

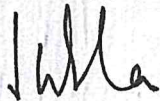
FOOD SAFETY POLICY

Barakat Fruits and Vegetables LLC believes in supplying quality products that meet our customer expectations and demands to the best of our ability. Barakat's mission is to deliver **nature's purity in its freshest and tastiest form every day**, to you – our prized customer. The natural goodness of the world's finest fruits and vegetables is our currency. We scour the globe in search of the finest produce, never satisfied until we serve you the very best of fresh fruit & vegetables that the Earth has to offer – from the mundane to exotic, from the essentials to the esoteric.

Barakat – We serve the best of fresh.

We at **Barakat Fruits and Vegetables LLC** believe that the responsibility of offering a quality product to our customer lies with all our employees executing their jobs flawlessly, enhancing our relationship with all our stakeholders, and also by following food safety and quality objectives such as:

- Produce and deliver products that meet the Best-In-Class food safety initiatives.
- Meet both statutory and regulatory requirements, and with mutually agreed food safety requirements of our customers.
- Ensure sustainable food safety and quality through implementation and certification of effective management systems compliant with HACCP.
- Continuously training employees at all levels to enhance competency.
- Ensuring every employee adheres to the set Hygiene standards to produce a safe product for human consumption.
- Procedures are communicated, implemented and maintained at all levels.
- Continually review food safety policies, standards and procedures to effectively manage food safety hazards associated with changes processes and technologies.
- Food Safety policy is communicated by the Top management to all employees to create and enhance awareness and is reviewed periodically for its effectiveness.
- The established Food Safety management systems shall be audited externally and internally to evaluate the system implementation, performance and its effectiveness for continual improvements, supported by measurable quality and food safety objectives and targets.
- Ensure that our suppliers and contractors embrace the same food safety and quality commitments, monitor their supplies and services through an effective Supply chain monitoring system.



Kenneth D'Costa – Group Managing Director

Date: 1st March, 2021



We serve the best of

