

FOOD SAFETY POLICY

We are committed in providing **safe food products (Fried Chicken Flour)** to our customers through:

- Consistently producing safe food and meeting customer's requirements with the implementation of Good Manufacturing Practices (GMP) and HACCP
- Consistently reviewing our Food Safety Management System to ensure compliance with HACCP and statutory & regulatory requirements
- Effective internal and external communications on food safety issues

FOOD SAFETY OBJECTIVES

In-line with our Food Safety Policy, we have established the following food safety objectives, to be achieved and reviewed yearly.

Our food safety objectives are:

1. To produce safe products that complies with the following microbiological requirements:

Total Plate Count	Max 1 X 10 ⁵ cfu/g
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Yeast & Mould	Max 1000 cfu/g
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Coliform	Max 5 X 10 mpn/g
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<i>E. coli</i>	Absent in 1 g
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2. To produce safe products that complies with the following metal contaminant requirements:

Arsenic	Max 0.1 mg/kg
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Lead	Max 0.5 mg/kg
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Antimony	Max 1 mg/kg
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Mercury	Max 0.05 mg/kg
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Cadmium	Max 1 mg/kg
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3. To reduce customer complaint cases on food safety to not more than 1 case per year.

Note:

For objective no 1, sampled finished product shall be sent for microbiological testing every ½ yearly.

For objective no 2, sampled finished product shall be sent for metal contaminant testing every ½ yearly.

Date: 25/01/2019