

QUALITY AND FOOD SAFETY POLICY

We will consistently provide Jams, Natural Fruit Syrup, Flavours, Seasonings, chocolate spread, Ketchup and Vinegar that meet or exceed expectations of customers with respect to quality, food safety, taste and cost.

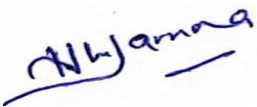
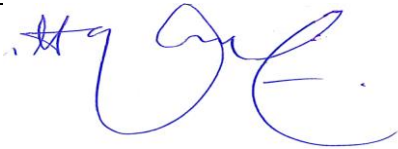
The four pillars of our quality are:

- High quality food ingredients
- Safe and hygienic environment
- Modern machinery
- Well-trained staff

Each individual in our company will understand their contribution to delivering quality products. We will endeavor to continually improve the efficiency and efficacy of our process and that of our partners.

We believe in continuous improvement by:

- Adhering to the requirement of FSSC 22000
- Implementing and managing best available manufacturing processes / practices
- Identification, evaluation and control of safety hazards to provide safe products
- Imparting training to our employees to meet quality requirements and create food safety awareness
- Establishing and timely reviewing of quality and food safety objectives
- Complying with requirements of statutory and regulatory authorities and mutually agreed customer requirements related to food safety.
- We ensure to produce safe, legal and authentic products and commitment to continuously improve the site's food safety and quality culture.
- We also ensure to meet the need and expectation of interested parties and to ensure competencies related to food safety.

Reviewed By:		Approved By:		Issue Date
Designation	Quality Manager	Designation	Managing Director	
Signature		Signature		20.10.2024