

At Genesis Biosciences we believe that success depends on the supply of high-quality products and services that meet and exceed customer and consumer expectations of our products. Fundamental to this is the responsibility to ensure the food safety of all the products we produce across our markets.

We are committed to continually improving the products we produce, maintaining consumer confidence through the development and implementation of food safety systems, standards and practices.

All Genesis Biosciences operations are committed to continuous improvement, which are measured, evaluated and validated for effectiveness through internal and external audits.

We believe that the responsibility for achieving food safety commitments lies with every single Genesis Biosciences employee, in how they do their job and in their relationship with stakeholders. Food safety is the responsibility of every employee that has a direct influence on ingredients, packaging, production, storage and the transport of products.

The following food safety principles are the foundation of Genesis Biosciences commitment to food safety:

- Manufacture and deliver products that meet the highest quality and food safety standards.
- Meet all statutory and regulatory requirements for quality and food safety, including mutually agreed customer requirements related to quality and food safety.
- Ensure a sustainable quality and food safety culture through the implementation, certification and continuous improvement of effective food safety management system compliant with FSSC 22000
- Validate the effectiveness of the food safety management system through internal and external audit processes.
- Apply a risk assessment methodology, aligned with the context in which we operate, to facilitate our ability to achieve food safety management system objectives and continually improve.
- Build a food safety capability, mindset and culture through structured programs that develop employees' competencies and technical skills, increase awareness, manage risk and drive increasing levels of excellence across the organization.
- Continually review quality and food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Include food safety strategies in the annual business planning process to ensure that food safety remains an integral part of operations.
- Set annual measurable food safety objectives for all operations to ensure continuous improvement and compliance with all standards.
- Ensure that suppliers and contractors embrace the same food safety commitments and monitor the materials and services they supply through audits and incoming goods inspections.
- Communicate food safety requirements to suppliers, contractors, customers and consumers and other relevant interested parties.
- Communicate food safety aspects, strategies and performance to employees associates, consumers, customers and principal stakeholders that have an impact on or are affected by Genesis Biosciences food safety management system.

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