

CRYSTAL CLEAR AND PURE

QUALITY AND SAFETY AT BRAU
UNION ÖSTERREICH AG



CRYSTAL CLEAR AND PURE

QUALITY AND SAFETY AT BRAU
UNION ÖSTERREICH AG

BRAUUNION
ÖSTERREICH

OUR PROMISE TO YOU:

Brau Union Österreich AG guarantees highest possible quality and adherence to all legal regulations currently in power in Austria for all its products manufactured in all of our facilities. Furthermore, we guarantee product safety and ambition for sustainability of our all our brands through comprehensive quality and environmental management systems.

BRAU UNION ÖSTERREICH AG



Hans Böhm
Chairman of the board

GREATEST CAUTION IN ALL DETAILS.

RESOURCES

In the manufacturing process of our products, we are exclusively using purpose-chosen raw materials, predominantly coming from Austria. The adherence to all valid food regulatory prescriptions is provided by regular internal and external check-ups and audits by our suppliers.

GENETIC ENGINEERING

We're paying close attention to the genetically unmodified nature of all of the resources we're using in our production processes.

TRACEABILITY

According to the requirements of EU-regulation 178/2002 we're operating a procedure for food safety and have implemented an own system for the traceability of our products. All of our products are marked with filling codes, that supply the possibility to backtrace every production batch.

CODEx

Our beers are produced following the strict guidelines recorded in the Austrian foods manual „Codex“ (Chapter B 13 „Beer“). The highest possible product quality is furthermore provided by extensive quality controls of our Heineken-certified brewery lab and our central lab, which itself is certified by the Austrian Federal Ministry of Science, Research and Economy following EN ISO/IEC 17025 standards.

HYGIENE

The sanitariness of our production facilities is regularly checked in internal audits, based on the strict Austrian food hygiene regulations. Possible deviations are corrected immediately. Our employees working in production, draught management and event service are comprehensively trained on hygiene matters in the course of our further education programs.



QUALITY AND ENVIRONMENTAL MANAGEMENT SYSTEM

All enterprises of BRAU UNION ÖSTERREICH AG are equipped with certified quality and environmental management systems. Those systems are constantly monitored by the certificate authority TÜV SÜD.

INTERNATIONAL FEATURED STANDARD FOOD

In order to meet our customers' high expectations regarding product safety, product legality and product authenticity, the "International Featured Standard Food (IFS Food)" was introduced in the major breweries of Brau Union Österreich AG. The facilities are certified at the "Higher Level" according to the current version of IFS Food. Highest possible food safety and employee competence as well as monitoring of critical control points (HACCP), production and personal hygiene, applicability of production processes and production facilities, product protection and traceability are placed in the center of attention.

ISO 14001: 2015

Certificate registration number U 1530086. All enterprises are equipped with certified quality- and environmental management systems. These systems are constantly improved by both central and company based waste management officers and their regular audits. Information on Brau Union Österreich AG's current sustainability projects is available at www.brauunion.at/nachhaltigkeit/.

HACCP

All breweries are equipped with the latest HACCP concept setting the critical control points

and their monitoring. Internal audits supply the ongoing adjustment and updates of our HACCP system. Our suppliers are demanded to hand in proof of valid HACCP-concepts which are checked in audits.

ARA

All our packaging adheres to the regulations of the packaging order. The total of one-way packaging brought in domestic circulation are dispensed at ARA. The weight of our one-way packagings is constantly controlled and adapted if necessary. The lawful implementation of all packaging orders was audited in 2020 and classified flawless.

LABELLING

Our products are labelled based on the EU food information order (LMIV) 1168/2011 in its most recent version. All products are labelled with a filling code, a shelf life date, ingredient list, allergen label, energy figures and storage guidelines. The complete nutrition labelling („Big Seven“) of all products is available on the respective brand's websites.

SPENT GRAINS AND BREWER'S YEAST

These two byproducts are also in the center of our attention when it comes to adhering to all legal requirements. This is demonstrated by our certification following Pastus+ and the AMA-awarded clearance of our byproducts to be used as suitable animal feed. Strict controls executed by the certification office AgroVet GmbH and periodical analysis by AGES guarantee the high standard of these animal feeds. Also, an HACCP-concept serves as foundation of our product safety. We can also guarantee at any given time that our animal feeds are 100% GMO-free.

CONTACT

Quality control:

Tel.: +43 732/6979-2108

E-Mail: qse@brauunion.com

Corporate Affairs:

Tel.: 0732/6979-0

E-Mail: newsroom@brauunion.com

