

KASSATLY CHTAURA

FOOD SAFETY POLICY

CODE: KC-SMA-PO01 Edition 4

We, at Kassatly Chtaura, recognize the importance of food safety throughout the Food Supply Chain, and at all stages from sourcing to distribution. Therefore, we set up very careful and internationally approved guidelines to implement all necessary Food Safety steps, as we all feel collectively responsible and have the moral obligation to safeguard the wellbeing of our employees, our customers and final consumers.

We continually strive to improve and perfect all related ways to meet the needs and expectations of our interested parties: legislative/regulatory bodies, community, shareholders, suppliers, certification bodies, customers and final consumers, while abiding by Lebanese and International Legal requirements, including the Food Safety Management System ISO 22000:2018.

Kassatly Chtaura pledges to revise the FSMS objectives on a regular basis, at least once a year, develop and continually improve competencies related to Food Safety issues, using but not limited to relevant trainings, and webinars.

In order to achieve our goal of Food Industry's Best Practices (Good Manufacturing Practices, GMPs), we commit ourselves to continually improve, update, communicate internally and externally with all stakeholders and have a proper follow up on our system.

Approval by: General Manager

Date: 18/06/2020