

FOOD SAFETY & QUALITY POLICY

Moussallem Bros is implementing Food Safety Management Systems as well as Quality Management Systems for providing the safe storage and distribution of a wide range of chilled, frozen and dry foods.

Moussallem Bros is committed to:

1. Implementing a Food Safety Management System with an aim to supply safe food and high-quality services that meet customers' satisfactions and expectations.
2. Complying with legal obligations to provide the consumers with consistent safe food and high-quality services through the application of ISO 22000:2018 and ISO 9001:2015 principles and all applicable food safety, quality management and mutually agreed customer requirements.
3. Ensuring that all employees involved in food storage receive appropriate and adequate training in food safety.
4. Ensuring that both internal and external communications regarding food safety are fully addressed.
5. Continual improvement by setting periodic objectives and aiming to fulfill them.

Moussallem Bros ensures that:

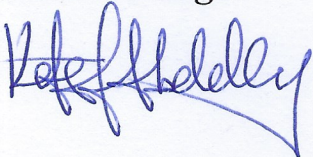
1. All critical control processes are under control.
2. Outsourcing of products and/or services complies with expected or predetermined requirements.
3. All personnel are committed to the Food Safety Management program to ensure safe food storage and distribution.

Moussallem Bros' performance is attained through the continual improvements of:

1. Operational efficiency and customer satisfaction.
2. Assurance of safe processes.
3. Waste minimization.

This policy is available for all employees and posted at the entrance of the company and for Interested Parties when needed.

General Manager



Date

29 September 2021