



Food Safety, Quality and Halaal Policy

**Quality Systems
Procedure Manual**

Fauji Foods is committed to excellence in food safety and quality. Our commitment is driven by the following guiding principles;

1. COMPLIANCE WITH LEGAL, REGULATORY AND CUSTOMER REQUIREMENTS:

To enhance our competitive advantage for a sustainable future, we nurture a culture of quality to apply the highest standards that fulfill statutory, regulatory, and customer requirements to provide Halaal, safe and nutritious dairy products that enrich our consumer's lives every day.

2. CONTINUAL IMPROVEMENT:

Continuous improvement is core principle of our Food Safety and Halaal management systems. We achieve this by setting and measuring specific objectives across our organization. We validate the effectiveness of our Food Safety and Halaal management systems through internal and external audits. We remediate any identified deficiencies, use the learnings to improve our processes and continue to build required capability.

3. EMPLOYEE'S LEARNING AND DEVELOPMENT:

Fauji Foods workforce is bolstered by some of the best leaders and most effective associates in the organization. We are committed to develop right competence by providing in-house and outsources programs that develop technical skills and drive increasing levels of excellence. We continuously listen to our employees to ensure we are providing the best experience possible. Employee input is ingrained in our core cultural values.

This policy is applicable to each individual whether employee, contractor/sub-contractor, supplier, visitor and all other stake holders of Fauji Foods Limited.

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Effective Date	14-Sep-2023	14-Sep-2023	14-Sep-2023
Designation/sign	Manager QA & R&D	Head R&D/Innovation, QA & RA	CEO

It is the property of FFL who will safeguard its right according to the civil and penal provision of Law