



**C. Steinweg Processing**

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**Food Safety Management System**

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**Quality and Food Safety Policy**

**Approval date** 01.05.2020

**Approved By**

General Manager

**Name**

S. Kromhout

**Signed**

C. Steinweg Processing is committed to providing our customers with peanuts that consistently satisfy their Quality and Food Safety expectations.

As an integral element of the processing supply chain we ensure effective communication on Quality and Food Safety matters with our key stakeholders, including Suppliers, Customers, Regulatory and Statutory bodies.

We apply and maintain the following principles: -

➤ **Customer Focus**

Customers are key stakeholders in our business. Meeting and exceeding their needs constitute our primary objective.

➤ **Leadership**

Our management team defines and communicates our policy, objectives and targets and provides the resources required to meet them.

➤ **Involvement of People**

We involve all people, enabling ownership, accountability and responsibility. We will continually develop our staff as we recognize their value in our business.

➤ **Process Approach**

We identify, develop and control those processes which impact on Quality and Food safety.

➤ **Systems Approach**

We maintain Food Safety Management System to meet International Standards and adhere to relevant legislation.

➤ **Continuous Improvement**

We strive to develop and maintain a culture of continuous improvement.

Comprehensive audits and customer complaints are used as a base to identify areas of improvement.

Furthermore, our employees are encouraged to suggest initiatives which provide a culture of continuous improvement.

➤ **Factual Approach**

We ensure a factual approach to decision making through reliable data access and analysis.

➤ **Review**

The Quality and Food Safety policy is reviewed annually for continued suitability during the management review meeting.