

Internationally valid certificates for Velcorin from LANXESS

### Safety for end consumers

**Cologne** – The beverage industry can reliably assume that food safety is maintained in the supply chain when the cold sterilization agent Velcorin is used: the LANXESS Material Protection Products (MPP) business unit's production facility in Krefeld-Uerdingen, Germany, has been audited to FSSC 22000 and EN ISO 22000 by the certifier Deutsche Gesellschaft zur Zertifizierung von Managementsystemen GmbH (DQS) based in Frankfurt. Says Ingo Broda, head of MPP's Beverage Technologies business line: "We regard certification as an important and strategic milestone. It confirms that we are a top-level player in the beverage and food industry and that we not only meet these international standards but – even more importantly – embody them fully."

The international standard ISO 22000 describes the demands on a risk-based management system for quality and food safety. It combines ISO 9001, HACCP (Hazard Analysis and Critical Control Point) and Codex Alimentarius (a harmonized collection of international food standards). The FSSC 22000 is an internationally valid and complete certification system for food safety management systems based on ISO 22000.

The FSSC 22000 is the global standard under the GFSI (Global Food Safety Initiative) for all companies in the entire food chain, from primary production to the end consumer. It is also aimed at suppliers of non-food-products and service providers, including cleaning companies, producers of packaging materials, machinery and plant engineering companies, and producers of pesticides, fertilizers and animal health products.

Dr. Friedrich Koch, Food Safety Officer Velcorin at MPP, underlines: "Our products make a contribution to improving safety in the food

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chain. Complying with the standard ensures that no contamination with chemical or microbiological substances occurs. The goal is to protect the health of consumers and increase the quality of the beverages – and thus at the same time customer satisfaction.”

In contrast to all other common quality standards in the food and feed sector, FSSC 22000 has both global and sector-wide validity. All sector players and suppliers can apply this comprehensive standard. It also contains the demands of HACCP.

### **Safely filled**

Cold sterilization using Velcorin technology has become an established method of beverage stabilization all over the world. Prominent bodies such as the EU Scientific Committee on Food, the FDA in the United States and the Joint FAO/WHO Expert Committee on Food Additives have all declared the use of Velcorin to be harmless to health.

Velcorin is added during the production of the beverage. Even at low concentrations, the LANXESS product has an outstanding effect on typical microorganisms. It penetrates their cells and deactivates their principal enzymes. Following its addition to the beverage, Velcorin quickly breaks down into tiny amounts of methanol and carbon dioxide – natural components that are already present in many drinks such as fruit and vegetable juices and wine. As a result, Velcorin does not affect the beverages' taste, smell or color.

LANXESS is a leading specialty chemicals company with sales of EUR 8.3 billion in 2013 and roughly 17,300 employees in 31 countries. The company is currently represented at 52 production sites worldwide. The core business of LANXESS is the development, manufacturing and marketing of plastics, rubber, intermediates and specialty chemicals. LANXESS is a member of the leading sustainability indices Dow Jones Sustainability Index (DJSI World and DJSI Europe) and FTSE4Good as well as CDP's Climate Disclosure Leadership Index (CDLI).

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## News Release

### **Forward-Looking Statements.**

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### **Information for editors:**

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