

Lariplast S.A. believes that success depends on the supply of high quality products and services that meet or exceed customer and consumer expectations of premium brand products. Fundamental to this belief is the responsibility to ensure the food safety of all products that the Company produces.

The Company is committed to continually enhance the reputation of the brands it produces and maintain consumer confidence in its products through the development and implementation of quality and food safety systems, standards and practices. Lariplast S.A. commits to continuous improvement, which is measured, evaluated and validated for effectiveness internally and externally.

The Company believes that the responsibility for achieving quality commitments lies with each employee in the execution of their jobs. Food safety is the responsibility of all employees that have direct influence on ingredients, packaging, manufacturing, storage and the transport of products. The following food safety and quality principles are the foundation of the Lariplast S.A. commitment to quality:

- Manufacture and deliver products that meet the highest food safety and quality standards.
- Meet or exceed all statutory and regulatory requirements for quality and food safety.
- Ensure sustainable food safety and quality performance through implementation and certification of effective quality management systems compliant with ISO 9001:2000, ISO 22000:2005 in all operations.
- Validate the effectiveness of the food safety and quality management systems through internal and external audit processes recognised by the International Standards Organisation.
- Build food safety and quality capability through structured programmes that develop technical skills, increase awareness, manage risk and drive increasing levels of excellence.
- Continually review food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Include food safety and quality strategies in the annual business planning process to ensure that Food Safety and Quality remains an integral part of operations.
- Set annual measurable food safety and quality objectives for all operations, to ensure continuous improvement and compliance with all standards.
- Ensure that suppliers and contractors embrace the same food safety and quality commitments, and monitor the materials and services they supply through audits, evaluation and incoming goods inspections.
- Communicate food safety aspects and requirements to suppliers and contractors by establishing specifications for ingredients.

As General Manager I am committed to the Quality and Food Safety Policy. Responsibility for the successful implementation of this programme belongs with every Lariplast S.A. employee at each level and function in the organisation.

John Tserepas  
General Manager

Dated: 01 January 2019