

The scope of ROSE POULTRY's environmental management system

Scope VF:

Slaughtering of chickens, portioning, marinating, mincing and packing (MAP, vacuum and foil) of fresh and frozen chicken products. Mixing, filling, cooking and packing in foil of cooked, chilled and frozen chicken meat products.

The scope is limited to all activities related to environment and safety at the plant, staff, purchasing of goods and services and our direct emissions and external waste.

Scope SF:

Cutting, marinating, mechanically deboning, freezing and packing in plastic bags of frozen chicken products. Marinating, frying chicken products, chilled or frozen, packed in trays or plastic bags.

The scope is limited to all activities related to environment and safety at the plant, staff, purchasing of goods and services and our direct emissions and external waste.