

AFQ

“Bioactivity assessment of agri-food products using biochemical protocols”



General Regulation



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1. SCOPE

This document describes the certification rules for any party seeking certification for AFQ (Bioactivity assessment of agri-food products using biochemical protocols), unless otherwise indicated in the scope-specific rules.

The international inspection and certification company, Swiss Approval North America, will now offer in the Greek market, but also internationally, the AFQ certification mark for agricultural products, owned by the "Spin Off" company of the University of Thessaly (Biochemistry & Biotechnology Dep.), FoodOxys, which ensures in an innovative way the Health and Wellness of consumers.

FoodOxys has registered a European certification mark, the Activity FoodOxys Quality (AFQ), in the European Union Intellectual Property Office (EUIPO). AFQ introduces a new, innovative system for rating and classifying the quality of agricultural products. AFQ evaluates and compares a wide range of agri-food products, classified on the basis of the food and beverage code of the European Union and of the U.S. Food and Drug Administration.

The bioactivity of each product is thoroughly examined in order to promote its significance for human health and well-being. The AFQ certification mark evaluates the free-radical scavenging capacity against synthetic and naturally occurred free radicals, the reducing properties against metal ions, and the ability to protect important endogenous biomolecules, such as DNA and lipids, from severe oxidative damage. The oxidative modifications to endogenous biomolecules have been associated with various pathological conditions, such as cardiovascular diseases, neurological disorders, and cancer.

This Regulation specifies both the responsibilities and obligations of Swiss Approval North America Certification Body, in the text to be represented as SANA, and the Company requested the certification of its products, as a Type 1a certification body.

For each product, specific Regulations exist and apply and corresponding Working Instructions are communicated to the customer specifying all requirements and details of the certification. Through the process of certification, the compliance of the products with the certification requirements as laid down in relevant legislative/regulatory documents, Regulations and standards can be confirmed.

The present Regulation provides general information and describes the certification system between the client and SANA.

2. IMPARTIALITY & INDEPENDENCY

The independence, impartiality and integrity of SANA is guaranteed by its legal framework, its organizational structure and the functioning of the Impartiality Committee.

SANA has developed and implemented a risk assessment process for ensuring independence, impartiality and integrity.

SANA shall not supply or design products of the type it certifies or supply other products or services that could jeopardize its confidentiality, objectivity, impartiality or certification-related procedures and decisions.

SANA does not provide consultancy on the design, manufacture, installation or procurement of products of the type it assesses, nor expert services. It shall also ensure that none of its evaluators involved in the certification of a particular product has been involved in an advisory process in the company under assessment for the past two years, nor have any form of interface with the company under evaluation.

All clients which apply for certification with SANA under this Regulation shall be treated equally.

3. CERTIFICATION PROCEDURE

Any producer of primary agricultural products may apply for AFQ Certification at Swiss Approval North America.

For AFQ Certification, the term "producer(s)" refers to persons (individuals) or businesses (company, individual producer or producer group) that are legally responsible for the production processes and the products of the respective scope, sold by those persons or businesses.

Upon completion of the laboratory analysis, a distinct score, ranging from 8 – 20, is cumulatively obtained. If the product achieves at least the minimum possible score (8), it can receive the AFQ certification mark, which can be placed on the product label in accordance with the Regulation of Use. The certification mark can be placed on the product label either by indicating the total score or by indicating the check from the certification scheme.

The objectivity of the controls on the producers and the distributors of the products is ensured by the strategic cooperation of FoodOxys with the independent certification organization Swiss Approval North

America. Within the framework of the international food certification activities, Swiss Approval North America, has included the AFQ certification mark, owned by Foodoxys PC spin-off, in its specialized services. SANA Inspection and Certification Body performs the audits and issues the Certificate of Conformity according to the AFQ standard.

AFQ certifies the following characteristics per product:

- (i) Determination of ABTS^{•+} radical scavenging capacity
- (ii) Determination of DPPH[•] radical scavenging capacity
- (iii) Determination of OH[•] radical scavenging capacity
- (iv) Determination of reducing properties
- (v) Determination of O₂^{•-} radical scavenging capacity
- (vi) Determination of the protective ability against the free radical-induced DNA damage
- (vii) Determination of the protective ability against lipid peroxidation
- (viii) Determination of the reducing properties against copper ions

4. REGISTRATION PROCESS

- Applicants shall, as a first step, contact SANA Certification Body and submit an APPLICATION to join the AFQ certification scheme, by filling in the basic information about their company and the product for which they are applying for certification.
- SANA is responsible for the registration of the applicant and contact with the contracting laboratory.
- The applicant is responsible to send the sample to the laboratory.
- The sample is then tested in the laboratory according to the AFQ laboratory protocol, which results in the evaluation and classification of the sample on the AFQ 08 to AFQ 20 scale.
- Upon payment of the submitted invoice for the laboratory tests, the laboratory shall then issue and send a laboratory report with the exact positive determination of the AFQ level (from 08 to 20).
- If the sample assessment is below AFQ 08, the applicant may unilaterally STOP the certification process.
- If the classification of the product (foodstuff) is acceptable in the laboratory test, the SANA certification body will proceed to an audit with the sole purpose of checking the production line, the compliance with the hygiene and safety rules of the foodstuff produced, the traceability of the production process, the packaging conditions and, in particular, the standard of the products subject to the AFQ certification scheme.
- At the end of the audit, a certificate of compliance with the AFQ Standard is issued, which has 1 year duration, and is continuously renewed, with laboratory tests being repeated every year.
- At the end of the first year and each year thereafter, a new sample will be provided:
 - i) LAB TEST on a new sample
 - ii) Completion of an annual audit by the SANA Certification Body with a total score above 50 (Audit Checklist: Part A-product Information, Part B- Organoleptic evaluation, Part C- Laboratory analysis, Part D- CGMP, Part E- Traceability). If a major part of the checklist is not fulfilled, a nonconformity will be detected.

