



## **FOOD SAFETY POLICY**

Tekirdag Un We carry out the activities of milling cereals and production flour. We reflect the importance we give to food safety based on the principle of "Producing safe food is our priority". Since the first day of our establishment, we have been working for the purposes of ensuring food safety and producing defective-free products.

With this awareness, our Food Safety Policy;

- To ensure personnel hygiene
- To ensure that trainings on Food Safety are carried out,
- To prioritize hygienic food production,
- To ensure that hygienic safety is taken into in purchasing,
- To ensure that periodic hygiene audits are carried out,
- To ensure the supply and shipment of products suitable for their natural structure, which do not contain imitations and adulteration, starting from the supply of raw materials,
- To determine the hazards that may affect food safety, to implement the activities to prevent them and to control the suitability of these activities.

We undertake that we will continuously improve the system we have created as the management, that we will produce hygienically appropriate products in accordance with the hygiene expectations of the customers regarding Food Safety, and that we will comply with all local and national laws, Food Legislation and regulations.

**Board Member**  
**25.02.2021**