



## **SPICEKEN EPZ LIMITED. FOOD SAFETY & QUALITY POLICY.**

Spiceken EPZ Limited, a vegetable processing company, is committed to implementing and maintaining an integrated and relevant Food Safety and Quality Policy which is based on ISO 22000, and the GFSI benchmarked standards such as IFS Food and BRCGS Food Safety. The company will ensure consistently safe, quality, legal, and authentic products to the specified quality by Consumers/Customers.

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 and Quality culture within the organization and involve all staff in the development, implementation, maintenance and continuous improvement of the Food Safety and Quality 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.
- Include food safety and quality requirements in the implementation of sustainable practices throughout the supply chain.
- Continually train all relevant staff on this Policy, Good Manufacturing Practices (GMP), Food Safety Standards requirements including 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 of the system.

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

Karim Dostmohamed.  
General Manager.