



FOOD SAFETY POLICY

HKSCAN

1 SCOPE AND OBJECTIVES OF THE POLICY

This Food Safety Policy of the HKScan Group identifies the management and responsibilities for food safety in the Group and also regulations, rules and documents, which shall always be followed in the Group. The Food Safety Policy shall be respected within the whole HKScan Group.

2 REGULATORY FRAMEWORK

HKScan's food processing operations have been approved by local and EU authorities and are located in Finland, Sweden, Denmark, Estonia, Latvia and Poland.

The following legislation and regulations shall always be complied with and respected within the HKScan Group:

- all relevant legislation applicable to food safety,
- HKScan Group's Code of Conduct and
- this Food Safety Policy including possible supplementing guidelines and instructions.

3 FOOD SAFETY MANAGEMENT

HKScan takes care of product quality and safety within the whole supply chain. HKScan products are always compatible with the set quality criteria and do not pose a food safety risk.

This commitment is achieved by:

- developing and maintaining a proper food safety management system,
- complying with HACCP principles,
- taking care of personnel's food safety and hygiene competence, and
- having appropriate food safety criteria and controls for management of suppliers and sub-contractors.

In addition to this, there are efficient procedures in place for product traceability, recalls and crisis management.

4 ROLES AND RESPONSIBILITIES

Everybody working at HKScan is responsible for his/her own work and for following and complying with all applicable food safety and work procedures.

Management is responsible for planning and resourcing operations so that food safety is not compromised at any stage of the process.

5 SUPPLEMENTING GUIDELINES AND INSTRUCTIONS OF THE FOOD SAFETY POLICY

- Guideline: Control of foreign objects.
- More Guidelines and instructions under this Policy may be given separately.