

Quality and Food Safety Policy

Biocatalysts believe that success depends on the development, manufacture and supply of safe, high-quality products and services that meet or exceed customer expectations. Biocatalysts operates across 4 manufacturing units, each with its own expectations and certification requirements.

The Biocatalysts Management Team are responsible for, and committed to, the establishment, implementation and maintenance of this policy that ensures:

- Effective quality and food safety standards are achieved by the application of a Quality and Food Safety Management System. This is sustained through certification, adherence to statutory and regulatory requirements, mutually agreed stakeholder specifications and (where applicable to each manufacturing unit) compliance with ISO 9001, FSSC 22000 and FSMA.
- Biocatalysts will have a developed food safety culture to support the food safety management system. A strong food safety culture can be valuable in aiding the implementation of best practices and support prevention of occurrences of food safety incidents and quality issues.
- In addition to compliance with or implementation of the legal regulations and the industry guidelines and specific requirements of customers, the management team strive to optimize the working conditions and aim to create the safest possible environment for employees.
- Achievement of the objectives of the Quality and Food Safety Management System is facilitated by a risk assessment methodology that considers all stages of the supply chain. This incorporates the principles of Codex HACCP and FDA HARPC, methodologies such as TACCP (Threat Analysis Food Defence), FDA Key Activity Types (KAT), VACCP (Vulnerability Assessment Food Fraud), and a range of supporting pre-requisite programmes."
- An annual strategic review provides a framework for setting and reviewing Quality and Food Safety objectives to ensure continuous and measured improvement; compliance with all standards and ensuring they meet the requirements of the business.
- Quality and Food Safety strategies and resource requirements are included in the annual business planning process.
- Building of competencies through structured programmes that develop technical skills, increased quality and food safety awareness, risk management and opportunities to drive increasing levels of improvement. Knowledge and skills may be maintained by guidance, internal training or external training.
- Consideration of the ethical and religious requirements within our Quality and Food Safety Management System to satisfy our certification partners. Each manufacturing unit will develop policies and procedures relating to these requirements.
- Verification of the effectiveness of systems and consideration of risks and opportunities through analysis and evaluation of feedback from all stakeholders; nonconformities and corrective actions; and audit results. Adequate resources and facilities are to be made available to ensure quality and food safety systems are maintained.



- A document management system to be implemented with a periodic review of documented policies and procedures, to effectively manage associated risks with changes in products, processes, legislation, certification standards and emerging technologies.
- Managed communication with external providers that describes Biocatalysts' Quality and Food Safety requirements. This includes the monitoring of materials and services supplied via an approval, audit and incoming goods inspection process and by establishing agreed specifications for raw materials and packaging.
- Managed communication with external consumers, customers and principal stakeholders that have an impact on or are affected by Biocatalysts' Quality and Food Safety Management System.
- Managed communication of this Policy and the Quality and Food Safety Management System within Biocatalysts to encourage engagement, teamwork, ownership and support amongst all employees in achieving the Quality and Food Safety objectives.

Signatory

Site Lead

