



FOOD SAFETY AND QUALITY POLICY

Reference NO: GPOL 003

Issue Date: 14/04/21

Issue No: 03

Hilton Food Group is committed to providing the best quality food products manufactured to the highest quality standards and in compliance with all food safety and hygiene legislation protecting our company, our customers' brands and the final consumer while supporting our consumer health objectives.

We strive to remove additives from our products and develop healthier options for our consumers.

This is achieved through:

- Ensuring the food safety, quality, legality and integrity of all products we produce
- The achievement of customer satisfaction by adherence to product specifications and service requirements
- Providing adequate resources in the pursuit of 'Continuous Improvement' for our products, processes and our people
- Responsible sourcing and careful selection of our raw materials and ingredients
- Continuously looking to improve our nutritional profiles in providing healthier products
- Ensuring our labelling is clear and honest so as not to mislead the customer
- A food safety and quality culture excellence program

This shall also be achieved through implementation of the Hilton Food Group Quality Management System which includes our Policies, Guidelines and the Hilton Food Group Factory Standard which encompass and are in compliance with food safety legislation and customer specific requirements.

Each and every employee of Hilton Food Group has the responsibility to meet and comply with the Hilton Food Group policies, guidelines and customer requirements with the aim of delivering consistent quality, profitability and growth to the business.

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Signed by
Hilton Food Group CEO

14th April 2021

Date: