CORMART

(Nigeria) LTD.

FOOD SAFETY POLICY

At Cormart, it is our policy to consistently process and deliver Ammonia Caramel Grade III, Snack Dustings, Pre-mixes, Flavorings, Bakery Pre-mixes, and Sauces that fully meet quality, food safety, and regulatory requirements. In Pursuit of this, we will:

- Implement Food Safety Management Systems in our food processing operations with appropriate pre-requisite programs and following the principles of HACCP (Hazard Analysis and Critical Control Point).
- Adhere to Quality and Food safety standard in our business processes, which conforms to statutory, regulatory & customer requirements.
- Monitor effectiveness of Quality & Food Safety System by measurable objectives, Internal- audits and periodic reviews.
- Establish effective communication with all parties concerned, both internal & external stakeholders, on matters related to Quality & Food Safety.
- To address the needs to ensure competencies related to FSMS.
- Committed to continual improvement of our QMS and FSMS.
- We shall periodically review the policy for suitability whenever following business needs.