In order to maintain the certificate, the applicant must submit the desired product annually for analysis in the laboratory and be evaluated annually by SANA.

5. APPLICATION AND CERTIFICATION SCOPE

Products covered by the certification mark (categorized by class)

Condensed tomatoes; Cancoillotte; Cheese substitutes; Milk tea, milk predominating; Low fat cheese; Blended cheese; Tomato juice for cooking; Tofu; Cream cheese; Fresh unripened cheeses; Soft cheese; Olives stuffed with feta cheese in sunflower oil; Strained soft white cheeses; Strained cheese; Chile con queso; Goat cheese; Ripened cheeses; Cheese powder; Hard cheese; Truffle juice; Cottage cheese preparations; Soft-ripened cheeses; Ready grated cheese; Processed cheese; Cottage cheese; Soft white cheese; Cheese-based snack foods; Smoked cheese; Cheese containing herbs; Sheep cheese; Cheese dips; Cottage cheese fritters; Mouldripened cheese; Curd cheese; Eggplant parmigiana; Cheese containing spices; Cheddar cheese; Mascarpone; Cheese fondue; Blue cheese; Cheese mixtures; Truffle cheeses; Soft white cheese; Cheese sticks; Lemon juice for culinary purposes; Cream cheese; Chilled dairy desserts; Artificial cream (dairy product substitutes); Whiteners [dairy] for beverages; Milk substitutes; Curd; Condensed milk; Powdered milk for food purposes; Dried milk; Dairy-based dips; Coconut milk-based beverages; Peanut milk-based beverages; Almond milk-based beverages; Milk-based beverages containing coffee; Milk-based beverages containing fruit juice; Milk-based beverages flavored with chocolate; Beverages having a milk base; Soya-based beverages used as milk substitutes; Oat-based beverages [milk substitute]; Drinks made from dairy products; Milk beverages, milk predominating; Milk beverages with cocoa; Flavoured milk beverages; Drinks made from dairy products; Sheep milk; Dairy puddings; Drinks made from dairy products; Flavoured milk beverages; Milk beverages, milk predominating; Milk drinks containing fruits; Drinks made

from dairy products; Dairy-based beverages containing oats; Dairybased whipped topping; Milk-based snacks; Curd; Milk beverages, milk predominating; Milk shakes; Milk drinks containing fruits; Lactic acid bacteria drinks; Milk products; Drinks made from dairy products; Cocoa flavored milk beverages; Rice milk; Fermented milk; Rice milk for culinary purposes; Rice milk; Fermented baked milk; Dried milk; Flavoured milk powder for making drinks; Soya milk [milk substitute]; Powdered soya milk; Peanut milk for culinary purposes; Low fat dairy spreads; Dairy puddings; Milk products; Dairy spreads; Dairy products and dairy substitutes; Yoghurt made from goats milk; Artificial milk based desserts; Desserts made from milk products; Ferments (Milk -) for culinary purposes; Goat milk; Cream [dairy products]; Powdered goat milk; Creamers for beverages; Coffee whiteners consisting principally of dairy products; Non-dairy creamer; Cows' milk; Protein milk; Dry whey; Skimmed milk; Ryazhenka [fermented baked milk]; Smetana [sour cream]; Coffee cream in the form of powder; Coffee creamer; Sweet corn-based snack foods; Snacks of edible seaweed; Vegetable-based snack foods; Dried fruit-based snacks; Fruit-based snack food; Soy-based snack foods; Meat-based snack foods; Tofu-based snacks; Candied fruit snacks; Nut and seed-based snack bars; Nutbased snack foods; Coconut-based snacks; Fruit-based snack food; Organic nut and seed-based snack bars; Fish fillets; Chilled meals made from fish; Chilled foods consisting predominately of fish; Tube-shaped toasted cakes of fish paste (chikuwa); Pickled fish; Bottled fish; Fish, seafood and molluscs, not live; Fish; Fish in olive oil; Fish, preserved; Steaks of fish; Artificial fish roes; Foods made from fish; Fish sticks; Fish products being frozen; Dishes of fish; Crucian carps, not live; Fish paste; Salted fish; Fish cakes; Mousses (Fish -); Cooked meals consisting principally of fish; Fish sausages; Fish sticks; Meat; Frozen cooked fish; Frozen fish; Frozen meals consisting primarily of fish; Smoked fish; Fish floss; Fish stock; Fish jellies; Prepared meals consisting primarily of fish; Processed fish products for human consumption; Fish extracts; Fish, preserved; Edible oils derived from fish [other than cod liver oil]; Boiled and dried fish; Steamed or toasted cakes of fish paste (kamaboko); Steamed cakes of smashed fish and yam (hampen); Dried fish; Fish spread; Smoked fish spread; Fish roe, prepared; Fish eggs for human consumption; Fruit juices for cooking; Extracts of vegetables [juices] for cooking; Vegetable juice concentrates for food; Dried fruit Fruit peel; Aromatized fruit; Fruit preserves; Spreads consisting mainly of fruits; Processed fruits, fungi, vegetables, nuts and pulses; Fruit desserts; Crystallized fruits; Frozen fruits; Jellies, jams, compotes, fruit and vegetable spreads; Canned sliced fruits; Cooked fruits; Snack mixes consisting of processed fruits and processed nuts; Snack mixes consisting of dehydrated fruit and processed nuts; Fruit- and nut-based snack bars; Prepared fruits; Pressed fruit paste; Cut fruits; Preserved fruits; Fruit preserved in alcohol; Fruit jellies; Compotes; Sliced fruit; Fruit chips; Fruits, tinned [canned (Am.)]; Fermented fruits; Preserved fruits; Bottled sliced fruits; Bottled fruits; Pickled fruits; Grilled vegetables; Vegetable based meat substitutes; Yogurt drinks; Yogurt drinks; Dips; Bean dip; Cheese dips; Spicy pickles; Tuna in oil; Whale oil for food; Chilli oil; Salad oil; Preserved vegetables (in oil); Spiced oils; Extra virgin olive oil; Extra virgin olive oil; Olive oil; Butter oil; Cooking oils; Animal oils for food; Savory butters; Blended oil [for food]; Peanut oil [for food]; Flavoured oils; Organic coconut oil for culinary purposes; Beef fat; Beef tallow [for food]; Seed butters; Coconut butter; Honey butter; Cocoa butter; Edible oils for glazing foodstuffs; Edible oils for use in cooking foodstuffs; Clarified butter; Oils for food; Coconut oil for food; Maize oil for food; Edible fats; Sesame oil for food; Coconut oil and fat [for food]; Truffle-based oils; Nut oils; Rice bran oil for food; Chia seed oil for food; Camellia seed oil for food; Perilla oil for culinary purposes; Pumpkin seed oil for food; Linseed oils [edible]; Olive oil for food; Animal fats for food; Sunflower oil for food; Palm kernel oil for food; Fatty substances for the manufacture of edible fats; Suet for food; Shortening; Lard; Fat-containing mixtures for bread slices; Whale fat for food; Cooking fats; Butter for use in cooking; Corn fats; Blended vegetable oils for culinary purposes; Butter preparations; Hardened oils for food; Hardened oils [hydrogenated oil for food]; Soybean oil; Soya bean oil for food; Soybean oil for cooking; Grapeseed oil; Palm oil for food; Vegetable oils for food; Vegetable fats for food; Concentrated butter; Hydrogenated oils for food; Vegetable fats for cooking; Meat; Fresh meat; Frozen meat; Dried meat; Salted meats; Packaged meats; Smoked meats; Preserved meat; Canned meat; Mincemeat [chopped meat]; Freeze-dried meat; Prepared meat dishes; Garlic [preserved]; Garlic paste; Dried nuts; Edible nuts; Salted nuts; Spiced nuts; Roasted nuts; Nut being cooked; Prepared nuts; Processed nuts; Preserved nuts; Candied nuts; Shelled nuts; Processed betel nuts; Flavored nuts; Jams; Fruit marmalade; Marmalade; Blueberry jams; Yoghurt; Yoghurt desserts; Soya yoghurt; Flavoured yoghurts; Fruit flavoured yoghurts; Dried pulses; Preserved pulses; Processed Pulses; Processed vegetables; Processed vegetables; Pickled vegetables; Frozen vegetables; Vegetable preserves; Peeled vegetables; Vegetables, cooked; Vegetables, dried; Mixed vegetables; Bottled vegetables; Cut vegetables; Frozen vegetables; Almond milk; Kephir [milk beverage]; Coconut milk; Coconut milk powder; Coconut milk for culinary purposes; Coconut milk [beverage]; Coconut milk used as beverage; Soya milk [milk substitute]; Soya milk [milk substitute]; Yoghurt; Drinking yogurts; Meat; Preserved meat Preserved meat; Processed fish; Butter; Margarine substitutes; Margarine.

