



CEREAL AND MALT'S FOOD SAFETY POLICY

PURPOSE

Cereal and Malt is committed to providing to its customers a product which is safe to use and meets their quality expectations.

SCOPE

Cereal and Malt is a manufacturer of barley and malted barley ingredients for the food manufacturing and beverage industries. Its value-added proposition is in the receiving of barley, *malted barley*, processing that includes malting, manufacturing malt extract syrup, *malt flour*, *barley flour*, spray drying, dispatch and *distribution*.

POLICY

Mission Statement:

Aim to communicate to stakeholders that Cereal and Malt is a concerned, professional organization.

Objectives:

Manage costs and prices to the mutual benefit of all stakeholders. Convey certainty that our products are safe through a certified management system. Ensure sufficient capital resources to demonstrate continual improvement.

Cereal and Malt complies with legal requirements for food safety policies. Management recognizes that a successful food safety culture can only be achieved by following safe and hygienic work practices developed through effective hazard analysis, training and sharing of good practices.

Amongst other responsibilities the company requires that:

- Product is prepared in conditions that do not expose it to risk of contamination.
- All employees are provided with the information and training necessary to perform their tasks in a hygienic manner.
- Employees comply with food safety policies and procedures
- Management and employees communicate on food safety matters in an appropriate manner.
- Management and suppliers/customers communicate on food safety matters in an appropriate manner

Cereal and Malt

Tel: +27(0)11 474 2424, Fax: +27(0)86 532 0910, Cell: +27(0)82 622 2343,

6 Bunsen Street, Industria, 2093, South Africa, P.O.Box 43034, Industria, 2042, South Africa
www.cerealandmalt.com



To ensure that this policy is implemented throughout the company, and to drive continual improvement in food safety performance, this policy requires the support and action of all employees. Communication, consultation are therefore a key requirement at all levels.

Food safety policy and performance will be reviewed and reported annually on the Management Review Meetings, which communicates on food safety matters. The company food safety performance will be reviewed as necessary during Management Meetings.

Food safety objectives:

- Maintaining ISO 22000 certification in according with ISO 22000:2005 code of practice
- Measure internal product failure and report on a 12 months moving average
- Maintain food grade equipment
- Maintain hygiene and housekeeping standard by means of internal audits at above 90%
- Maintain a confidence level with grain suppliers for pesticide residue levels and mycotoxin levels by Monitoring and analyzing of every 900 tons of barley received ex co-op.

This policy will be made available to all interested parties; internally by communicating to personnel on issues having an impact on food safety and externally to ensure sufficient information on issues concerning food safety is available.

Signature of Managing Director

Date

Cereal and Malt

