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FOOD SAFETY POLICY

Page 1 de 1

IR : 06

Given our responsibilities as well moral, legal and commercial towards our customers for food safety and aware of the importance of the requirements in this field. We deploy a evolutionary Management System of Food Safety according to ISO 22000: 2005 to ensure a sound and fit food for human consumption.

To do so, we are committed to implement all necessary means following:

- Appointment of the HACCP team and identification of its hard core.
- Material and human resources necessary.
- Develop staff skills through training and retraining.
- An analysis of hazards related to food safety according to HACCP * method.
- Compliance with legal, regulatory and applicable customer requirements, related to food safety.
- Respect of the procedures implemented.
- Implementing and maintaining effective dispositions allowing a good communication both internally and externally, on issues related to the safety of food products throughout the food chain.
- To make this document available to the public.

The management system of food safety is a tool for continuous improvement to ensure the safety of our products, our measurable goals in this context are:

- Improve the staff good hygiene practices and develop a positive culture of prevention.
- Ensure good microbiological quality of our finished products.
- To not record any case of collective food poisoning.
- Customer satisfaction.

Relying on the commitment of all to the success of this project, the general management insists on the support of the HACCP team by making available expertise and your moral and logistical support without which the project would be doomed to failure.

* HACCP = Hazard Analysis Critical Control Point.

The General Manager
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