Cheese flavored puffed corn snacks; Fruit teas; Jasmine tea; Fruit flavoured tea [other than medicinal]; Earl grey tea; Rose hip tea; Iced tea; Lime tea; Roasted barley tea [mugicha]; Onion or cheese biscuits; Barley-leaf tea; Instant black tea; Tea (Non-medicated -) consisting of cranberry leaves; Lime blossom tea; Tea-based beverages; Tea; Acanthopanax tea (Ogapicha); Tea (Non-medicated -) consisting of cranberry extracts; Ginseng tea; Tea substitutes; Chinese matrimony vine tea (Gugijacha); Citron tea; Preparations for making beverages [tea based]; Japanese green tea; Tea of salty kelp powder (kombu-cha); Oolong tea; Apple flavoured tea [other than for medicinal use]; Tea-based beverages with fruit flavoring; Tea cakes; Mate [tea]; Cheese curls [snacks]; Tea (Nonmedicated-) consisting of cranberry leaves; Coffee, teas and cocoa and substitutes therefor; Teas (Non-medicated -) flavoured with lemon; Tea-based beverages; Teas (Non-medicated-) containing lemon; Green tea; Crackers flavoured with cheese; Herb teas, other than for medicinal use; Jasmine tea; Darjeeling tea; Asian apricot tea (maesilcha); Tea-based beverages; Peppermint tea; Tea for infusions; Sage tea; Rosemary tea; Biscuits for

