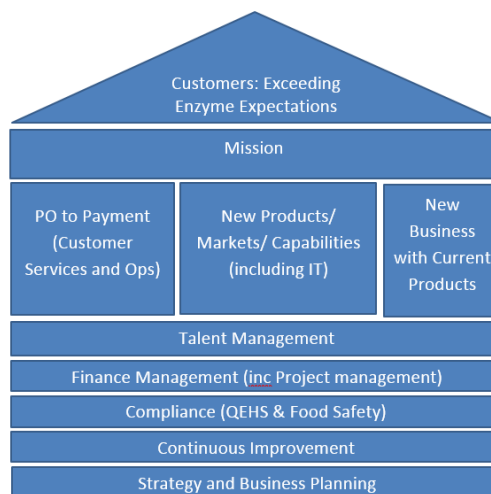


# Quality and Food Safety Policy

Biocatalysts Management Team are responsible and committed to the leadership and implementation of this policy.

Biocatalysts believe that success depends on the development, manufacture and supply of safe, high quality products and services that meet or exceed customer expectations.

The company will implement, improve and maintain quality and food safety standard certifications and any other appropriate industry requirements.



- The manufacture of safe products is based on global food safety programmes using Hazard Analysis and Critical Control Points Principles. This enables the establishment of monitored CCPs that control identified and assessed hazards and associated risks. It is not a stand-alone system, but is supported by a defined pre-requisite programme that contributes to the Food Safety Plan.
- Mitigate the risks of food defence and food fraud throughout the complete business supply chain.
- The annual strategic review provides a framework for setting annual Quality and Food Safety objectives to ensure continuous and measured improvement; compliance with all standards and ensuring they meet the requirements of the business. As part of this annual business planning process; we identify all interested parties that have an impact on, or are affected by, the food safety and quality management systems. Further to this we highlight those interested parties that require defined communication.
- Include food safety and quality strategies and resource requirements in the annual business planning process to ensure that external and internal issues are controlled and monitored.
- Build capabilities through structured programmes that develop technical skills, increase awareness, manage risk and opportunities to drive increasing levels of excellence.
- We meet or exceed all product statutory regulatory requirements and mutually agreed customer requirements.
- Ensure sustainable performance through implementation and certification of effective quality and food safety management systems. Consider the ethical and religious requirements within our quality and food safety management system to satisfy our certification partners.

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- Verify the effectiveness of systems and consider risks and opportunities through analysis and evaluation of customer satisfaction and feedback from interested parties; nonconformities and corrective actions; audit results to drive continual improvement.
- Periodically review documented policies, standards and procedures to effectively manage associated risks with changes in products, processes, legislation and technologies.
- Manage and communicate to external providers Biocatalysts` relevant requirements. We monitor the materials and services they supply through an approval, audit and incoming goods inspection process and by establishing agreed specifications for raw materials and packaging, we ensure the level of performance is maintained.

The Quality and Food Safety Management system is the responsibility of all employees and is the foundation on which to manufacture a safe product, build continuous improvements and for instilling a right first-time culture.

#### Related Documents

Number	Type	Title
COR-PRO-001	QMS\Core Processes\Process	PO to Payment
QA-FRM-025	QMS\Quality\Forms	Work Instruction Template
QA-POL-003	QMS\Quality\Policies	Supplier and Raw Material Policy
COR-PRO-005	QMS\Core Processes\Process	Operational Compliance

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