

Foodedge Gourmet Private Limited

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www.foodedgegourmet.com

FOOD SAFETY POLICY

Foodedge Gourmet's deep-rooted commitment to food safety applies to all the products manufactured in the facility. Foodedge Gourmet is committed to provide a clean, hygienic and safe environment to produce quality food products for general public use that are safe for human consumption from receiving to the delivery of the finished products. In doing so, Foodedge Gourmet will further ensure the following:

- Comply with all applicable food safety statutory and regulatory requirements as well as mutually agreed customer requirements related to food safety
- Communicate and promote food safety to all its employees and interested parties such as suppliers, service providers, customers and others affecting the food safety management system
- Implement, maintain and continually improve the food safety management system
- Train, develop and motivate all employees continuously to maintain the standards of food safety
- Establish measurable food safety objectives for all the involved operations to ensure continuous improvement
- Regularly review the food safety policy and objectives to ensure its relevance and to effectively manage food safety risks associated with changes in the society, products, processes or technology

FOOD SAFETY OBJECTIVES

- 1. No customer-driven product recall on food safety and quality issues
- 2. No non-conformance in microbial test against Singapore Food Regulations for finished products intended for selling
- 3. No non-conformance reported in CCP monitoring

Manmeet Pal Singh Managing Director

Foodedge Gourmet Pte Ltd

Reviewed on: 13 January 2021