



Food Safety & Quality Policy

As an industry leading Food Company, we are committed to providing our customers and consumers with products and services which satisfy or exceed their food safety and quality requirements.

Our business is built on a foundation of integrity and trust, and it is important we retain this reputation. We will achieve this by maintaining a trained, experienced and motivated team which is focused on Food Safety, Security and Quality. Evaluation of attitudes, values and beliefs in this area will enable us to identify opportunities to drive further improvement in the product food safety culture. Individual accountability, combined with clear and measurable objectives, culminating in the Food Safety, Product Quality and Hygiene Indices, will support the drive for continuous improvement.

We are committed to open and timely two-way communications which fosters co-operation and support from customers, suppliers and employees alike.

Legal requirements, Codes of Practice, 3rd Party Accreditation and Standard Operating Procedures will be complied with at all times to provide products which deliver against legislative, customer and consumer requirements & expectations in all countries and markets in which we operate. With respect to exports outside of Europe we will respect these countries' legal requirements (Standards), and Good Manufacturing Practice requirements, where they exceed EU/UK specified requirements and in other respects work to the principle of equivalence between the different systems.

The requirements of 3rd party accreditation schemes such as The Global Standard for Food Safety, FSSC 22000, Bord Bia Standard, Red Tractor, Halal and the Organic Farmers and Growers Certification Scheme will be implemented depending on the sites' activities. Such certifications will be maintained for all stages of our process, from sourcing to distribution.

This policy is implemented via our Group Food Safety and Quality Management System which defines a HACCP based approach, integrated with VACCP and TACCP. An independent team audits to verify compliance.

Our Food Safety Forum and proactive engagement in research and development will continue to be significant factors in ensuring we lead the way in Food Safety, Security and Quality.

Signed:

Chris Kirke
President

Date:

05/09/18

Signed:

General Manager

Date:

10/09/2018