



Terkenlis

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FOOD SAFETY POLICY

In our company, **TERKENLIS S.A.**, we import, process, produce, package, store, transport and deliver bakery and confectionery products, as well as catering products, which we serve to the final consumer, focusing on their needs. We ensure the safety, legality and authenticity of our products, with the ultimate goal of protecting the health of the consumer and we apply procedures for the production, distribution and marketing of our products, based on the Rules of Good Hygiene and Manufacturing Practices and with regard to the Environment, Society and Corporate Governance.

This safety policy meets and complies with our company's objectives and the requirements of our customers, potentially sensitive users, legislation and competent authorities for food safety, taking into account new scientific data on the risks of the specific foods we distribute or manufacture.

We collect, maintain and provide evidence of an appropriate food safety culture by **meeting the following requirements:**

- Commitment of management, executives and all staff to the safe production and distribution of food.
- Taking a leadership role in the production of safe food and involving all employees in food safety practices.
- Raising awareness of food safety risks and the importance of food safety and hygiene among all employees in the company.
- Open and clear communication between all employees in the company, within an activity and between successive activities, including communication of deviations and expectations.
- Availability of adequate resources for safe and hygienic food handling.

To achieve the above, **in our company we are committed to:**

- The procurement of raw and auxiliary materials, exclusively from reliable, approved suppliers, to ensure the production of products free of microbiological and physicochemical hazards and from ingredients containing Genetically Modified Organisms.
- The procurement of raw materials, which are subject to fraud and adulteration checks.
- The production and distribution of safe products free of any kind of risk.
- The compliance of our products and services with the applicable laws and regulations.
- The productions of products and the use of materials and services in a socially beneficial, economically sustainable and environmentally friendly manner.
- The application of Good Hygiene and Manufacturing Practices.
- The continuous improvement of the company's culture of food safety and quality.
- The appropriate labelling of allergenic ingredients in individual products, to protect consumers who have similar intolerances or allergies to certain allergenic food ingredients.

We achieve these commitments by:

- the development and implementation of a food safety and quality management system in conformity with the requirements of FSSC 22000, BRC & IFS standards, which has detected and anticipated all potential risks related to the raw and auxiliary materials used, as well as to the various stages of manufacturing of our products.
- Our cooperation with reliable suppliers, who are subject to constant monitoring and encouraged to continuously improve.
- The smooth and efficient operation of the quality control department.
- Verification that controls are carried out in a timely and effective manner and that documentation is up to date.
- The allocation of all necessary resources and means.
- Maintaining the integrity of the food hygiene system when changes are planned and implemented.
- The effective management of internal & external communication and feedback issues.
- The continuous training of our human resources, to ensure the competence of our staff.
- Ensuring appropriate supervision for staff.
- Ensuring that roles and responsibilities are clearly communicated within the company's activities.
- The establishment and achievement of measurable food safety objectives.
- Encouraging food safety management system managers to keep up to date with current technological changes and current national and international legislation and literature.

The continuous effort for Safety and Improvement of our products and Safety & Quality Management System is a priority for all of us at **TERKENLIS S.A.**

1st June 2023, Thessaloniki

Managing Director
Pavlos Terkenlis