



FOOD SAFETY COMMITMENT POLICY

2023

Hanan Products Company, Inc. is strongly committed to food safety. We believe success is earned depending on the supply of high-quality, safe products and packaging that meet or exceed customer expectations of premium, safe, quality products. Over the years, we have developed a culture of 'Food Safety'.

At **Hanan Products**, we take food safety very seriously. Through the Management Team and our dedicated employee efforts, we are recognized since 2018 and more recently meeting the requirements of SQF Code (Ed. 9) for Food Manufacturing, and ANSI/ISO/IEC 170657.

Our Company is committed to continually enhance the reputation of products we produce and maintain customer confidence in our products through the development and implementation of quality and food safety systems, standards and practices. **Hanan Products, Company, Inc.** is committed to continuous improvement, which is measured, evaluated and validated for effectiveness through internal audits.

Hanan Products believes the responsibility for achieving quality commitments lies with each employee in the execution of their job. Food safety is the responsibility of all employees since together we have an influence on ingredients, manufacturing, packaging, storage and transport of all our products. We continually strive to create an environment that stimulates customer satisfaction, continuous improvement, and employee development.

- **FOOD SAFETY / HACCP / FSMA:** Our overall approach to food safety starts with the commitment of the Senior Management Staff. Through their support, our Food Safety Team and employees are equipped with all the necessary resources including equipment, training and documentation, necessary to effectively engage into a Food Safety Program at **Hanan Products**. Our highest quality standard reinforces the overall commitment to manufacture safe quality products.
- **TRAINING / GMP:** Our dedicated employees are trained in Good Manufacturing Practices, food safety, sanitation and housekeeping. We build food safety and quality capability through structured programs that develop technical skills, increase awareness, manage risk and drive increasing levels of excellence.
- **SUPPLIER APPROVAL PROCESS:** We ensure that suppliers embrace the same food safety and quality commitments and monitor the materials they supply through incoming goods inspections.
- **TRACEABILITY:** Traceability of raw materials from our vendors are recorded and maintained throughout production operations to a period beyond expiry date.

As President and CEO of Hanan Products, Inc., I am committed to continued success. Responsibility for the successful implementation of the Food Safety Program belongs with every employee at each level and function within the organization.

A handwritten signature in black ink that reads "Frank Hanan". The signature is written in a cursive, flowing style.

Frank Hanan
President, CEO