
GLOSSARY OF TECHNICAL TERMS

This glossary contains explanations of certain terms, definitions and abbreviations used in this document in connection with our Group and our business. The terms and their meanings may not correspond to standard industry meaning or usage of those terms.

“HACCP”	Hazard Analysis and Critical Control Points, a management system in which food safety is addressed through the identification and analysis and the prevention and control of biological, chemical and physical hazards in production processes to ensure the finished products of an organisation are safe for human consumption
“ISO”	International Organization for Standardization standards for quality management which ensure an organisation’s products conform to customer requirements and applicable statutory and regulatory standards and which set requirements for what an organisation must do to manage processes influencing product quality
“ISO 22000:2005”	a standard of the ISO 22000 series, which specifies the requirements of an organisation to implement food safety management systems that control food safety hazards and consistently provide safe products for human consumption