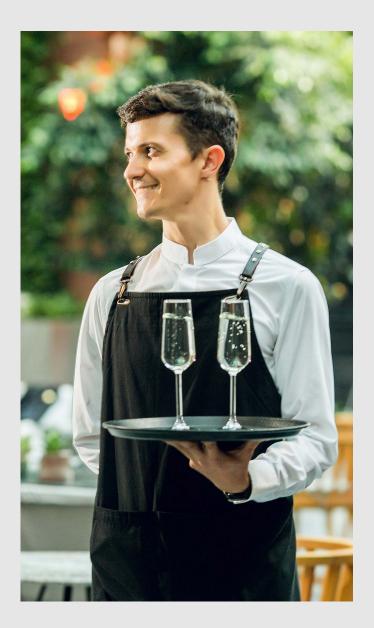
FOOD SAFETY POLICY

Hereby we are committed to managing all our activities so that we may continually improve food safety status in compliance with the HACCP international criteria. (ISO 22000, including HACCP)

For the successful implementation of this policy, our company takes the following reasonable steps:

- We keep the production premises and equipment which are intended for safe food in a clean and sanitary condition.
- We ensure the sustainable quality of laboratory control of raw and finished products.
- We communicate risk control and prevention of hazards to finished products to employees by training and instructing them at all stages of production activities.
- We ensure that senior officials and employees keep in contact on issues and actions to be taken to maintain the highest food safety standards.
- We develop and update product safety procedures and programs through regular overall risk assessment.
- We comply with all statutory and regulatory requirements for the organization and maintenance of process technologies, as well as industrial hygiene and occupational health and safety.
- We increase our international standard awareness in order to continually develop and improve the HACCP system.



Compliance with measures to ensure food safety is a common corporate goal for all levels. The production process, food safety and end user health are interrelated and are the responsibility of all line managers.

The HACCP documents define the food safety responsibility of all employees of the organization. It is expected that all employees charged with ensuring the finished product's safety properly perform their duties and implement this policy.

This policy and its achievements should be reviewed at least once a year, and changes should be made as necessary. Regular policy review is an integral part of the top management's food safety activities and is included into the respective internal audit program.