cheese; Chai tea; Tieguanyin tea; Crackers filled with cheese; Rooibos tea; Cheese-flavored biscuits; Instant Oolong tea; Chamomile tea; Ginger tea; Yellow tea; Macaroni with cheese; Oolong tea; Fruit teas; Orange flavoured tea [other than for medicinal use]; White tea; Theinefree tea; Instant green tea; Tea (Non-medicated -) consisting of cranberry extracts; Instant tea; Instant tea [other than for medicinal purposes]; Black tea [English tea]; Cheese curls [snacks]; Packaged tea [other than for medicinal use]; Yujacha (Korean honey citron tea); Fermented tea; Theine-free tea sweetened with sweeteners; Flavourings for cheeses; Instant white tea; Kelp tea; Buckwheat tea; Iced tea mix powders; Cheese curls [snacks]; Wine vinegar; Cheese sauce; Garlic juice; Tea (Non-medicated -) sold loose; Ginseng tea [insamcha]; Tea-based beverages; Chrysanthemum tea (Gukhwacha); Iced tea (Non-medicated -); Black tea; Cereal snack foods flavoured with cheese; Lapsang souchong tea; Roasted brown rice tea; Red ginseng tea; Flavourings of tea; Tea of parched powder of barley with husk (mugi-cha); White lotus tea (Baengnyeongcha); Gruel, with a milk base, for food; Instant porridge; Chocolate beverages with milk; Chocolate food beverages not being dairy-based or vegetable based; Milk chocolates; Dairy-free chocolate; Milk chocolates; Porridge oats; Salad dressings containing cream; Milk chocolate bars; Ices; Chocolate-based beverages with milk; Chocolate food beverages not being dairy-based or vegetable based; Coffee-based beverage containing milk; Porridge oats; Porridge; Non-dairy ice cream; Ice cream; Ice lollies being milk flavoured; Ice lollies containing milk; Ice milk bars; Ice milk [ice cream]; Dairy ice cream; Non-medicated confectionery containing milk; Milk tablet candy; Dairy confectionery; Tablet (confectionary); Dulce de leche; Frozen dairy confections; Non-medicated confectionery having a milk flavour; Chocolate beverages with milk; Coffee beverages with milk; Cocoa beverages with milk; Milk chocolate teacakes; Bases for making milk shakes [flavourings]; Vla [custard]; Filters in the form of paper bags filled with coffee; Chicory based coffee substitute; Vegetal preparations for use as coffee substitutes; Coffee substitutes [artificial coffee or vegetable preparations for use as coffee]; Vegetable based coffee substitutes; Coffee substitutes [grain or chicory based]; Artificial coffee; Artificial coffee; Artificial coffee; Coffee concentrates; Instant coffee; Sugar-coated coffee beans; Beverages based on coffee substitutes; Chocolate based fillings; Coffee-based beverages containing ice cream (affogato); Coffee-based beverages; Coffee-based beverages; Coffee-based beverages; Coffeebased beverages; Vegetal preparations for use as coffee substitutes; Preparations for making beverages [coffee based]; Preparations of chicory for use as a substitute for coffee; Iced coffee; Ice beverages with a coffee base; Mixtures of coffee and chicory; Mixtures of coffee and malt; Mixtures of coffee; Mixtures of coffee essences and coffee extracts; Chicory mixtures, all for use as substitutes for coffee; Mixtures of malt coffee with cocoa; Mixtures of malt coffee with coffee; Mixtures of malt coffee extracts with coffee; Barley for use as a coffee substitute; Coffee in whole-bean form; Chicory [coffee substitute]; Chicory and chicory mixtures, all for use as substitutes for coffee; Chicory for use as substitutes for coffee; Coffee capsules; Decaffeinated coffee; Artificial coffee; Freeze-dried coffee; Ground coffee; Coffee in whole-bean form; Chocolate coffee; Flavoured coffee; Coffee [roasted, powdered, granulated, or in drinks]; Malt coffee; Coffee (Unroasted -); Coffee; Brown sauce; Coffee flavorings [flavourings]; Roasted coffee beans; Roasted barley and malt for use as substitute for coffee; Prepared coffee and coffee-based beverages; Coffee in brewed form; Prepared coffee beverages; Coffee oils; Extracts of coffee for use as flavours in foodstuffs; Extracts of coffee for use as flavours in beverages; Coffee extracts for use as substitutes for coffee; Chicory extracts for use as substitutes for coffee; Coffee extracts; Malt coffee extracts; Coffee based fillings; Coffee extracts for use as substitutes for coffee; Coffee flavorings [flavourings]; Coffee essences; Ground coffee; Ground coffee beans; Coffee (Unroasted -); Aerated beverages [with coffee, cocoa or chocolate base]; Tortilla snacks; Snack foods prepared from maize; Crispbread snacks; Cerealsbased savoury snacks; Corn-based savoury snacks; Flour based savory snacks; Ready to eat savory snack foods made from maize meal formed by extrusion; Cereal-based snack food; Rice cake snacks; Snack foods consisting principally of extruded cereals; Cereal-based snack food; Cereal-based snack food; Multigrain-based snack foods; Snack food products made from cereal flour; Snack food products made from soya flour; Snack food products made from potato flour; Cereal-based snack food; Snack foods made from corn and in the form of puffs; Snack foods made from corn and in the form of rings; Snack food products made from rice flour; Ricebased snack food; Snack foods made of whole wheat; Snack foods made from wheat; Snack foods consisting principally of confectionery; Snack foods consisting principally of bread; Snack foods consisting principally of pasta; Rice-based snack food; Cereal-based snack food; Snack foods made from wheat; Rice-based snack food; Cereal-based snack food; Snack foods made from corn; Snack foods made from corn; Snacks manufactured from muesli; Cereal-based snack food; Fruit cake snacks; Snack bars containing a mixture of grains, nuts and dried fruit [confectionery]; Extruded wheat snacks; Extruded snacks containing maize; Puffed cheese balls [corn snacks]; Aromatic preparations for making non-medicated infusions; Aromatic preparations for making non-medicated tisanes; Herbal infusions; Infusions, not medicinal; Honey; Biological honey for human consumption; Honey glazes for ham; Sweet spreads [honey]; Breakfast cereals flavoured with honey; Natural honey; Natural ripe honey; Herbal honey; Honey; Helichrysum honey; Truffle honey; Sugars, natural sweeteners, sweet coatings and fillings, bee products; Sugar, honey, treacle; Breakfast cereals containing honey; Honeycomb toffee; Manuka honey; Achar pachranga (fruit pickle); Flavourings made from fruits [other than essential oils]; Pastries containing creams and fruit; Pastries containing fruit; Fruit filled pastry products; Flavourings made from fruits; Crumble; Breakfast cereals containing fruit; Fruit confectionery; Fruit sugar; Sweetmeats [candy] containing fruit; Panettone; Fruit drops [confectionery]; Food mixtures consisting of cereal flakes and dried fruits; Fruited scones; Biscuits containing fruit; Fruit vinegar; Ice cream with fruit; Oat clusters containing dried fruit; Iced fruit cakes; Fruited malt loaf; Chocolate coated fruits; Fruit breads; Frozen pastry stuffed with meat and vegetables; Frozen prepared rice with seasonings and vegetables; Pies containing vegetables; Pastries consisting of vegetables and poultry; Pastries consisting of vegetables and meat; Pastries consisting of vegetables and fish; Flavourings made from vegetables [other than essential oils]; Bibimbap [rice mixed with

