

FOOD SAFETY AND QUALITY POLICY

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OUR STANDARD

The New Zealand King Salmon Company Ltd is committed to providing a superior quality food product that meets specified legal, safety and Quality criteria and the expectations of our customers. Our standard will be delivered and consistently maintained through our employees, suppliers and contractors.

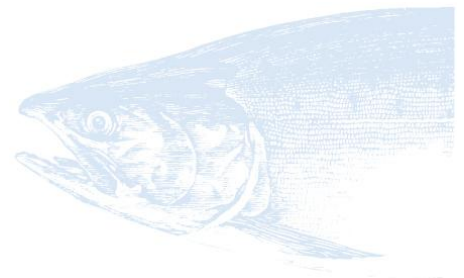
TO ACHIEVE AND UPHOLD THIS STANDARD, THE COMPANY SHALL:

- Ensure stated food safety, legislative and quality requirements are adhered to by working with Customers, Suppliers and Regulatory bodies. Company Quality Procedures will be developed with this in mind.
- Ensure that all company employees, suppliers and contractors comply with quality procedures and standards listed in Annex One.
- Train employees to competently prepare food in accordance with quality and food safety procedures.
- Encourage at all levels within the team a philosophy of continuous improvement using Lean methodology towards Food Safety and Quality.
- Be committed to the philosophy that development, improvement and implementation of quality procedures must be led by Senior Management.

C. Rosewani

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Chief Executive Officer

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Date



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Annex One

Certification Standards applicable for NZKS businesses

Standard	Audit Body	Status
BAP Seafood Aquaculture & Processing Standards	GlobalTrust Certification	Current
Woolworths Supplier Excellence	SAI Global	Current
LSG Skychefs	Self	Current
Kiwi Kosher	KK Licensing Authority	Current
Halal	NZ Islamic Processed Food Management	Current