

<b>VLOG Standard Annex 25</b>	<b>VLOG Facility Description Food Processing/Preparation Stage</b>	<b>Version 01.09.24</b>
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## PART 1: BUSINESS PARAMETERS

Please fill out all tables completely, and always check the answers that are applicable to your business.

<b>Name of business</b>	
Official approval or registration number (in accordance with Regulation EC No. 183/2005)	
Address of the business/site (including country code)	
Contact person & contact data (e.g., telephone, e-mail address)	
VLOG ID <sup>1</sup>	

### Description of activities

Areas of application of VLOG certification (cf. Annex 12 of the VLOG Standard)	Portion VLOG of the total production (%)	Volume produced annually VLOG (kg, t or units)

### Use of the "Ohne GenTechnik" seal

- The "Ohne GenTechnik" seal is used on the following documents/media to label VLOG-certified food. A licence agreement with VLOG is on file:
- Labels, declarations     
 Delivery slips, invoices     
 Website     
 Other media (flyers, catalogues, etc.)

<sup>1</sup> (10-xxxxx cf. Standard Usage Agreement with VLOG)

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**PART 2: ORGANISATION OF THE "VLOG" PRODUCTION**

**Other sites**

- No other sites are included in „Ohne Gentechnik“ certification.
- Other sites are included in „Ohne Gentechnik“ certification.

Name of the business	Address	Activity/process

- For others, see informal attachment

**Production**

How is the dual production of VLOG products and products that are not suitable for "Ohne Gentechnik"/"VLOG" labelling organised?

- Temporal separation
- Spatial separation
- n.a., business completely switched to „VLOG“ production

**External Service Providers**

- No activities and processes subject to certification under the VLOG Standard have been awarded or outsourced to third parties (subcontractors/contract processors).
- The following activities and processes subject to certification under the VLOG Standard have been outsourced:

Activity or process	Business engaged (name, address)	Contact partner(s) and contact data	Certification status (VLOG-certified/ certified under a standard recognised as equivalent or included in the business' own VLOG certification)

- For others, see informal attachment

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### **PART 3: SAMPLING & GMO TESTING**

- Sampling and testing are not required:
  - All raw materials/products used are certified under the VLOG Standard or another standard recognised as equivalent (*If the item applies, continue to Part 4*)
- There is a risk analysis (in writing) indicating why NO sampling or reduced sampling and GMO testing is possible. This applies, e.g., when ingredients cannot be analysed. If there is a reduction, the business must have a written sampling and testing plan.  
[\(Information sheet "Testability of raw materials"\)](#)
- Requirement of sampling (reference samples) and testing of food in "Ohne Gentechnik" production. The business has a written sampling and testing plan.

### **PART 4: DOCUMENTS TO BE PREPARED**

The following information must be provided to the certification body/auditor, or must be examined during the audit.

- List of all raw materials and other production means (e.g. flavours, enzymes, cultures of microorganisms, additives, processing aids and other food ingredients) that are used in the "VLOG" products. The list must include, at a minimum, the following information:
  - Exact name of the raw material or other production means
  - Specification of GMO documentation on file (e.g. VLOG non-GMO certification, reference to Regulation (EC) 834/2007)
- List of "VLOG" products (products with the "Ohne GenTechnik" seal, B2B products, indicate print number in case of packing facilities)

### **PART 5: SELF-MONITORING & UPDATING OF THE FACILITY DESCRIPTION**

The business itself checks the facility description once each calendar year, and it is up-to-date. I/we hereby declare the correctness of the information provided above.

Year of examination	202...	202...	202...
Name			
Function			
Risk category			
Date			
Signature			