vegetables and beef]; Rice; Husked rice; Prepared rice; Cooked rice; Instant rice; Enriched rice; Glutinous rice; Rice sticks; Rice crisps; Rice tapioca; Rice cakes; Rice biscuits; Rice salad; Rice mixes; Rice crusts; Rice porridge; Chamomile-based beverages; Drinking chocolate; Drinking cocoa paste; Flavourings for beverages; Chili oil for use as a seasoning or condiment; Powdered garlic; Garlic puree; Minced garlic [condiment]; Chocolate-coated nuts; Coated nuts [confectionery]; Chocolate coated macadamia nuts; Frozen yogurt confections; Farinaceous food pastes; Prepared pasta; Deep frozen pasta; Pasta containing stuffings; Fresh pasta; Wholemeal pasta; Flour; Tapioca flour; Cereal flour; Oatmeal; Oatmeal; Frozen yoghurt [confectionery ices]; Fruit jellies [confectionery]; Fruit gums [other than for medical use]; Jelly beans; Edible ices; Confectionery ices; Fresh pasties; Frozen dough; Cake dough; Pastry mixes; Dressings for salad; Vinegar.

Fresh fruits and vegetables; Mixed fruits [fresh]; Organic fresh fruit; Unprocessed fruits; Mandarins [fruit, fresh]; Fresh fruits; Fresh corni fructus (Sansuyu) in the nature of live plants; Mushrooms, fresh; Fresh passion fruit; Seeds for fruit; Tropical fruits [fresh]; Fresh noni fruit; Fresh fruits, nuts, vegetables and herbs; Berries, fresh fruits; Unprocessed fruits; Garden herbs, fresh; Unprocessed vegetables; Organic fresh vegetables; Paddy; Unprocessed rice; Garlic, fresh; Unprocessed garlic; Fresh green garlic; Unprocessed nuts; Fresh pulses; Fresh pulses; Oats; Unprocessed oats; Live fish.

Lime juice for use in the preparation of beverages; Blackcurrant juice; Maple water; Grape juice; Watermelon juice; Tomato juice [beverage]; Condensed smoked plum juice; Cranberry juice; Lemon squash; Mixed fruit juice; Orange squash; Mango juice; Birch water; Alcohol free wine; Orange juice; Pomegranate juice; Melon juice; Beer and brewery products; Lemon juice for use in the preparation of beverages; Guava juice; Grapefruit juice; Non-alcoholic beverages; Non-alcoholic beverages; Non-alcoholic fruit juice beverages; Non-alcoholic fruit extracts; Non-alcoholic beverages flavoured with tea; Non-alcoholic beer flavored beverages; Non-alcoholic cocktail bases; Vitamin fortified non-alcoholic beverages; Non-alcoholic beverages containing fruit juices; Non-alcoholic drinks enriched with vitamins and mineral salts; Juices; Non-alcoholic beverages; Aerated juices; Vegetable juices [beverages]; Aloe vera juices; Vegetable juices [beverages]; Aerated fruit juices; Concentrated fruit juice; Organic fruit juice; Apple juice beverages; Squashes [non-alcoholic beverages]; Fruit-based soft drinks flavored with tea; Frozen fruit-based beverages; Non-carbonated soft drinks; Low-calorie soft drinks; Fruit flavored soft drinks; Non-alcoholic beverages flavoured with coffee; Colas [soft drinks]; Cream soda; Water-based beverages containing tea extracts; Coconut-based beverages; Ginger juice beverages; Mung bean beverages; Mineral enriched water [beverages].

Alcoholic tea-based beverage; Fruit wine; Fortified wines; Wine; Acanthopanax wine (Ogapiju); Sparkling wines; Alcoholic essences; Alcoholic extracts; Spirits [beverages]; Premixed alcoholic beverages; Rice alcohol; Digesters [liqueurs and spirits]; Alcoholic beverages (except beer); Alcoholic carbonated beverages, except beer; Alcoholic cocktails containing milk; Grain-based distilled alcoholic beverages; Japanese regenerated liquors (naoshi); Coffee-based liqueurs; Flavored tonic liquors; Sugarcane-based alcoholic beverages; Aguardiente [sugarcane spirits]; Alcoholic cocktails in the form of chilled gelatins; Alcoholic jellies.

The scope of AFQ Certification covers the following:

- a) Only products included in the AFQ product list (5)
- b) Only products that are produced by producers themselves. Producers cannot receive certification for the production of products that are not produced by themselves.

6. AUDIT PROCESS

6.1 Internal audits

- a) The applicant shall undertake internal audits of all producers and/or production sites, covering all products and processes under the certification scope to verify and ensure compliance with the certification requirements.
- b) A minimum of one internal audit of the QMS or/and FSMS to be carried out by the internal auditor before the first CB audit and thereafter once per annum.

