



Viscount Logistics Services Pty Ltd

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Re: Code of Practice Food Safety & Quality

To whom it may concern:

Further to your enquiry we wish to outline our Food Safety & Quality standards.

The Coles black plastic crates are constructed from food grade polymer that is non-toxic (refer attached PDF for the crate specifications). The design of the crate enables regular cleaning and maintenance and the chemicals used during the cleaning process are food grade and meet HACCP requirements. HACCP Certificates attached for your reference.

Our wash facilities are world class, however, we can rarely have instances of produce residue or a foreign object remaining on a crate. This can occur when produce remains in the crate then adheres to the crate. This makes it difficult to remove. Similarly, if foreign bodies such as a tack/nail have been drilled into the crate then it is possible that our machine sensors won't detect this object.

Crates are checked at the time of packing (and any unsuitable crates be pulled out of production and Logtek notified immediately).

Our wash process is fully automated and only limited numbers of crates are able to be manually checked. For quality assurance we do monitor the production at each of our plants and consistently detect only negligible level micro-biological counts (within the acceptable range). We also use a sanitizer on the crate after a hot detergent wash which minimises any contamination risk. Since we started washing in 2005, we have not had to reject any production for micro-biological or other quality reasons.

The crates are sealed in plastic wrap (top, bottom and sides) to protect them after wash from contamination (including pests); and our depots all maintain pest control measures.

In most cases, if the crate has been damaged and cannot be safely erected due to this damage, then the crate will be rejected during the process. The crate will then either be repaired, or disposed.

The only known allergen that these crates are in contact with are nuts. The wash process has been proven to be sufficient to remove these allergens. We have technical advice that indicates a negligible risk from cross contamination.

Our employees have been directed to follow food safety instructions provided when entering grower premises.

You are welcome to provide this letter to the Coles Group supplier program auditors as evidence of our compliance to Food Safety and Quality.

Yours sincerely

Greg Tunks
General Manager