

FOOD SAFETY POLICY & OBJECTIVES

1.0 Food Safety Policy

Foods Wise Network Sdn Bhd product freshness of high quality and customer safety must be given high priority to ensure our customer with safe food. Therefore, the following company mission and policy has been declared by the company to meet the set quality standard and food safety objectives.

2.0 Food Safety Objectives

Products manufactured shall comply with Malaysian Food Acts 1983 (Act 281) and Food Regulations 1985, importing countries' Foods Regulations and customers' specification.

To reduce customer complaint cases to NOT more than 5 cases per year, no product recall or product complaint that may harm consumer's health due to food safety issue, caused by negligence of the manufacturer.

The company shall aim for:

- 1) Control physical hazard, e.g.: glass, wood chips, sand, etc. with tolerance specified in the HACCP Plan and customer requirements.
- 2) Comply fully with relevant food regulation or customer requirements for chemical hazard. Including Safe level for Organophosphorus Pesticides(OP) and Organochlorine Pesticides(OC). China Malaysia Protocol (Pesticide Test).
- 3) Comply and ensure absence of microbiological (pathogen) hazard, e.g.: Salmonella, Escherichia coli.

 Other microbiological hazard (e.g. Total Plate Count (TPC) and Coliform) shall meet with the Malaysian Food Regulation as well as comply fully with customer requirements.

Cecilia Ang

Chief Executive Officer Foods Wise Network Sdn. Bhd.