6.2 Certification Body Audits

- a) These audits shall be carried out by a CB inspector or auditor.
The CB shall inspect the complete checklist.
The audit shall cover:
 - All accepted products and production processes;
 - All registered production sites;
 - Each registered product handling unit;
 - Where relevant, the administrative sites.
- b) Each producer shall undergo one announced CB audit at the initial assessment and thereafter once per annum.

6.3 Non-Conformance

Non-conformance (with the AFQ Certification Rules): A AFQ rule that is necessary for obtaining the certificate.

Contractual Non-Conformances: Breach of any of the agreements signed in the contract between the

CB and the producer related to AFQ issues.

Case examples: trading with a product that does not comply with legal requirements; false communication by the producer regarding AFQ Certification; AFQ trademark misuse; or payments are not made in accordance with contractual conditions; etc.

If a major part of the audit checklist is not fulfilled, a nonconformity will be detected. More specifically, all parts of the audit must be documented (Audit Checklist: Part A, Part B, Part C and Part D).

If a non-conformance is detected, the producer shall be sanctioned accordingly until effective implementation of the corrective actions for the entire production process has taken place. Depending on the non-conformances, the certification body will either schedule a follow-up audit or request the submission of missing documentation (maximum of 28 days).

During an audit of a producer who has not registered for AFQ, the CB detects the sale of non-AFQ products of the same type the producer has certified. In this case, the CB shall immediately suspend the producer. Suspension can only be lifted after compliance with all traceability and segregation requirements of the products.

6.4 Certification Decision

The CB shall make the certification decision within a maximum of 28 calendar days after the end of the audit.

6.5 Product Suspension

- a) If the cause of the non-conformance is not resolved within the defined period (maximum of 28 days), a suspension shall be imposed by the Certification Body or the producer group on its members immediately.
- b) CBs can lift product suspensions imposed on producers and producer groups issued by them.
- c) A suspension can be applied to one, several or all of the products covered by the certificate.
- d) During the period of suspension, the producer is prohibited from using the AFQ logo/trademark, license/certificate or any other type of document that is in any way linked to AFQ in relation to the suspended product.
- e) If the cause of the suspension is not resolved within the defined period, a cancellation is imposed.
- f) The suspension remains as long as the CB or producer group does not lift it or impose a cancellation.

6.6 Self-declared Product Suspension

- a) A producer or producer group may voluntarily ask the CB for a suspension of one, several or all of the products covered by the certificate (unless a CB has already imposed a sanction).
- b) This suspension will not delay the renewal date, nor will it allow the producer to avoid paying registration and other applicable fees.
- c) The same applies for members of a producer group who may voluntarily ask the respective group to temporarily suspend their product(s).

6.7 Cancellation

- a) A cancellation of the contract shall be issued where:
 - (i) The CB finds evidence of fraud and/or lack of trust to comply with AFQ requirements, or
 - (ii) A producer/producer group cannot show evidence of implementation of effective corrective action before the suspension period set by the CB/producer group has elapsed.
- b) A cancellation of the contract results in the total prohibition (all products, all sites) of the use of the AFQ logo/trademark, license/certificate, or any device or document that may be linked to AFQ

6.8 AFQ Certificate and Certification Cycle

- a) The AFQ Certificate can only be issued to the applicant legal entity SANA.
- b) A certificate is not transferable from one legal entity to another when production sites change legal entity. In this case a complete audit, following the rules for subsequent audits, is required.
- c) The certification cycle is 12 months subject to any sanctions and extensions in accordance with the scope described.

6.9 Maintenance of AFQ Certification

- a) The registration of the producer and the proposed products for the relevant scopes shall be

confirmed with the CB *annually before* the expiry date.

- b) The producer shall send the samples to the laboratory **annually**.
- c) The auditor shall conduct an audit **annually**.

7. EXTENSION OF THE CERTIFICATE

The extension of the CERTIFICATE may be granted:

- a) new product types produced in the same production plant
- b) same product types produced in different units of the client

The extension shall be made on the basis of a new Application and the relevant documentation, in accordance with the relevant Specific Product Certification Regulations, of the organization to SANA, the performance of the required Audits and a decision by the Certification Manager.

The required Checks are in principle and, where appropriate, the following:

- a) If the organization wishes to extend the certificate or mark to additional product types manufactured in the same production unit, it is generally not necessary to carry out an additional audit of the production unit and the tests to be carried out are specified in the relevant Specific Product Certification Regulations.
- b) If the organization wants to extend to the same product types produced in other production units, all checks for each additional unit are repeated.

In any event, deviations from the points referred to in (a) and (b) above may occur if the actual needs require so and by a reasoned decision. If the decision is positive for the extension of the certificate or mark and to the award of the corresponding Certificates of Conformity, supervision shall be exercised in principle and as appropriate as follows:

- (i) If the certificate or mark has been extended to additional product types manufactured in the same production unit, the tests may be carried out simultaneously for all types in accordance with the requirements of the respective Specific Regulations
- (ii) If the certificate or mark has been extended to the same product types produced in other production units, supervision shall be performed for each production unit separately.

In order to extend the Certification scope, the organization must submit a new Application and, where appropriate, the relevant documentation to SANA.

8. CUSTOMER'S RIGHTS AND OBLIGATIONS

Client may use the certificate granted without any restrictions for business purposes, particularly in the case of offers, order confirmation and customer's deals. It may also use it for projection purposes or to demonstrate compliance of the product with the exact Standard with which it is certified. Client may also request a copy of SANA's Certified Product Registry.

The client in order to proceed with the certification shall sign a legally agreement with SANA.

