

##PRESS RELEASE##

Isigny-sur-Mer, 1 February 2021



The Isigny Sainte-Mère Dairy Cooperative receives **COFRAC - ISO 17025 accreditation** for its infant formula milk powder testing laboratory

The Isigny Sainte-Mère milk powder testing laboratory has recently received COFRAC ISO 17025* accreditation. This standard, rarely obtained for an infant milk testing laboratory, is issued by the COFRAC (French Accreditation Committee), the only reference accreditation body in France. It validates and guarantees the Cooperative's high level of technical competence. With this certification, Isigny Sainte-Mère pursues its objective of ensuring a very high level of excellence in terms of product quality, hygiene, food safety and traceability.

ISIGNY SAINTE-MÈRE, MAJOR GLOBAL PLAYER IN THE MILK POWDER MARKET

Every year, Isigny Sainte-Mère produces a large quantity of infant milk powders. Due to the sensitive nature of infants, the quality of these food products needs to be faultless.

Isigny Sainte-Mère's milk powder testing laboratory enables the Cooperative to certify the safety and excellence of infant milk powders manufactured at the Normandy site. Isigny Sainte-Mère's teams benefit from state-of-the-art technology, operating more than 300 high-performance machines.

Since March 2019, the Cooperative has had a new testing laboratory for infant milk powders where 100 laboratory technicians continuously test infant milk powders produced on site. Qualified technicians and engineers, all specialists in microbiological and physico-chemical controls, as well as analytical development engineers with a PhD in science, work closely with international experts and researchers on the implementation of the latest testing methods.

The dairy Cooperative can thus support the rapid increase in its production while ensuring that these products comply with the highest quality standards.



* COFRAC ISO 17025 accreditation for the services indicated in the technical appendix of the COFRAC website

COFRAC ISO 17025 ACCREDITATION, RECOGNITION OF THE HIGH LEVEL OF RIGOUR AND RELIABILITY OF THE CONTROLS CARRIED OUT BY ISIGNY SAINTE-MÈRE

The accreditation issued by COFRAC is intended to certify the competency of a testing organisation, in accordance with standards, benchmarks or regulations in force.

Obtaining ISO 17025 certification guarantees the high level of technical competency of the company and, above all, the reliability of its test results.

Recognised internationally, this standard is testament to the confidence that can be placed in the results of the tests carried out in this laboratory, as well as their enforceability against third parties in the event of a dispute.

This accreditation project was led by the Isigny Sainte-Mère laboratory management team and relied on the daily work of every employee and technician to record, trace and monitor competencies and test controls.

The high technical nature of this standard required appropriate equipment. The construction of the milk powder laboratory in 2019 was a prerequisite for obtaining COFRAC accreditation.

This certification supplements the various accreditations and labels already obtained by the Normandy-based Cooperative (ISO 9001, AgriConfiance®, ISO 14001 and ISO 50001, BRC Food and IFS, HACCP GB and an Organic Agriculture certification for certain products).

“Today, 2.5 million babies are fed daily around the world with Isigny Sainte-Mère infant milk powders. We have to live up to this challenge, guaranteeing the total quality of the milk powders produced. We are very proud to have obtained this certification for our laboratory. I would never have thought it possible to obtain such a sought-after certification in such a short time, i.e. only 2 years after the laboratory opened for operation. This is an excellent achievement, and I warmly congratulate the teams that have been able to contribute to it.” ”

Daniel Delahaye, Managing Director



“ Obtaining this accreditation involves a certain amount of formalism, rigour and organisational autonomy to ensure the reliability of results at all times, regardless of the operator, the product or the environment. The results thus become inviolable and irrevocable.

We chose to focus this accreditation on the most critical and sensitive criteria from the point of view of our activity. This new stage completes the quality control at Isigny Sainte-Mère.

I would like to salute all the teams that have worked on this major project, and in particular Florence Héry, our Laboratory Manager.” ”

Gérald Andriot, Director of Operations



ABOUT: ISIGNY SAINTE-MÈRE

Founded in 1909 in Normandy, the Cooperative is well-known for its milk products produced in keeping with tradition and meeting the highest quality standards. It is internationally recognised for its uniquely flavoured butters, creams and cheeses produced using traditional expertise passed down through the ages. It also produces infant milk powder, for which it has acquired expertise over decades. These infant milk powders are made for customers in France and abroad.

