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## **FSMA – Foreign Supplier Verification Program**

In accordance with FDA Title 21 Code of Federal Regulation Part 1 - Subpart L and provisions of Part 117 – Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Controls for Human Food, Kerry NA is compliant with the FDA FSMA Foreign Supplier Verification Program (FSVP).

Kerry has a Global Supply Quality organization to optimize resources and ensure supplier risk is mitigated in a consistent and sustainable manner across all regions. The foundation of Supply Quality is built on the pillars of Food Safety: Risk Assessment, Vulnerability, Issue Management. It is the responsibility of Supply Quality to ensure the Kerry ingredient and primary packaging suppliers are capable of manufacturing product that is safe, meets all the applicable food safety regulatory requirements and is fit for use in partnership with key business stakeholders. The Vendor Management strategy captures: Contract & Procurement Agreements, Supplier Selection and Assessment, Compliance Verification Monitoring, and Continuous Improvement for Vendor Development. Therefore, Kerry's Supply Chain Program meets the FSVP requirement through risk-based review of all our suppliers.

Kerry has built and executed a Global Quality Management System that outlines the core competencies of Quality and Food Safety programs; Kerry has committed to have all Kerry sites globally certified to the GFSI standard for Food Safety under SQF, BRC or FSSC 22000 requirements. Kerry Corporate Quality and Food Safety leaders participate with our Research & Development partners to ensure that food safety is designed into the products at the innovation stage prior to commercialization.

All the NA Kerry sites have in place a validated and verified Food Safety Plans that comply with the Preventive Controls for Human Food. Kerry has provided centralized guidance as well as technical and legal expertise to ensure that all plans are compliant to the intent of the regulation. Where appropriate, processing lines as well as specific products have been reviewed for process lethality with studies executed to the FDA guidelines for lethality validation.

Kerry uses only approved raw materials and services which have been procured from approved suppliers, both international and domestic. Contract manufacturers are also subject to approval. Procedures are in place to assure that all suppliers are approved prior to the commencement of supply of goods. This approval includes food safety, functionality, and health and safety reviews. Additionally, approved suppliers are routinely and systematically reassessed based on risk and performance. A database of all approved suppliers is maintained and regularly updated.

Kerry is committed to safe quality food, meeting customer expectations, compliance with regulatory expectations, and continuous improvement in Quality.