

SULTAN Gıda San. ve Tic. A.Ş.	FOOD SAFETY AND HALAL FOOD POLICY	Document No	KK.GMD.002
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All units show the necessary sensitivity for the continuity of our feature of being an organization that produces under completely hygienic conditions, complies with the total quality understanding at every stage of production, respects nature and consumers, and benefits from the possibilities of technology. As **Sultan Gıda Sanayi ve Ticaret A.Ş.**, our policy that we undertake to comply with while producing high quality, delicious, healthy, safe and legal products using advanced technologies in all production areas related to the design, production, storage and shipment of tomato paste, canned vegetables, canned fish, ketchup and mayonnaise and olive products in which we continue our activities is;

- To produce products in accordance with current national and international legislation, communiqués and/or laws, Quality and Food Safety Management Standards, Halal production conditions, health rules and authenticity in all processes from material acceptance to final product shipment,
- To follow the current Food Safety risks in the world and Halal Food Production Criteria (Physical, Chemical, Microbiological, Allergen, GMO, Authenticity, etc.) and to produce products by taking necessary precautions according to risk assessments,
- To ensure the requirements of Good Manufacturing Practices and Good Hygiene Practices,
- To continuously increase operational efficiency by following technological developments,
- To fulfill all requirements to ensure the continuous improvement and development of the Quality and Food Safety Management System and to increase its effectiveness,
- To fully meet customer expectations in order to become the preferred brand every time,
- To constantly keep in mind that the supply of raw materials and additives used in production plays a crucial role,
- To ensure that our employees are aware of the requirements of Quality, Halal Food and Food Safety Management System through trainings, to encourage them to contribute to the development of the system with this awareness and to ensure that the personnel are proud of the products they produce,
- To analyze the risks and opportunities related to our activities by complying with the requirements of our Food Safety Management System and OIC/SMIIC 1 General Rules for Halal Food standards, to continuously improve the performance of our processes accordingly, to set targets in this direction and to provide the necessary resources.

The quality and food safety policies of our organization have been committed by the senior management, and their compliance with the food safety and quality culture activities carried out in our organization is constantly reviewed and continuous improvement is aimed. Our policies have been announced and communicated to all personnel.

SENIOR MANAGEMENT

SULTAN

GIDA SAN. VE TİC. A.Ş

SULTAN GIDA QUALITY POLICY

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OUR OBJECTIVE AS ***SULTAN GIDA SAN. VE TİC. A.Ş***

WILL BE EXPLAINED HEREIN THE PLACE OF THE ORGANIZATION IN THE FOOD CHAIN, IN COLLABORATION WITH OUR EMPLOYEES AND SUPPLY SOURCES, IN BASIS ON CUSTOMER SATISFACTION, AND PRODUCTION WITH THE MINIMUM DOWNTIME, MINIMUM WASTE AND CONTINUOUS IMPROVEMENT IN COMPLIANCE WITH LEGAL REQUIREMENTS AND MINIMUM LEGAL REQUIREMENTS, AND TO CREATE THE THOUGHT OF

"SULTAN GIDA"="QUALITY" IN ALL OUR CONSUMERS.

IN ORDER TO ACHIEVE THIS GOAL, IT IS ESSENTIAL THAT ALL ACTIVITIES CARRIED OUT IN OUR COMPANY ARE CARRIED OUT IN THE MOST EFFECTIVE WAY AND THAT ***ENSURING THE CONTINUITY AND EFFICIENCY OF SYSTEM*** WITH CHANGING CONDITIONS AND IMPROVEMENTS IS TAKEN AS A BASIS.

ON THIS BASIS, WE UNDERTAKE TO CONTINUE OUR ACTIVITIES BY EMPHASIZING TEAM SPIRIT, FOLLOWING TECHNOLOGICAL DEVELOPMENTS, BEING SENSITIVE TO THE SOCIETY AND THE ENVIRONMENT, AND TO PRODUCE PRODUCTS THAT ARE SUITABLE FOR FOOD SAFETY AND THAT WE WILL CONSUME OURSELVES.

GENERAL MANAGER