

FOOD SAFETY POLICY

Our company, “**TERKENLIS S.A.**”, handles the import, processing, production, packaging, storage, transportation and delivery of confectionery as well as pastry and catering products, which it also serves to the consumer. Our company cares for the safety of its products, in order to protect the health of each consumer and ensure that the production and transportation processes are conducted under Good Hygiene & Manufacturing Practices.

The current company policy both reflects and complies with the objectives of the company as well as the needs of its customers, the safety of its products and potentially vulnerable groups, the legislation and the competent authorities, always taking into account new scientific data concerning the potential hazards of the food products, it develops and markets.

Our company commits itself to :

- The procurement of raw materials exclusively from approved and trusted suppliers, so as to ensure that our final products are free of any microbiological, physical or chemical dangers (after the conduction of the appropriate processes).
 - The procurement of raw materials, which are monitored for potential fraud and/or sabotage.
 - The production and sale of non-hazardous products.
 - The compliance of its products, as well as its services, towards the current legislation.
 - The implementation of Good Hygiene and Good Manufacturing practices.
 - The auditing of its suppliers in order to ensure that the raw materials used in the production process are devoid of genetically modified organisms (GMO).
 - The appropriate labeling of allergens in the entirety of its products in order to ensure that the consumers, who might be allergic or intolerant to certain ingredients, are protected.
- Compliance with the aforementioned statements is achieved through:
- The development and implementation of the Food Safety management system ISO 22000:2018, a certification standard which identifies any possible hazards concerning the materials and processes at every stage in the production of the company's products.
 - Collaboration with trusted suppliers, who are subjected to systematic inspection and are prompted to improvement.
 - The effective and efficient operation of the department of Quality Assurance and Control.
 - The provision of any required resources and services.
 - The efficient management of communications
 - The continuous training of our personnel.
 - Setting and achieving goals concerning Food Safety.
 - Encouraging the department of Quality Assurance and Control to stay up to date with the current technological advances in the food industry, as well as national and international rules and regulations.

Food Safety and constant improvement are the top priorities of **TERKENLIS S.A.**

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Managing Director
P. Terkenlis

