

### 3.1 Supplier Self-Assessment



#### Business data:

Business name:	RUMPL GMBH		
Address:	Schmiedlstraße 15		
Postal Code	A-8042 Graz	Country	Austria

Phone:	+43 316 406 460	Fax:	+43 316 406 460 - 75
Email:	<a href="mailto:info@rumpl.at">info@rumpl.at</a>	Web:	<a href="http://www.rumpl.at">www.rumpl.at</a>
VAT-ID	ATU29072605	Commercial register number	36949m

#### Business contact details:

Position	Name	Phone	Email
<u>Managing director</u>	<u>Mag. Paul TOMEČ</u> <u>DI(FH) Patrick UMGEHER</u>	<u>+43 316 406 460</u> <u>+43 316 406 460</u>	<u><a href="mailto:paul.tomec@rumpl.at">paul.tomec@rumpl.at</a></u> <u><a href="mailto:patrick.umgeher@rumpl.at">patrick.umgeher@rumpl.at</a></u>
Quality management	Mag. Paul TOMEČ	+43 316 406 460	<a href="mailto:paul.tomec@rumpl.at">paul.tomec@rumpl.at</a>
Sales director	Wolfgang RUMPL	+43 316 406 460	<a href="mailto:info@rumpl.at">info@rumpl.at</a>
24 h accessibility in a crisis situation	DI(FH) Patrick UMGEHER	+43 664 1510390	<a href="mailto:patrick.umgeher@rumpl.at">patrick.umgeher@rumpl.at</a>

#### Conformity of Food Contact Material

For all products intended for direct food contact, appropriate declarations of conformity and product specifications are provided which are made available to the customer.  
Only the information in the respective declaration of conformity applies.  
The customer always has to convince himself of the suitability of the product for its application.

Created by: Rose	Checked by: Quality Manager	Approved by: Managing director 02.11.2022	Version: 4	Valid till: Feb. 2026
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Company Rumpl GmbH

Contact person for quality management: Mag. Paul TOMEČ

Contact person in a crisis situation: DI(FH) Patrick UMGEHER

	YES	NO	
Certification	x		ISO 22000:2018
HACCP	x		No CCP's (Critical Control Points)
Food Defense und Food Fraud	x		Risk analysis and evaluation according to the management system
Allergens in the company		x	Foodstuffs in the staff room have no effect or carryover risk on our products (Hazard Analysis HACCP)
Traceability	x		Via batch number or Production date
Retention samples	x		For primary packaging (at least 3 years)
Pest control	x		External authorized service provider
Glass management	x		
Foreign substance detectors		x	No food production
Documented entry-exit control	x		
Hazardous substances stored during operation		x	
Product suitability	x		Safety data sheets, declarations of conformity
Cooling		x	No requirements
Supplier audits	x		
Training	x		Training schedule
Employee health	x		Teachings
Storage management	x		Secured, no external storage
Secured permanent establishment	x		Fencing, no surrounding vulnerable plants

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