

We are committed to provide and sustain quality and safe fine food chemicals (Wheat Flour Treatment Products, Bread Improver Products, Special Baking Fats and Oils, Cake Improver Products, Cake Mixes, Emulsifier Products, Baking Enzyme Products and Leavening/Aerating Agents) which are geared to satisfy technical and practical requirements of all our esteemed Customers and which comply with all relevant statutory and regulatory requirements in all markets we serve.

This is in line with our objectives which include:

- Operating and continual improvement of a Food Safety Management System in accordance with the requirements of the **FSSC 22000 Version 5(ISO 22000:2018+ISO/TS 22002_1:2009 +Additional requirements)**
- Consistent delivery to our customers, products that totally meet and/or exceed their expectations.
- Reduction of wastage in terms of: materials, time, space, rework and other resources.
- Continuous training of employees to empower them to make quality conscious decisions and obtain commitment of all to make food safety a collective responsibility.
- Provision of a safe working environment for employees and protecting the environment.
- Continuously evaluate food defense and food fraud prevention mechanisms in the factory to ensure that food safety remains an integral part of operations.

The Policy shall be communicated to and understood by all employees and interested parties and shall be continuously reviewed for continual suitability.

APPROVED BY: MANAGING DIRECTOR

SIGNED: _____

