

## ■ Company's profile

Company's Name	The Belgian Chocolate Group NV		
Annual Sales		Numbers of Employees	154
Name of Representative	Joy Vervoort		
Messages to Purchasers	写真		
Website Address	<a href="http://thebelgian.com">thebelgian.com</a>		
Company's Address	〒	Olen	Geelseweg 72
Factory's Address	〒	Olen	Geelseweg 72
Name of the Person in Charge	Joy Vervoort		E-mail Address <a href="mailto:iv@thebelgian.com">iv@thebelgian.com</a>
Phone Number		Fax Number	

## ■ Selling Points of the production process

<ul style="list-style-type: none"> <li>· Authentic Belgian Import: Expertly crafted in Belgium, renowned worldwide for its chocolate mastery. Made with high-quality cacao for a deep, satisfying flavor.</li> <li>· Refined Dark Chocolate: Pure dark chocolate with a glossy, artisan finish, offering a more mature and sophisticated taste experience.</li> <li>· Perfect for Gifts &amp; Sharing: Presented in an elegant package, ideal for Valentine's Day, White Day, or as a refined token of appreciation.</li> </ul>
<b>Pictures</b>


## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual checks of product during production by production personell. Extra check by QC personell of each batch and each shift of production. Automatic weight check and rejection of faulty products. Metaldetection, sieves,..			
Hygiene Management	Production Process	cooling of powdertruffle filling, moulding on production line, cooling, coating with cocoa powder, dosing in metal coated PP bags, packaging in cardboard box, printing of batch code and best before date, automated weight check, automated packing in cardboard display, automated stacking on pallet.			
	Employees	150 employees, facilities for hygiene and changing are provided and in good condition. Work clothing provided by company and mandatory, hygiene rules and training in place for all employees, adherence to personell hygiene is checked by teamleaders, QC and QA			
	Facilities and Equipments	Personel trained in management of hygiene, checks of hygiene are done daily by teamleaders and QC. Internal audits are performed by QA			
Emergency Response	The Contact Points	The person in charge	FSQR manager: Marianne Saelen	Phone number	0032 14 25 85 26
	Documentation				