



Tanmiah Food Company Product Food Safety Guidelines

Tanmiah Food Company is committed to providing healthy, safe, and nutritionally enriched products to our consumers. We are committed to continually enhancing the reputation of the brands we produce and distribute, maintaining consumer confidence in our portfolio through the development and implementation of food safety systems, standards, and practices.

In TFC, Food safety is the responsibility of every colleague that has a direct influence on ingredients, packaging, manufacturing, storage, and the transport of products.

TFC is doing continual improvement in Food Safety System through:

- Establishing Food Safety goals, objectives, and targets to continually improve our performance.
- Monitoring and measurement of product safety and quality performance.
- Timely conducting the Internal Food Safety and GMPs audits and to overcome the identified gaps.

The defined responsibilities for important food safety protocols and the arrangements that we have put in place to implement the Food Safety Management System are set out in this guideline and the HACCP manual. The following food safety principles are the foundation of TFC commitment to food safety:

- Ensuring that every employee is aware of our commitment to quality and food safety, and receives all necessary training, instruction, and supervision.
- Ensuring that all personnel operate to the standards defined within our Food Safety System in a uniform and responsible manner.
- Delegation of necessary responsibility and authority for the effective day-to-day operation of our systems to suitably qualified and competent personnel.
- Coordinating and monitoring the activity of Company personnel against the requirements of legislation and Food Safety Certification Standards such as HACCP, BRC, ISO 22000.
- Apply a risk assessment methodology, aligned with the context in which we operate, to facilitate our ability to achieve quality and food safety management system objectives and to continually improve.
- Continually review food safety policies, standards, and procedures to effectively manage food safety risks associated with changes in products, processes, and technologies.
- Communicate quality and food safety requirements to suppliers, contractors, customers and consumers and other relevant interested parties by establishing specifications for ingredients and packaging materials, product storage and distribution and consumer guidelines.
- Ensuring an effective method of resolution is applied to any non-conformity identified during internal audits or during routine.