



## SYNERGY PACKAGING (PVT.) LTD.

### FOOD SAFETY POLICY

At Synergy Packaging Private Limited (SPPL), we believe that success depends on the supply of high-quality packaging products that meet and exceed customer and consumer expectations of our brand products. Fundamental to this is the responsibility to ensure the food safety of all the products we manufacture and distribute across our markets.

We are committed to continually enhancing the reputation of the brands we produce and distribute, maintaining consumer confidence in our portfolio through the development and implementation of food safety systems, standards and practices.

All Synergy Packaging operations are committed to continuous improvement, which is measured, evaluated and validated for effectiveness through internal and external audits.

We believe that the responsibility for achieving food safety commitments lies with every single Synergy Packaging employee, in how they do their job and in their relationship with stakeholder's food safety is the responsibility of every employee that has a direct influence on ingredients, packaging, manufacturing, storage and the transport of products.

The following food safety principles are the foundation of Synergy Packaging commitment to food safety:

- Manufacture and deliver products that meet the highest quality and food safety standards.
- Meet all statutory and regulatory requirements for food safety, including mutually agreed customer requirements related to food safety.
- Ensure a sustainable food safety culture through the implementation, certification and continuous improvement of effective food safety management systems compliant with FSSC 22000, together with SPPL system requirements in all operations and where applicable.
- Validate the effectiveness of the food safety management systems through internal and external audit processes recognized by the International Standards Organization (ISO).
- Apply a risk assessment methodology, aligned with the context in which we operate, to facilitate our ability to achieve food safety management system objectives and continually improve.
- Build a food safety capability, mindset and culture through structured programs that develop employees' competencies and technical skills, increase awareness, manage risk and drive increasing levels of excellence across the organization.
- Satisfaction our customers by using strict hygienic conditions with a team of qualified and trained personnel.

