

ARABIC GUM PLANT

3.0: FOOD SAFETY POLICY

Acacia EPZ Ltd is committed to processing of raw Arabic Gum into grades that will meet customer and applicable food safety requirements including applicable statutory and regulatory requirements. To meet this objective, Acacia EPZ Ltd top management has established and implements a Food Safety Management System (FSMS) based on the requirements of the ISO 22000:2018 Food Safety Management System Standard.

This policy provides a framework for setting and reviewing the objectives of the FSMS. Top management has also determined the internal and external communications relevant to the FSMS and ensures that the requirements for effective communication is understood by all persons whose activities have an impact on food safety

Continual improvement is a key objective of Acacia EPZ Ltd. In this respect, top management ensures continual improvement and the effectiveness of the FSMS through: -

- Effective communication
- Management reviews which are carried out at planned intervals
- Internal audits which take into consideration the importance of the processes concerned, changes in the FSMS and the results of monitoring, measurements, and previous audits
- Analysis of verification activities
- Validation of control measures
- Corrective actions

Top management uses these activities to ensure that the FSMS is continually updated by a competent multidisciplinary food safety team

Acacia EPZ Ltd has determined the necessary competence of persons including external providers doing work under its control that affects food safety performance and the effectiveness of the FSMS. These persons including the food safety team and those responsible for the operation of the hazard control plan are competent based on appropriate education, training and/or experience

CEO/Founder:

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Sign: Sam Nyamboga

Date: 04.01.2021

