## **FOOD SAFETY POLICY**

## **MAY 2021**

Nuts Enough Sdn Bhd has set out a Food Safety Policy with its set objectives to meet the following international standards:

- The Malaysia Food Act (1983) & Food Regulation (1985)
- Food Hygiene Regulations (2009)
- HACCP Codex Alimentarius Commission CAC/RCP 1-1969, Rev. 4-2003
- MS 1480:2019 Food Safety according to the Hazard Analysis and Critical Control Points (HACCP) System (Second Revision)

Nuts Enough Sdn Bhd as a food manufacturer shall commit to continuous improvement of the Food Safety Management System effectiveness by:

- fully supporting and actively involved in the HACCP System
- deliver consistent hygiene, high quality and safe food products for application by consumers
- ensuring total customer satisfaction
- comply and satisfy with Nuts Enough Sdn Bhd business goals, the Malaysia Food Act 1983 & Food Regulation 1985, related country statutory and regulatory requirements and customers' requirements
- communicating externally and internally on issues related to product safety
- ensuring the competencies related to FSMS throughout the organization