

# **Certificate of Conformity**

Chivas Brothers is the brand owner for its Spirit Drink products,

- Ballantines
- Ballantine's Blue
- Beefeater
- Chivas Regal
- Royal Salute
- The Glenlivet
- Clan Campbell
- Aberlour
- Long John
- Plymouth Gin
- Burrough's

and has the responsibility to supply goods that comply with the requirements set out under European Law.

Additionally we seek to meet the requirements set out in the laws of the markets in which we trade.

To support this compliance we maintain control systems which are certificated to BS EN ISO 9001:2008 Quality Management Systems Standard and BS EN ISO 22000:2005 Food Safety Management system for key sites, and these systems are independently verified by Lloyds Register of Quality Assurance (LRQA).

We confirm -

- Our products are manufactured according to relevant laws and are fit for human consumption.
- Our products are manufactured under sanitary conditions.
- Our products as labelled according to EC or market rules on labelling of alcoholic beverages.
- Information on allergens will be found on product labels, though currently our products do not contain any allergens.
- In line with the objective of Pernod Ricard, we exercise strict control on our suppliers of raw materials and ingredients to ensure that our products do not contain any Genetically Modified Organisms (GMOs).
- All products are lot coded to ensure that traceability of components and ingredients can be achieved.
- The packaging used for the products meets relevant requirements under EU or marketplace laws.
- All products are packaged using tamperproof seals/closures so that we can assure the safety of the product we make.
- All materials used in contact with product comply with the relevant EU or market regulations and migration levels are within acceptable limits as laid down in the relevant laws.
- Nutritional information is not required for spirit drinks within the EU and will only be provided if there is a market legal requirement to do so.
- Our products are considered to be shelf stable at ambient temperatures and should be stored in a cool (10-25°C), ventilated environment of medium humidity which is free from odours.
- We encourage our consumers to use spirit drinks in a responsible manner and be aware of the recommendations for consumption levels see <a href="http://www.Drinkaware.co.uk">www.Drinkaware.co.uk</a>.

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 We aim to be a socially responsible company and confirm we meet the requirements of the UN Global Compact and information can be found in the company annual report or on the PR website <u>www.pernod-ricard.com/80/csr</u>.

# Annex 1: Key EU and UK Legislation (Not exhaustive)

Chivas Brothers products comply with the relevant legal requirements governing our products during their production and manufacture, and for sale in the markets we operate in.

These legal requirements include (but are not exclusive to):-

### **General Food Law**

The Food Safety Act 1990 and all subsequent amendments EC Regulation 178/2002 General Food Law The General Food Regulations 2004 SI 2004 No. 3279 EC Directive 2001/95/EC General Product Safety

## **Product Definitions**

<u>Scotch Whiskies</u> The Scotch whisky Regulations 2009 (SI 2009 No. 2890)

Scotch Whiskies, Gins and other spirit drinks

EU Spirit Drink Regulations 110/2008/EC

EC Regulation 716/2013 on definition, labelling and protection of GIs of Spirit Drinks

EC Regulation 2870/2000 on methods for analysis of spirit drinks

## Food Safety

#### Food Hygiene

EC Regulation 852/2004 Hygiene of Foodstuffs

#### Food Contaminants

EC Regulation 1881/2006 on maximum levels for contaminants in food EC Regulation 333/2007 on methods of analysis for heavy metals

#### Food Ingredients

EC Regulation 1129/ 2011 on food additives EC regulation 1334/2008 on food flavorings EC Regulation 1332/2008 on food enzymes EC Directive 2008/128/EC laying down specific purity criteria concerning colours for use in foodstuffs

#### Food Contact Materials and Articles

EC Regulation 1935/2004, relating to materials and articles in contact with food

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EC Regulation 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs

EC Directive 84/500/EEC relating to ceramic articles intended to come into contact with foodstuffs EC Directive 82/711 laying down the basic rules necessary for testing migration of the constituents of plastic materials and articles intended to come into contact with foodstuffs EC Directive 85/572 laying down the list of simulants to be used for testing migration of constituents of plastic materials and articles intended to come into contact with foodstuffs

#### **Genetically Modified Organisms**

EC Regulation 1829/2003 on genetically modified food and feed EC Regulation 1830/2003 on traceability of genetically modified food and feed

# Food Labelling

EC Regulation 1169/2011 on information to consumers EU Directive 2007/68/EC on labelling (allergens) EU Directive 1830/2003 on traceability & labelling of GMO The UK Food Labelling Regulations 1996 (SI 1996 No. 1499) EC Directive 2011/91 on Lot marking The UK Food Lot Code Regulations 1996 (SI 1996 No1502) EC Regulation 1924/2006 Nutrition and health claims

## Weights & Measures

EC Directive 2007/45/EC Rules on content control for pre-packed products The Weights and Measures Act 1985 The Weights & Measures (Packaged Goods) Regulations 2006 (SI 2006 No. 659)

## **Environmental**

The Environmental Protection Act 1990 The Packaging (Essential Requirements) Regulations 2003 (SI 2003 No. 1941) The Producer Responsibility Obligations (Packaging Waste) Regulations 2005 (SI 2005 No. 3468)

## <u>Other</u>

The Consumer Protection Act 1987 (SI No. 1680) EC Water Quality Directive 98/83/EC Water Quality for Human Consumption