

YALEO (U) SMC LIMITED FOOD SAFETY POLICY

Yalelo (U) SMC Limited is committed to the production and supply of Safe, High-quality chilled and frozen tilapia products, including Chilled Tilapia Fillets, Frozen Tilapia Fillets, Chilled Whole Guttled Tilapia, Frozen Whole Guttled Tilapia and Chilled Whole Round Tilapia, in full compliance with statutory, regulatory, contractual & customer food safety requirements. The following principles are the foundation of our Food Safety Culture

Commitment to Food Safety

- We commit to maintaining a Food Safety Management System (FSMS) that conforms to ISO 22000:2018 requirements all in our processes and activities.

Leadership & Responsibility

- Top management is committed to providing the necessary resources, infrastructure, leadership, and ensuring that employees are trained, competent, & empowered to uphold food safety responsibilities in their roles.
- A qualified, multidisciplinary food safety team has been appointed to identify, evaluate, control, and monitor food safety hazards throughout our processes.

Hazard Control and Risk-Based Thinking

- We apply risk-based thinking across all operations, with robust Hazard Analysis and Critical Control Points (HACCP) in place.
- We assess and mitigate all relevant biological, chemical, and physical hazards associated with fish handling and cold-chain management.
- We apply a robust forward and backward traceability system for our Tilapia products from the farm to the 1st customer.

Continual Improvement

- We are committed to continual improvement of the Food Safety Management System through performance reviews including, internal audits, external audits, management reviews and implementation of corrective actions.

Emergency Preparedness

- We have implemented emergency response to manage potential food safety incidents, including feed supply chain disruptions, cold chain disruptions like power outages, and food defense related incidents.

Communication & Review

- We maintain transparent communication internally and externally with interested parties, including regulators, suppliers, and customers, to ensure confidence in our product safety.
- This Food Safety Policy is communicated to all employees through meetings, emails and noticeboards, made available to external interested parties on request and via the organization's website & will be reviewed annually for relevance