

FOOD SAFETY & QUALITY POLICY

At OrganicCrops, we believe that our success depends on the producing and delivering high-quality products, packages and services that meet and exceed customer expectations. Fundamental to this is the responsibility to ensure the quality and food safety of all the products we sell and export.

We are committed to continually develop, implement and improve quality and food safety systems, standards and practices. We believe that the responsibility for achieving quality and food safety commitments lies with every OrganicCrops employee, in how they do their job and in their relationship with stakeholders.

The following quality and food safety principles are the foundation of OrganicCrops' commitment to quality and food safety:

- Manufacture and deliver products that meet the highest quality and food safety standards;
- Meet all statutory and regulatory requirements for quality and food safety, including mutually agreed customer requirements related to quality and food safety;
- Ensure a sustainable quality and food safety culture through the implementation, certification and continuous improvement of effective quality and food safety management systems;
- Validate the effectiveness of the quality and food safety management systems through internal and external audit processes;
- Apply a risk assessment methodology, aligned with the context in which we operate, to facilitate our ability to achieve quality and food safety management system objectives and continually improve;
- Build a quality and food safety capability, mind-set and culture through structured programmes that develop employees' competencies and technical skills, increase awareness, manage risk and drive increasing levels of excellence across the organisation;
- Continually review quality and food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies;
- Include quality and food safety strategies in the annual business planning process to ensure that food safety and quality remains an integral part of operations;
- Set annual measurable quality and food safety 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 quality and food safety commitments and monitor the materials and services they supply through audits and incoming goods inspections;

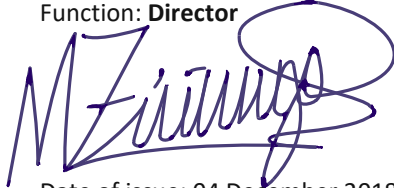
It is the responsibility of all our employees to competently carry out their tasks, especially when it comes to food safety. OrganicCrops conducts appropriate training to educate new and existing employees about critical topics, such as Good Manufacturing Practices (GMPs), Food Defense, allergen management, organic food handling and processes, sanitation and traceability.

We are completely committed to the Food Safety and Quality Policy and will engage in numerous activities to ensure that we live up to that promise. This policy will be reviewed on a regular basis to ensure that it continues to reflect the aims and aspirations of the company and is current with legislative requirements.

Signed: **Huánuco, Perú**

Printed name: **Maritza Zúñiga Cueva**

Function: **Director**



Date of issue: 04 December 2018