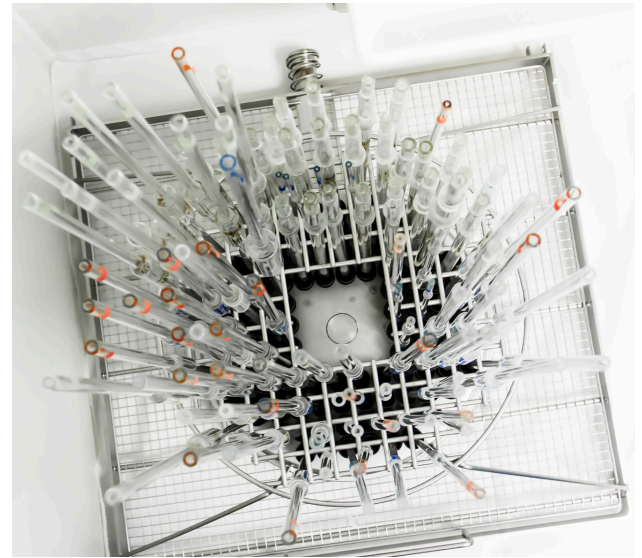
Located between the bocage and marshes of Bessin and Cotentin, it enjoys the best of what Normandy has to offer: tender grass, whose shoots are bathed in the salt spray from the nearby sea and fresh water from the marshes; rich soil; and a humid climate, which make Isigny's milk the pride of the whole region.

Collected within a 50-km radius of the Cooperative, the milk is sent to the Isigny Sainte-Mère processing facility every 48 hours so that it retains its qualitative properties. This is an exceptional raw material, ideal for the production of infant milk powders. The men and women of the Cooperative, milk producers and employees, work daily to promote the milk of their terroir and make products of outstanding quality. Quality is the number one priority!

MORE THAN 70 YEARS OF EXPERTISE IN MILK POWDERS

In 1947, Isigny Sainte-Mère set up the first tower spray dryer in France to produce milk powders for the French market. Since 1954, this pioneering Cooperative has continued to innovate in order to develop products adapted to the specific nutritional needs of infants and children. More than 250 different and unique formulas have been developed for its customers in France and around the world, who recognise its unique expertise in the field, backed by the safest processes.

The next step is to start up the new Unit 3 for the production of infant milk, which will position Isigny Sainte-Mère as one of the major players in infant milk in Europe.



COMITE FRANCAIS
cofrac
ESSAIS

D'ACCREDITATION

LABORATOIRE POUDRES

2 rue du Dr Boutrois

CS 10099

14230 ISIGNY-SUR-MER

est accrédité
is accredited

par la section Laboratoires

by Laboratory section

selon la norme NF EN ISO/IEC 17025 et les règles d'application du Cofrac
sous le ou les numéro(s)

in compliance with ISO/IEC 17025 standard and the Cofrac rules
of application under n°

1-6898

Pour : des activités d'essais
For : test activities

Les activités couvertes et la validité de l'accréditation ainsi que les sites concernés sont précisés dans la ou les attestation(s) en vigueur qui lui a (ont) été délivrée(s) (visible sur www.cofrac.fr).
During this period, the organisation undertakes to abide at all times by the requirements of the accreditation.

The activities covered and the validity of accreditation as well as concerned sites are stipulated in the accreditation certificate(s) in force which has (have) been issued with it (visible on www.cofrac.fr).
During this period, the organisation undertakes to abide at all times by the requirements of the accreditation.

Le Directeur Général,
General Director

Dominique GOMBERT

LAB FORM 36 - Rév. 03 - Janvier 2019

ISIGNY SAINTE-MÈRE INFANT MILK POWDER BUSINESS LINE:



2.5 MILLION
babies fed every day
in the world



250 ACTIVE FORMULAS
of infant milk powders

NEW LABORATORY



2,400 m²
of laboratory space



100 employees



1,000,000
tests per year



250 TESTS
per batch produced

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