

Quality requirements Private Label Food

QUALITY

PRIVATE LABEL FOOD

Colruyt Group works with company positions on the product and process properties. We do not deviate from these positions. Here you can find an overview of the main agreements. For further explanation, you can turn to the buyer or quality controller.

Process positions

As from three complaints about the same batch of the same product, Colruyt Group will proceed to a withdrawal from the market of the batch in question. The remaining stock of this batch will be processed as waste by default (both in the stores and in the distribution centres) or be returned at the specific request of the supplier. If a product is withdrawn from the market in 1 business activity, this will automatically be the case in the other business activities as well. We reserve the right to claim a proportional reimbursement for this, to the extent that the withdrawal is the result of repeated complaints about that product. The product will not be recalled up to customer level.

If a product recall of a specific product takes place, Colruyt Group will deal with this as follows:

- The product recall at store level will take place at article level, for food safety reasons and in order to be able to guarantee the actual recall of the products to which the problem relates.
- complete remaining stock of the article will be processed as waste (both in the stores and in the distribution centres) or be returned at the specific request of the supplier. Returning of goods is not possible for all product categories (e.g. for fresh products this is not possible), and the possibility for return should be asked in advance. This includes batches or best before dates that may not be involved in the product recall.
- We reserve the right to claim a proportional reimbursement for this as well, to the extent that the recall is the result of a food safety incident or an infraction of the current legislation (regional, federal or European).

Product positions

General positions (food)

Each product must comply with national and European legislation.

Offer samples must always be accompanied by a technical sheet.

Colruyt Group expects suppliers to have a GFSI recognised food safety certification.

The producer guarantees that his private label does not contain any GMOs and ingredients derived from GMOs that are subject to compulsory labelling in accordance with Regulation (EC) No. 1829/2003 & 1830/2003.

The manufacturer guarantees that the product does not contain ingredient(s) that was/were submitted to radiation (exception: frog's legs).

For all private-label or direct import articles produced in 'Risk Countries', the working conditions must be respected in accordance with the amfori BSCI Code of Conduct.

We do not accept Private Label products from occupied territories of Israel.

Positions on packaging

The following positions apply for **primary packaging / packaging components of private-label products**:

Packagings defined as "obstructive packaging" are forbidden. This involves:

- a. plastic cans with metal bottom or top
- b. plastic bottles at least 70% of which is covered by a sleeve (or 50% for bottles < 50 cl), if this is not perforated.
- c. laminated plastic packaging with aluminium film (such as packaging used for beverages, fruit and vegetables, prepared dishes, animal food, maintenance products and personal hygiene products)
- d. oxo-degradable packaging
- e. laminated cardboard packaging (such as packaging used for crisps and dried milk) that contain less than 85% paper fibre

For the category of Non-Alcoholic Drinks, we have set the following requirements:

- Plastic bottles more than 70% of which is covered by a sleeve (or more than 50% for bottles < 50 cl) shall be perforated and bear clear sorting instructions in the category Non-Alcoholic Drinks).
- For packaging Non-Alcoholic Drinks in PET bottles, only transparent PET shall be used.

Future positions with regard to private-label products (deadline 31/12/2025):

- 100% of the primary fibre-based packagings/packaging components shall be made of recycled fibre and/or virgin certified fibre (FSC, PEFC).
- Black-coloured plastic packaging/packaging components are prohibited for primary packaging.
- Single-use wooden packaging/packaging components are prohibited as primary packaging.

Positions on additives

Private labels cannot contain AZO dyes (exception: pet food, pet snacks and alcoholic beverages).

Private labels cannot contain the following colouring agents: E 171, E 172, E 173, E 174 & E 175.

Positions on specific ingredients

Soy

When your product contains more than 5% soy, this preferably comes from Europe or North America. If you buy soy from South America, the supplier, and your own company, must be certified for sustainable soy (RTRS non-GMO soy, ProTerra, Danube soy).

Palm oil

If your product contains palm, it must be 100% RSPO segregated certified palm.

As a company, you must be in possession of a chain of custody certification that demonstrates this.

Egg

If your product contains eggs, these must be barn eggs or free-range eggs (= prohibition cage eggs).

Cocoa

For all products containing cocoa, the cocoa must be Rainforest-Alliance Mass Balance certified. Organic products must carry the fairtrade label (wherever possible according to the fairtrade standard), if this is possible according to the standard; otherwise, these products will also fall under the Rainforest Alliance Mass Balance requirements.

Fish or crustaceans

Wild fish/crustaceans must be MSC-certified.

Farmed fish/crustaceans must be ASC-certified.

As a company, you must be in possession of a chain of custody certification that demonstrates this.

Products with fish or crustaceans

For all products containing fish or crustaceans, the wild fish/crustaceans must be MSC-certified.

For all products containing fish or crustaceans, the farmed fish/crustaceans must be ASC-certified.

As a company, you must be in possession of a chain of custody certification that demonstrates this.

Coffee & tea

All coffee & tea must be 100% Rainforest-Alliance certified.

Bread

All the bread exclusively contains iodised salt; we only make an exception to this when this is not allowed in the country of production.

Positions on product information

Nutriscore

Food products are evaluated for the presence of nutrients to limit (energy, sugars, saturated fats, salt) and nutrients to favour (fibre, proteins, nuts, fruit and vegetables).

In addition to the nutritional values, the % of the following ingredients (present in the sold product) must be communicated: vegetables, fruit, legumes, nuts, rapeseed, olive and walnut oil

Green-score

With the Green-score, we aim to make conscious consumption easy. The now well-known letter and color code gives consumers an accessible way to understand the environmental impact of products.

To calculate Green-scores as accurately as possible, it is important that the bonus-malus data (labels, origin of ingredients, type of packaging) are filled in for each product in GDSN. Under this link to the GS1 guide [“Providing Green-score related product information | GS1 Belgium & Luxembourg”](#), you will find instructions on how to submit the data.