The Client shall be required to:

- a) Provide SANA with all the elements and information necessary to complete the certification.
- b) Always meet certification requirements, including the implementation of appropriate changes, when certified by SANA and inform the Certification Body when changes are made that may affect compliance with certification requirements (e.g. legal form, commercial reasons, organizational structure, ownership, administrative reasons, product or production method modification, contact details and production units, main changes to the documentation).
- c) Allow free access to the premises of his company and to the records necessary for certification and ensure that the competent staff of his company are fully involved during the evaluation phase. It shall also be obliged to grant free access to the above and to the inspectors of the Accreditation Body whenever requested to do so.
- d) Be able to accept announced and unannounced audits by SANA.
- e) Inform SANA of any change in the elements of the technical file it has submitted to SANA, as well as its production process and/or the quality system it applies, which have an impact on the certification granted. This information should be submitted in writing within twenty (20) days of the implementation of the change. Otherwise, SANA may take appropriate measures (such as withdrawal of the certificate)
- f) If SANA decides that the changes made require further testing, the client shall be informed in writing.
- g) Respect the decisions of SANA concerning the certification of its product, in particular those concerning the withdrawal, suspension or termination of the certificate. In such cases it must stop advertising or making any reference to certification and return the certificate granted to SANA as soon as possible.

- h) Use and display only the certification and/or copies of this particular product and/or the certification field and the standards with which it was certified.
- i) Keep a record of complaints of his clients and when requested to make it available to SANA inspectors/auditors.
- j) Indicate the necessary action in the event of complaints from its clients where defects in its certified products are found affecting their compliance with the certification requirements and keep records of the above actions. Keep a record of all complaints regarding compliance with the certification requirements and make available to the certification body upon request. It should also take appropriate action with regard to complaints and deviations of products affecting compliance with certification requirements.
- k) To fulfill its financial obligations to SANA for the certification of its product and the costs of inspectors/auditors, in accordance with SANA's pricing policy.
- l) Customer shall take all necessary actions to:
 - The performance of the evaluation, including the provision for the examination of documentation and records, as well as access to relevant client equipment, location(s), area(s), staff and subcontractors.
 - The Investigation of complaints.
 - Participation of observers, if necessary
- m) The Client may object to the certification only in respect of the scope of the certification. Where it provides copies of the certification documents to others, those documents should be reproduced entirely or as determined by the certification scheme.
- n) When reporting by the Client on the certification of products on media, such as documents or brochures, it shall comply with the certification body's requirements or as specified in the certification scheme and comply with the requirements imposed by the certification scheme on the use of the compliance marks and product information.
- o) If the certification applies to a series of production, the certified product shall continue to meet the product requirements.

SANA is not liable for the disposal of defective products by a certified customer to third parties, nor is it liable for damage as a result of the above.

9. CONFIDENTIALITY

The contents of the report, together with any other notes made during the Inspection/Audit, shall be strictly confidential and shall not be communicated to a third party without the written consent of the organization, unless required by the supervising authorities eg Accreditation Body

SANA staff are bound by professional secrecy and therefore all documents, records, information, etc. a client acquired or managed during the operation of the certification activity shall be considered as strictly confidential and shall be used solely for the purposes of conducting the assessments. Information about the client obtained from sources other than the client, will be treated as confidential.

The customer concerned should recognize that all documents delivered to him by SANA and which form part of the certification process (e.g. Regulations, Inspection Report and any other relevant document) are owned by SANA.

The customer commits not to reproduce and dispose of them to third parties without the written approval of SANA.

10. APPEALS-OBJECTIONS- COMPLAINTS

In the case of appeals, objections and complaints, SANA has a documented procedure for handling them. The organization shall in any of the above cases to contact SANA in any way (by telephone, in writing or electronically) in order to effectively manage any incident. The organization may appeal against the decisions of the Product Certification Manager within one month of notification of the decision.

SANA has applied a procedure for the management of objections, appeals and complaints of organizations, which shall be available if necessary.

11. REGULATION REVIEWS

Any decision to review this Regulation shall be notified in writing to organizations to which a product certificate has been issued.

In cases of disagreement between the organization and the changes, the organization may discontinue the use of the certificate.

12. OBLIGATIONS OF SANA

SANA undertakes responsibility to the customer for adhering to the articles of these Rules and the decisions taken within it.

SANA shall carry out inspections and evaluations with qualified staff in the best way, in accordance with their knowledge and experience.

If a client makes reasoned complaints about the quality and objectivity of a particular inspection/audit, SANA shall carry out a new inspection/audit at its own expense, and if necessary, with different inspectors.

Beyond the above procedure, SANA does not assume any further responsibilities.

For certification fields within the scope of certification of EU Legislation SANA informs the Notifying Authority of the following:

1. Any refusal, restriction, suspension or withdrawal of certificates
2. Any circumstances affecting the scope of and conditions for notification
3. Any request for information on conformity assessment activities performed which they have received from market surveillance authorities
4. On request, conformity assessment activities performed within the scope of their notification and, any other activity performed, including, cross-border activities and subcontracting.

SANA provides the other bodies notified under the same community harmonization legislation carrying out similar conformity assessment activities and covering the same products with relevant information on issues relating to negative and, on request, positive conformity assessment results.

SANA is not liable in the event that claims for liability arise for damage caused by defective products or services of the certified customer.

In cases where such requirements arise, the customer is obliged to inform SANA immediately and in writing.

SANA has an obligation to inform the customer, as well as the relevant National Bodies, when complaints are received about the quality of its products.

