Gist Netherlands B.V. transports a wide variety of products; in case these products are transported simultaneously it is important that these products can't affect one and other. A negative affect could occur in various ways.

Transfer of odors:
This means that for example no products with strong odors such as fish or certain chemical substances are being combined with any open food products as these susceptive to absorb odors of its surrounding.
This is further clarified in the table below:

Type of product	Combine wit	Permitted?	Unless
Open food	Packed non-food	✔	packed non-food is not odorous
Open food	Chemical products	✘	
Open food	Flowers and plants	✘	
Open food	Packed food	✔	packed food is not odorous

Cross contamination with allergens:
This means that a product that doesn't contain allergens is exposed to products that does contain allergens and are being contaminated this way. The most significant allergens are (The highlighted allergens are allergens that are frequently carried by Gist Netherlands B.V.:

- Cereals that contain gluten (e.g. wheat, rye, oats, spelt and Kamut or any hybrids of these species) and products extracted from cereals that contain gluten..
- Shellfish and products extracted from shellfish
- Eggs and products extracted from eggs.
- **Fish and fish containing products.**
- Peanuts and products extracted from peanuts.
- Soy and soy-based products
- **Milk and products extracted from milk(including lactose)**
- **Nuts, e.g. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashewnuts (Anacardium occidentale), pecans (Carya illoiesis (Wangenh.) K. Koch), Brazil nuts(Bertholletia excelsa), pistachios (Pistacia vera), macadamianuts.(Macademia ternifolia) and products extracted from nuts.**
- Celery and products extracted from celery (both seed and celeriac)
- Mustard and mustard-based products (presumed that this is concerning products extracted from mustard seed)
- Sesame seed and sesame seed-based products
- Sulfur dioxide and sulphites in any higher concentrations as 10 mg/kg or 10mg/l expressed as SO_2.
- Lupine and products extracted from Lupine.
- Molucs and products extracted from Molucs

Handling products that contain allergens:

- Sort products by species so don't stack any products that contain walnuts on top of products that don't contain walnuts.
- Place products that contain allergens always in the lower racking.
  Be aware that products are stored under the right conditions, preferably in original undamaged closed off packaging
- Clean all fridges frequently.
- Be aware that whilst unloading incoming shipments the products are not adjacent to any unpacked products that contain allergens in the cargo space.

Transfer of ethylene:
Open food may not be combined with flowers and/or plants due to potential transfer of ethylene.

Please note the ethylene producing fruit and vegetables and also fruits and vegetables that are susceptive to ethylene.

Climacteric fruit (producing ethylene)
- Apple (Pyrus malus)
- Apricot (Prunus armeniaca)
- Asparagus
- Avocado (Persea gratissima)
- Banana (Musa sapientum)
- Cantaloupes
- Cherimoya
- Persimmons
- Guava
- Honeydew Melons
- Kiwis quincesMango (Mangifera indica)
- Nectarines
- Orrangel (Citrus sinensis)
- Papaya (Carica Papaya)
- Passion fruits (Passiflora edulis)
- Peach(Prunus persica)
- Pear (Pyrus communis)
- Plum (Prunus americana)
- Rambutan
- Tomato (Lycopersicum esculentum)
- Figs (Ficus carica)
- Plantain

Non-climacteric fruit (Produce little to non-ethylene)
- Cherry (Prunus avium)
- Cucumber (Cucumis sativus)
- Grapes (Vitis vinifera)
- Lemmons (Citrus limon)
- Melons (Cucumis melo)
- Pineapple (Ananas comosus)
- Strawberry (Fagaria vesca americana)

Susceptive for ethylene
- All vegetables with green leaves
- Endive
- Beans
- Broccoli
- Brussels sprouts
- Cauliflower
- Egg plant
- Green beans
- Cucumber
- Kiwi
- Avocado
- Mango
- Okra
- Peppers
- Parsley
- Spinach
- Squash
- Watercherry
- Watermelon
- Whit cabbage
- Carrots
- Sweet potatoe