



Frigoken Limited. Food Safety Policy.

Frigoken Limited, a vegetable processing company, is committed to implementing and maintaining an integrated and relevant Food Safety Policy which is based on ISO 22000:2018, IFS Food and BRCGS Food Safety and will ensure consistently safe, quality and authentic products to our Consumers.

To achieve this, the company will: -

- Implement the Food safety policy and the applicable food safety standards.
- Determine and manage external and internal issues that are relevant and has ability to affect food safety, quality, integrity, legality and authenticity of its products
- Ensure the provision of resources and sustainable use of the same to achieve the organization's objectives and foster continual improvement in Food Safety and Quality performance.
- Meet all applicable legal, statutory, regulatory and customer requirements related to food safety.
- Communicate the Food Safety Policy to all employees and other stakeholders associated with the company through appropriate proactive mechanisms.
- Pay attention to complaints, incidents and emergencies related to Consumer Safety and ensure these are investigated and appropriate corrective actions taken to prevent recurrence.
- Foster food safety culture within the organization and involve all staff in the development, implementation and maintenance of the Food Safety culture.
- Provide clearly defined roles & responsibilities, training, communication systems, ethical code of conduct and participation opportunities to promote effective engagement by employees at all levels and interested parties on relevant Quality and Food Safety requirements.
- Align the Food safety Policy to our Business objectives and will always reflect changes and reviews arising from both internal and external audits.
- Continually train all relevant staff on the policy, Good Manufacturing Practices (GMP), Food Defense and General food safety matters.
- Ensure Systems remains relevant and up to date through scheduled audits and continuous reviews and closure of corrective actions.

The Food Safety Policy will be reviewed annually as a minimum and is applicable to all products manufactured on the site. This Policy will be continuously monitored, controlled and restored where necessary, to ensure continual improvement to the system.

This policy is communicated throughout the company and is available to other stakeholders on request.

Karim Dostmohamed.
General Manager.