SANA is required to treat as confidential all information obtained during the certification process and reported to the client, except that published in the Register of Certified Products and not to disclose it to third parties without its approval

13. REFERENCE DOCUMENTS

- i. ISO/IEC 17065:2012 Conformity assessment — requirements for bodies certifying products, processes and services
- ii. ISO/IEC 17020:2004 General criteria for the operation of various types of bodies performing inspections.
- iii. ISO/IEC 17025:2005 General Requirements for the competence of testing and calibration laboratories.
- iv. ISO/IEC 17011:2004 General Requirements for accreditation bodies accrediting conformity assessment bodies.
- v. ISO 19011:2011 Guidelines for quality and/or environmental management systems auditing.
- vi. EN ISO/IEC 17021:2011 Conformity assessment – requirements for bodies providing audit and certification of management systems
- vii. ISO/IEC Guide 53: 2005, Conformity assessment – Guidance on the use of an organization's quality management system in product certification
- viii. E.A. - 6/01, General requirements for bodies operating product certification systems
- ix. ISO/IEC 17030:2021 Conformity assessment — General requirements for third-party marks of conformity
- x. ISO/IEC 17067:2013 Conformity assessment — Fundamentals of product certification and guidelines for product certification schemes

ANNEX I.1 RULES FOR USE OF AFQ TRADEMARK AND LOGO

1. Terms of use and penalties

- a) The mark is used only in accordance with the provisions of this regulation.
- b) There are annual fees for the use of the trademark which can be found by each user at the following hyperlink: <https://www.foodoxys.com/afq/fees/>
- c) The trademark can only be used by natural or legal persons who have paid the corresponding fees for its use.
- d) The certification mark concerns the products in point 5 and an annual renewal of product certification is required.
- e) The display of the mark and its color may not be modified by the beneficiaries or reduced to such an extent that the display is not clear.
- f) Beneficiaries may use the mark as follows:
 - By placing it in product packaging that is certified.
 - Displaying it on websites or social media or in their promotional material, but making explicit reference to the products to which the certification mark refers.
- g) The use of the mark in a misleading manner is generally not permitted.
- h) Violations of the regulations of use entail the following sanctions which are unilaterally imposed (cumulatively or individually) by Foodoxys:
 - i. Claim the removal (temporarily or permanently) of the mark from product packaging, websites, social media and/or from promotional material of users of the mark
 - ii. Claim the publication of an announcement on social media, website and/or in the media on behalf of the right of use, with which the right of use will be notified of the imposition of the sanction of removal of the use of the mark.
 - iii. To claim the payment of a penalty clause equal to five times the fees for the use of the mark for one year.

2. Entitled persons for use of the mark

- (i) Beneficiaries of the use of the mark can be legal entities or natural persons who professionally carry out business operations in which they produce or cultivate or standardize the products referred to in point 5 of this Regulation.
- (ii) Foodoxys may request from the beneficiaries all the necessary documents to prove their status.

3. Specifications of Logo

- a) The producer shall only use the trademark and, if applicable, the AFQ QR code logo in the manner provided by AFQ and shall not alter, modify, or distort them in any way.
- b) The AFQ logo shall always be obtained from the AFQ Secretariat. This will ensure that it contains the exact corporate color and format, as below:

AFQ Logo placement:

- (i) Included in the label artwork
- (ii) With other certifications
- (iii) Off label, separate sticker on the packaging
- (iv) This icon can be placed on the front and/or back of the label approved by FoodOxys
- (v) Includes the unique number from the FoodOxys checks
- (vi) This symbol is provided ready-made by FoodOxys. No changes need to be made.
- (vii) This icon follows the ratio:
 - AFQ & CHECK centered with the outline
 - CHECK has the same width as the letters AFQ



In case of transparency or multi-colored background the inner frame may become white:



Alternatively, it can be expressed as a scored AFQ:



ANNEX I.3 AFQ PAPER CERTIFICATE TEMPLATE

Certificato - Zertifikat - Certificat - Certifikát - Сертификат - 証明書



CERTIFICATE

Swiss Approval North America

Certifies that:

Enter Product Name

Enter Company Name and Address

Is conformed to the **AFQ** requirements, according to:

AFQ
CHECK



FoodOxys Product Certification Scheme

Issue date:

Registration No.:

Valid from Insert date until:

Initial certification date:



Authorized Signatory

This certificate was issued upon assessment according to Swiss Approval's certification procedures and is subject to satisfactory annual surveillance audits. The certificate can be authenticated at www.swissapproval.ch/afq/afq-cert-verify

 **Swiss Approval North America**
 2901 CHATELAIN ROAD, SUITE 10, SPRINGFIELD, ILLINOIS, 62781, United States of America
 E-mail: info@swissapproval.ch, Website: www.swissapproval.ch

12-01-000-000-AFQ (Rev 0) Swiss System 01.02.2016

CERTIFICATE INFORMATION - NOTES

- a) The paper certificate issued by a CB shall conform to the templates.
 - b) The scope of certification shall be clearly defined in the certificate.
 - c) Date of certification decision: Date when the CB makes the certification decision after all non-conformances are closed
 - d) AFQ CHECK Logo and FoodOxys Certification Scheme
-
- 1. The Certification Body (CB) logo shall always appear on all certificates.
 - 2. The number given by the Accreditation Body to the Certification Body shall be on all accredited certificates.
 - 3. The logo of the scheme on accredited AFQ Certificates: The AFQ logo shall be added.
 - 4. Name of the certificate holder (legal entity) and the address shall be printed on the paper certificate. The address includes that of the legal entity and of the production site. If these are different, and there is only one site, the site address can be included on the certificate or in the annex. In case of multisite producers, the addresses of the registered production sites shall be listed in the certificate annex.
 - 5. The country of production shall appear on all certificates.
 - 6. Certified product(s) shall always be listed according to the AFQ product list.
 - 7. Date of issue is the printing date of the paper certificate. It shall be added to the first page of the certificate and to the annex to connect each other. This date may instead be included in the footer of each page of the certificate and annex.
 - 8. The certificate “valid from” date defines the beginning of a certification cycle.
 - 9. The certificate “until” date is the expiry date of the certificate.