



Food Safety Policy

Ingredient Supplier is distributor and repacker of food grade raw material and ingredients. Ingredient Supplier sources its materials from manufacturers in North America and Asia. These materials are sourced in bulk by the tanker, or in drums or totes, or 25KG bags, and are resold as is or packaged down into smaller containers ranging from 8oz. to 5-gallon sized containers.

Ingredient Supplier aims to provide competitive products and competitive service of the highest standards of performance and reliability. By achieving this goal, Ingredient Supplier will consistently satisfy the mutually agreed food safety needs and expectations of its clients, achieve measurable food safety objectives, and ensure that products are always safe to consume and conform to statutory and regulatory requirements and those of the international standards, ISO/TS 22002-1 & ISO 22000:2018.

Ingredient Supplier achieves these objectives through the adoption of a Food Safety Management System containing a Food Safety Policy, as well as other objectives, food safety procedures, and policies that meet legal requirements and industry best practices and so reflect the competence of the company to clients, stakeholders, and other independent authorities.

Ingredient Supplier recognizes that a successful food safety culture can be achieved only by following safe work practices and procedures developed through effective hazard analysis and employee training. In line with this, a Hazard Analysis Critical Control Point (HACCP) System has been introduced following a full hazard analysis of all food related operations. All procedures and control mechanisms within the HACCP System are designed to control any risk to food safety.

To ensure the success of this Food Safety Policy, top management are directly responsible for all food safety matters by ensuring adequate organization and support, equipment and facilities, training and education of all personnel, internal and external communication, reviewing and auditing performance, and driving continuous improvement. Detailed food safety responsibilities for all levels of management are contained in the Food Safety Management System Manual.

The success of the Food Safety Policy relies on all personnel having the necessary competencies related to food safety and being individually responsible for the quality of their work, resulting in a continual improvement culture and work environment for all. All employees are provided with the food safety training necessary to enable them to perform their role and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk.

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