

# FOOD SAFETY POLICY

Food safety, quality and customer satisfaction are our top most priorities, and management will strive to exceed those expectations at all times by using FSSC 22000 Standard as a tool.

Management is fully committed to ensure that adequate resources are available at all times to support the development, implementation, maintenance and ongoing improvement of the FSSC 22000 Standard. Management has appointed a representative, who has been provided with the responsibility and adequate authority to lead the development, implementation and maintenance of the FSSC 22000 Standard.

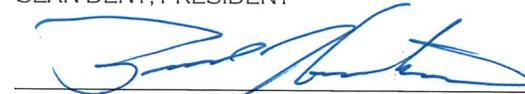
A recognized food safety system (HACCP and pre-requisite programs) has been established, based on the requirements of the Codex Alimentarius Commission, as well as relevant legislations and customer requirements.

Management is committed to review the programs in place at least annually to determine continual improvements required. The programs are being audited by a reputed third party international organization. The food safety and quality programs will be re-assessed and validated, as required by legislations, and whenever changes are implemented having a significant impact on food safety, quality and legality.



SEAN DENT, PRESIDENT

9-JAN-2026



PAUL HARTMAN, CEO

9-JAN-2026

