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FOOD SAFETY & QUALITY POLICY

Country Meat Abattoir believes that success depends on the supply of high quality products, packages and services that meet or exceed customer and consumer expectations of premium brand meat products. Fundamental to this belief is the responsibility to ensure the food safety of all products that the Company manufactures.

The Company is committed to continually enhance the reputation of the products it produces and maintain consumer confidence in its products through the development and implementation of quality and food safety systems, standards and practices. All Country Meat territories commit to continuous improvement, which is measured, evaluated and validated for effectiveness internally and externally.

The Company believes that the responsibility for achieving quality commitments lies with each Country Meat employee in the execution of their jobs and their relationship with stakeholders. Food safety is the responsibility of all employees that have direct influence on ingredients, packaging, manufacturing, storage and transport of the products. The following food safety and quality principles are the foundation of the Country Meat commitment to food safety and quality:

- Top Management shall actively participate in the Food Safety Management System and assurance.
- Manufacture and deliver products that meet the highest food safety and quality standards.
- Meet or exceed all statutory and regulatory requirements for quality and food safety.
- The Company shall not release (for sale) any product known to have defects as determined by the Food Safety Management System.
- All products shall be free from any significant food safety hazard that during normal use constitutes a health risk to the consumer. The Meat Safety Act (Act 40 of 2000) takes legislative precedence and therefore any ruling by the Department of Agriculture, its surrogates or affiliates shall be regarded as authoritative in this regard.
- Ensure sustainable food safety and quality performance through implementation and certification of effective quality management systems compliant with FSSC 22000, ISO 9001, SANS 10330, SANS 10049, PAS 220 & Regulations 962 and 146 of the Foodstuffs, Cosmetic and Disinfectant Act (Act 54 of 1972). Cognizance of the Global Food Safety Initiative Guidance Document shall be taken.
- Validate the effectiveness of the food safety system and quality management system through internal and external audit processes.
- Build food safety and quality capability through *scheduled* structured programmes that develop technical skills, increase awareness, manage risks and drive increasing levels of excellence.
- Continually review food safety and quality policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Include food safety and quality strategies in the annual business planning process to ensure that food safety and quality remains an integral part of operations.
- Set annual measurable food safety and quality objectives for all operations, and at group level, to ensure continuous improvement and compliance with all standards.
- Ensure that suppliers and contractors embrace the same food safety and quality commitments, and monitor the materials and services they supply through audits and incoming goods inspections.
- Communicate food safety aspects and requirements to suppliers, contractors, customers and consumers by establishing specifications for ingredients and packaging materials, product storage and consumer guidelines.
- Communicate food safety and quality aspects, strategies and performance to associates, consumers, customers and principal stakeholders that have an impact on, or are affected by the Company's food safety and quality management systems.

The above statement is our personal commitment to Food Safety and Quality.

Carel Serfontein
CEO

Date