

Food Safety Policy

At Linde in Region Europe South (RES) we comply with product food safety standards based on requirements determined by our customers, our own standards and legal regulations.

Food Safety Vision

- We are considered the industry leader for product quality and food safety.
- Guided by customer requirements and by means of appropriate quality and food safety we create value for our customers and for Linde.
- Food Safety is core in some gases application segments to everything we do, every day.
- All employees and contractors are required, engaged, equipped and empowered to deliver Food Safety excellence.

Food Safety Principles

- Food Safety is everyone responsibility involved on processes from Marketing to product deliver.
- Food safety risk analysis systematically performed and up dated during the complete life of the products.
- Know, understand and efficiently meet customer requirements.
- Continuously improve processes and system to achieve high standards on food safety .
- Facilitate continuous learning across RES countries through replication and sharing of best practice.
- Research, develop and promote technologies and products that sustainably enhance quality and product safety.

Our commitment

All Management levels in RES companies (food additives supplier) are conscious of their responsibilities regarding food safety and will make available the necessary means to ensure safe products to their customers with expected quality and in the best economic conditions. We are committed to:

- Make food safety a priority and part of production and distribution of gases for food applications. To achieve it all processes are submitted to food safety risk analysis.
- Supply products compliant with legal, statutory requirements and customer requirements regarding specifications, food safety requisites and other good practices.
- Design and maintain production processes and facilities compliant with good manufacturing practices which include pre-requisites programs.
- Have competent and trained employees supported by robust training programs able to understand the requirements and risks associated with food safety and act consciously to avoid or minimize them.
- Openly communicate with our customers regarding food safety risks which can affect their products.
- Involve and communicate to our suppliers involved on food gases supply chain what are our requirements and expectations evaluating periodically their performance.

The RES Management Team is committed to the implementation of this Food Safety Policy which is part of our strategy and will periodically revise it according to business and requirements development.



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