

	Food Safety Management System	Doc No: FSMS: C.5.7	Rev No: 6
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Prepared by: Technical Manager	Authorised by: Managing Director	Revision Date: March 2026	

- Alpen Food Company (PTY) Ltd is committed to manufacture products with highest standards of quality and safety, and to comply with applicable food safety requirements including statutory, regulatory requirements and mutually agreed customer requirements related to food safety and quality.
- Alpen food will ensure that the Food Safety Management System (FSMS), in line with our FSSC 22000 certification is integrated as part of the business processes.
- We will provide a framework for setting and reviewing smart and clear food safety and quality objectives and ensure they are compatible with the strategic direction of the organization.
- We will communicate the importance of conforming to the FSMS requirements to all our employees. Suppliers, visitors, and service providers will sign SLA to ensure they understand their obligation to conform to our requirements.
- We also commit to ensure that there is a clear understanding of the context of the organisation, through communication including the needs and expectations of Relevant interested Parties (RIPs).
- Appropriate financial, personnel, and time resources will be made available to support address the needs for competencies related the to effectiveness of the FSMS.

Alpen food guarantees to promote continual improvement and satisfy applicable food safety requirements, including statutory and regulatory requirements and mutually agreed customer requirements related to food safety by committing to the following:

- To demonstrate the ability to identify and control food safety hazards, in line with the industry and international standards such as SANS 10049:2019; (Hazard Analysis

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and Critical Control Point (HACCP) as referenced in SANS:10330:2020, and the requirements of ISO 22000:2018 & TS 2202-1:2009.

- To comply with codex and any relevant regulation in compliance with the foodstuff, cosmetics, and disinfectants Act 54 of 1972:2009.
- To ensure we meet the highest degree of customer and consumer expectations where practically possible and those of RIPs.
- To employ high standards of expertise and provide necessary training to ensure that employees are competent, skilled, and committed to the FSMS.
- This policy will be communicated and clearly displayed in the areas accessible to all employees (notice boards), to ensure its understood and to relevant interested parties (website).
- To review and assess the suitability of the FSMS on a regular basis to promote continuous improvement.

Effective implementation of this policy will ensure that customer confidence and satisfaction is maintained and promote business growth.

Managing Director: Andrew Le Roux

Signature: 

Date: 16-03-2026