

Supplier Self-assessment - LALLEMAND UK LIMITED

Lallemand UK Limited (AB Vickers) is part of the Brewing Business Unit of Lallemand Inc, which is based in Montreal, Canada. Lallemand has many sites around the world and employs several thousand people. The site in Burton on Trent has supplied the worldwide brewing industry with processing aids and additives for many years. Since becoming part of Lallemand at the turn of the millenium, the site has since also supplied the Lallemand range of dried brewing and wine yeasts.

COMPANY DETAILS	
Company Name	Lallemand UK Ltd
Company Address	AB Vickers
	Dallow Street
	Burton on Trent
	DE14 2PQ
	UK
Telephone Number	+44 1283 563268
Email address	abvickers@lallemand.com
Website	www.abvickers.com

KEY CONTACTS					
Export Sales	Veronica	Sales	Tel +44 1283	vyeandle@lallemand.com	
	Yeandle	Administrators	563268		
	Kelly Joyce			kjoyce@lallemand.com	
UK Sales	Morgan Walker	Sales	Tel +44 1283	mwalker@lallemand.com	
	Kelly Joyce	Administrator	563268	kjoyce@lallemand.com	
Quality	John Littlewood	Quality Manager	Tel +44 1283	jlittlewood@lallemand.com	
			563268		

QUALITY & FOOD SAFETY MANAGEMENT

Lallemand UK Limited is accredited to the Quality & Food Safety standards below, therefore has all the required systems and procedures in place and running to enable continued compliance including: a HACCP plan according to Codex Alimentarius principles, a HACCP pre-requisite programme including pest control, hygiene - housekeeping and staff facilities, jewellery/glass/hard plastic policy, site security, condition of buildings, product recall, waste/sewage disposal, utilities management, raw materials control, transport, traceability, management review, internal audit, staff training, complaints system, maintenance and calibration, standard operating procedures, supplier QA and a business continuity/contingency plan.

ISO22000		
ISO9001	Certificates are attached	
SALSA		





MANUFACTURING

The Burton on Trent factory produces products such as isinglass finings, auxiliary finings, foam stabilisers, yeast nutrients and silicone antifoam.

Other Lallemand sites produce yeasts and yeast nutrients.

Where third party manufacturing sites are involved, these products/companies are assessed as part of our approved supplier program within our quality and food safety systems. Only approved suppliers are used.

Production capacity/capability is not disclosed but we are able to meet the needs of the market.

All packaging in contact with the products is food grade

ALLERGENS

Allergen	Handled On site	Not handled on site
CEREALS CONTAINING GLUTEN Wheat; Rye;		×
Barley; Oats; Spelt; Kamut		X
CRUSTACEANS - to include shrimps, prawns,		x
lobster, langoustines, crabs		^
MOLLUSCS - including bivalves,		x
gastropods, and cephalopods		^
EGGS - Egg and Egg Derivatives		x
FISH		X
MILK - Cow's Milk and Milk Derivatives		
Goat's/Ewe's/Buffalo Milk		x
SOYA - Including derivatives such as oils		×
proteins and fermented products		X
MUSTARD - Mustard Seed; Mustard Flour;		x
Mustard Oil and other derivatives		×
SULPHITES/ SULPHUR DIOXIDE>10 mg/kg	Х	
LUPIN		x
CELERY & CELERIAC		X
PEANUTS and or derivatives including oils		X
NUTS To include Almond; Hazelnut; Walnut:		
Cashew ; Pecan nut Brazil nut; Pistachio nut;		X
Macadamia nut and Queensland nut		
SESAME - Including derivatives -Oils		X

PRODUCT INFORMATION

Certificates of conformity are sent with each delivery.

Product specifications and safety data sheets are available on request.

Information on GMO, kosher, suitability for vegetarian diets is available on request.

Product formulations: it is not company policy to provide full details of formulations, which are regarded as proprietary.





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FOOD DEFENCE & VULNERABILITY

Risk assessments in terms of vulnerability to food fraud (dilution, substitution, concealment, mislabelling, unapproved enhancements, grey market production/theft/diversion or counterfeiting) have been carried out on the products that AB Vickers supplies.

The outcome was that no significant risks were identified.

Risk assessments have also been carried out with regard to threats originating from malicious and ideologically motivated attack leading to contamination or supply disruption. Again no significant risks associated with such attacks were identified.

HEALTH & SAFETY

A Health and Safety Manager manages the company's relevant systems and procedures to ensure that the workplace is safe and that regulations are complied with.

ENVIRONMENT

There is not a formal environmental management system in place but we continually look at our Environmental impact and work pro-actively to reduce the site impact on the environment.

INSURANCE

Public, product and employer's liability insurances are in place

SOCIAL RESPONSIBILITY

Lallemand Uk Ltd complies with relevant current UK regulations.

Lallemand UK Ltd is a member of SEDEX (number ZS1044736)

Customers are welcome to send access requests via SEDEX

Employment is freely chosen

Freedom of Association and the right to collective bargaining are respected

Working conditions are safe and hygienic

- Child labour is not used
- Living wages are paid

Working hours are not excessive

No discrimination is practised

Regular employment is provided

No harsh or inhumane treatment is allowed

Changes to specifications	Relevant and/or significant changes planned to product specifications would be communicated to customers accordingly
Completed by	Marcood
	J Littlewood
Position	Quality Manager
Date	January 2021

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