



QUALITY, FOOD SAFETY AND HALAL POLICY QUALITY SYSTEMS PROCEDURE MANUAL



Fauji Foods is committed to excellence providing Food Safety and Quality of Halal Food products. 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 fulfil statutory, regulatory, and customer requirements to provide Halal, safe and nutritious products that enrich our consumer's lives every day.

2. CONTINUAL IMPROVEMENT:

Continuous improvement is the core principle of our Quality, Food Safety and Halal Management Systems. We achieve this by setting and measuring specific objectives across our organization. We validate the effectiveness of our Quality, Food Safety and Halal Management Systems through internal and external audits. We address any identified deficiencies, apply the learnings to improve our processes and continue to build the required capabilities.

3. EMPLOYEES' LEARNING AND DEVELOPMENT:

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

Quality and Food Safety are everyone's responsibility. This policy is applicable to each individual whether employees, contractors/sub-contractors, suppliers, visitors and all other stakeholders of Fauji Foods Limited.

ROUTE	REVIEWED BY	APPROVED BY
Name	Rao Muhammad Imran	Usman Zaheer
Effective Date	25-Sep-2025	25-Sep-2025
Designation/sign	Head QA, R&D & RA 	CEO 