of a disease or condition, e.g. a calcium-rich diet prevents the progression, or reverses the progression, of osteoporosis.

Therapeutic pet food is a pet food that:

- is to be used or intended to be used, under veterinary supervision; and/or
- has been formulated, or is represented to provide a beneficial component in the prevention, treatment, alleviation, cure or recovery of a specific condition i.e. it meets the definition of a veterinary chemical product

Therapeutic Goods Administration (TGA)

The TGA is part of the Australian Government Department of Health and is responsible for regulating therapeutic goods including prescription medicines, vaccines, sunscreens, vitamins and minerals, medical devices, blood and blood products.

Traceability

The ability to be able to trace an item or batch of items by means of unique identification through all stages of receipt, production, processing and distribution

Validation

Confirmation through the provision of objective evidence that the requirements for the specific intended use or application have been fulfilled

Essentially validation as applied to control measures seeks to prove that the intended result was achieved and that it worked

Verification

Confirmation through the provision of objective evidence that specified requirements have been fulfilled

Essentially verification as applied to control measures seeks to prove that the control measure was carried out according to its design

Verification schedule

A schedule outlining the frequency and responsibility for carrying out the methods, procedures or tests additional to those used for monitoring

Voluntary Incidental Trace Allergen Labelling (VITAL)

VITAL has been developed to provide a risk based methodology for food producers to use in assessing the impact of allergen cross contact and identify appropriate allergen precautionary labelling

The detailed procedure is available on the Allergen Bureau website:
http://www.allergenbureau.net

Any business implementing VITAL must refer to the VITAL procedure. The process should be followed for each allergen that may be present in the final product due to cross contact via ingredients or processing. VITAL is not applicable to ingredients which contain allergenic substances and have been intentionally formulated into the product