BRESC B.V.



JAKOBSSTAF 6, 4251 LW WERKENDAM THE NETHERLANDS

> +31(0) 183 200 000 INFO@BRESC.COM WWW.BRESC.COM

IBAN: NL47COBA0637061454 BIC/SWIFT-CODE: COBANL2XXXX

VAT: NL8158.40.081.B01

Summary Document: The Vendor Form Terms and Conditions of Purchase Supply and Delivery Specifications Bresc B.V. (member of Hügli-Bell Food Group)

Vendor Form Terms and conditions of Purchase

The summary document and the general purchase document outlines the comprehensive terms and conditions for vendors working with Bresc B.V., a member of the Hügli-Bell Food Group. The document emphasizes Bresc's commitment to quality, sustainability, and ethical business practices. Suppliers must align with the guidelines to maintain product integrity, legal compliance, and a collaborative relationship with Bresc B.V. and the Bell Food Group. For the full and complete information we refer to the document General Purchase Document. Both documents (summary document and the general purchase document) become a subordinate part of every purchase contract, purchase order and delivery.

General Overview

Bresc B.V., part of the Bell Food Group, requires all suppliers to comply with the Bell Food Group's Terms and Conditions, which take precedence over other documents. These terms include general compliance requirements for purchase, delivery, quality, packaging, and labelling, ensuring that all consignments meet agreed standards. The summary document and general document remains valid unless replaced by an updated version. The Bell Food Group terms and conditions are in all cases binding and always take precedence over information in this document and the Vendor Form Terms and Conditions of Purchase. The information in the Bresc Vendor Form is additional and/or supportive.

1. Bell Food Group Code of Conduct

The Bell Food Group Code of Conduct outlines ethical and operational principles, including:

- Compliance with laws and fair competition.
- Prohibition of bribery and corruption.
- Protection of confidentiality and company assets.
- Fostering respect, non-discrimination, and health and safety within the workplace.
- Upholding responsible production and sustainability, including climate protection and resource efficiency.
- Encouragement of whistle-blower protection and adherence to corporate governance principles.

2. Bell Food Group Supplier Code

Production for and deliveries to Bresc according to the Bell Food Supplier Code.

The Supplier Code mandates suppliers, their upstream suppliers, their upstream partners and subcontractors to:

- Adhere to human rights, sustainability, and entrepreneurship standards, such as the ILO conventions and UN principles.
- Ensure compliance with national and international regulations, prioritizing stricter standards if discrepancies arise.
- Implement risk management systems and notify Bresc of any violations.
- Respect ethical business practices, ensuring no child labour, forced labour, or unsafe working conditions.
- Support environmental responsibility by reducing emissions, conserving biodiversity, and minimizing waste.

3. Business Continuity Management

Suppliers must maintain a Business Continuity Plan (BCP) that:

- Identifies risks and ensures safety during disruptions.
- Details emergency response and recovery strategies.
- Incorporates regular testing and improvement procedures.



4. Purchase and Business Conditions

All purchase contracts and purchase orders act as a binding contract. Purchase contracts and purchase orders according to the Bresc/Hügli/Bell Food Group general purchase conditions. The general purchasing conditions become a subordinate part of every contract (also in the form of a purchase order and order confirmation) between the seller designated in the order confirmation or the contract ("Seller") and the company named in the order confirmation or the contract ("Buyer"), even if the buyer does not expressly refer to these GPC in the context of its purchase order. Key points include:

- Binding purchase contracts governed by Bresc's General Purchasing Conditions (GPC).
- The Bell Food Group terms and conditions are in all cases binding.
- Fixed pricing based on supplier price lists or agreements.
- Warranties ensuring compliance with agreed specifications and shelf life.
- Force majeure clauses protecting buyers and suppliers from unforeseen events.
- Legal and compliance screenings for financial and operational transparency.

5. Quality Guidelines

Supplier is certified according to a GFSI (Global Food Safety Initiative) standard. Products and services delivered to Bresc must be according to the GFSI certification scope. All upstream suppliers, including those providing traded and/or outsourced products, must be known, and are certified according to a GFSI standard. Suppliers must:

- Be certified under a GFSI standard.
- Conduct annual risk analyses, separate raw materials from finished goods and maintain pest control systems.
- Allow Bresc audits to ensure compliance.
- Meet EU food safety regulations, including standards for pesticides, contaminants, and microbiological analysis.
- Provide products that match approved samples and Bresc or other specifications.
- Manage rejected products at their own expense, ensuring no re-delivery of subpar batches.
- As part of the ongoing commitment to maintain high standards of quality and performance across our total international supply chain Bresc will conduct vendor management ratings.

Continuous Improvement Systems (CIS): Suppliers are encouraged to adopt quality management systems like Lean or Six Sigma to improve processes, products, and services.

6. Delivery Guidelines

Suppliers must:

- Confirm purchase orders within 48 hours.
- Provide detailed delivery documentation, including certificates of analysis (COA) and shipping records.
- Meet 80% minimum shelf life criteria at delivery.
- Maintain batch traceability, providing separate pallets for each batch.
- Inform Bresc of delays or deviations promptly.

Non-conforming goods can be rejected, and suppliers are responsible for addressing discrepancies.

7. Packaging and Labelling Guidelines

Packaging must:

- Comply with EU food safety regulations.
- Be secure, stable, and appropriately labelled with batch numbers, weights, and best-before dates.
- Use food-grade materials and avoid staples or loose parts.
- Meet specific pallet dimensions and quality requirements.
- We prefer a carton 10 kg in size 29 cm wide, maximum 25 cm high

Labelling should include product descriptions, origin details, and organic certification when applicable. Mixed pallets are not allowed, and improper packaging incurs re-palletization fees.

If necessary Bresc will ask the supplier to generate, print and apply barcode labels EAN 128



8. Attachments and References

Attachments include:

- Wrapping and palletizing guidelines.
- Non-compliance examples for pallets and packaging.
- Links to the latest Bell Food Group documents and legal references.

9. Downloads

The Bell Food Group downloads, codes and terms and conditions are in all cases binding and always take precedence over information in this document. The information in the Bresc Vendor Form is additional and or supportive. Supplier should always check and download latest version Bell Food Supplier Code of Conduct. Latest version download: https://www.bellfoodgroup.com/en/downloads/ Supplier should always check and download latest version Bell Food Declaration Human Rights. Latest version download: https://www.bellfoodgroup.com/en/downloads/ Supplier should always check and download latest version Bell Food Declaration Human Rights. Latest version download: https://www.bellfoodgroup.com/en/downloads/ Supplier should always check and download latest version Bell Food Declaration Human Rights.

Supplier should always check and download latest version Bell Food Purchase Conditions. Latest version download: <u>https://www.bellfoodgroup.com/en/downloads/</u> Download: <u>https://www.bellfoodgroup.com/en/downloads/</u>

https://www.bellfoodgroup.com/en/suppliers/

10. Compliance

All goods produced, outsourced, traded and delivered must comply with the relevant EU legislation, including, but certainly not limited to:

- Regulation (EC) No 178/2002: General principles of food law and food safety
- Regulation (EC) No 852/2004: Hygiene of foodstuffs
- Regulation (EC) No 1169/2011: Food information to consumers
- Regulation (EC) No 396/2005: Maximum residue levels for pesticides Other Information:

https://environment.ec.europa.eu/topics/forests/deforestation/regulation-deforestation-free-products_en