



Food Safety Policy

At TEKA, it is our policy to produce and supply safe food products of agreed quality to consistently meet customer needs and expectations and enhance customer satisfaction. We **are committed to continually enhance our Food Safety Culture built on a set of shared values that all Teka employees follow to produce and provide food packaging in the safest manner** toward achieving growth and gain leading position in the market by:

Safe Food Products

Supplying safe and hygienic food products in the market.

Prevention / Detection

Prevention, rather than detection / rectification of unsafe products.

Compliance

Complying with regulatory & customer requirements and continually improving the effectiveness of HACCP system.

Communications

Establishing a proper system for internal and external communications. **Management shall develop leadership messaging to employees that highlights food safety performance.**

Awareness & Competency

Creating an environment of teamwork engagement and providing system awareness & necessary trainings to all employees to ensure the competencies.

Continual Improvement

Continually improve & reinvent our processes & methodology to ensure expectations of interested parties & our customers are met at all times.

To maintain the established Food Safety Policy as a long-term commitment & culture of the Management in **TEKA**, a set of Food Safety Objectives which are quantifiable & time dependent is drawn up on a yearly basis by the Management to achieve its intended goals. These objectives are continuously monitored by the Senior Management.

Approved By: CK Tan

Sign:

Designation: MD

Date: 1-Sept-2023

CONTROLLED DOCUMENT

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