

| **FOOD QUALITY & SAFETY POLICY**



As a global agriculture company, **HEDLA HARVEST CORPORATION** is unwaveringly committed to providing safe and high-quality food products to our valued customers. Our Food Quality & Safety Policy is designed to ensure that all aspects of our operations are carried out with the utmost care and attention to food safety and quality. We adhere to strict standards throughout our supply chain to ensure that our products are safe for consumption and meet all applicable regulatory requirements. This policy outlines our commitment to food safety and quality, the steps we take to ensure compliance with regulatory requirements, and the procedures we follow to ensure that our products meet or exceed the expectations of our customers

OUR FOOD SAFETY POLICY IS BASED ON THE FOLLOWING PRINCIPLES

01

Compliance with all applicable laws and regulations

We are committed to complying with all applicable food safety laws and regulations, both domestically and internationally

02

Use of safe and effective practices

We use safe and effective practices in all aspects of our food production, from the growing and harvesting of our ingredients to the processing, packaging, and distribution of our food



03

Implementation of a comprehensive food safety management system

We have implemented a comprehensive food safety management system that includes all aspects of our food production, from the growing and harvesting of our ingredients to the processing, packaging, and distribution of our food

04

Continuous improvement of our food safety program

We are committed to continuous improvement of our food safety program. We regularly review our food safety practices and procedures to ensure that they are effective in preventing food safety hazards

POLICY EXECUTION MODEL



Good Agricultural Practices (GAP)

We believe that the quality of our products begins at the source, with the way they are grown and harvested. We work closely with our growers to ensure that they follow proper GAPs protocols. This includes using appropriate planting materials, maintaining proper soil fertility and drainage, using safe and effective pest control methods, and using clean water for irrigation. To ensure that our ingredients are free from harmful contaminants, we conduct regular testing at various stages of production, including testing soil, water, and the final harvested product. We also take steps to prevent contamination during storage and transportation, using appropriate packaging and transportation methods.



Good Manufacturing Practices (GMP)

We follow GMP guidelines to ensure that our food is processed, packaged, and stored in a safe and sanitary manner. Our GMPs cover a range of activities, including equipment sanitation, employee hygiene, pest control, and product testing. We also work closely with our suppliers to ensure that they are adhering to GMP guidelines for the ingredients and materials they provide.





Hazard Analysis and Critical Control Points (HACCP)

We have implemented a Hazard Analysis and Critical Control Points (HACCP) system to ensure that we identify and manage potential food safety hazards at each stage of our production process. This includes regular monitoring and testing of our raw materials, production processes, and finished products. We have trained our employees to identify potential hazards and report any concerns immediately



Supplier Evaluation

We evaluate and select our suppliers based on their ability to meet our stringent food safety and quality standards. We ensure that all of our suppliers comply with our requirements for raw materials, production processes, and finished products. We work closely with our suppliers to ensure that they meet our expectations for quality and safety



Employee Training and Development

We provide ongoing training and development to our employees to ensure that they have the knowledge and skills necessary to produce safe and high-quality food products. We have developed training programs that cover topics such as food safety, quality control, and regulatory compliance. All of our employees are required to undergo regular training to ensure that they stay up-to-date with the latest industry standards and best practices



Product Testing and Quality Control

We conduct regular testing and quality control checks on all of our products to ensure that they meet or exceed our high standards for safety and quality. This includes regular testing for contaminants, such as pesticides and heavy metals, as well as checks for taste, texture, and appearance. We also have a system in place for tracking and tracing our products throughout the supply chain to ensure that they remain safe and of high quality





Continuous Improvement

We are committed to continuous improvement in all aspects of our operations, including food safety and quality. We regularly review our policies and procedures to ensure that they remain effective and up-to-date. We also seek feedback from our customers to ensure that we are meeting their expectations for quality and safety. We use this feedback to make improvements and ensure that we continue to provide the best possible products to our customers



FOOD SAFETY CULTURE

We believe that a strong food safety culture is essential to the prevention of food safety hazards. We have created a food safety culture by:



Communicating the importance of food safety to our employees

We regularly communicate the importance of food safety to our employees through training, meetings, and other communication channels



Empowering our employees to report food safety concerns

We encourage our employees to report any food safety concerns that they may have



Recognizing and rewarding employees for their contributions to food safety

We recognize and reward our employees for their contributions to food safety. Our Food Quality & Safety Policy is the foundation of our commitment to providing safe and high-quality food products to our customers. We take our responsibility for food safety and quality seriously and are committed to ensuring that all of our products exceed the expectations of our customers. We will continue to invest in training, development, and technology to ensure that we remain at the forefront of the industry in terms of food safety and quality