



## **Einat Food Industries** **Food Quality and Safety Policy**

- Both employees and managers of Einat Food Industries, hold personal responsibility for the quality and food safety of the products and processes in the company. The quality and safety of the products are a central pillar of the company's policy.
- The management of Einat Food Industries is committed meeting the requirements of any law, customer requirements and continuous improvement of the food quality and safety management system and the effectiveness of its operations.
- The management of Einat Food Industries undertakes to establish and maintain a safety and hygiene system for its employees at the Company's sites while conducting ongoing assessment and control of the risk factors, upgrading the safety and hygiene management system in the Company for the prevention of work accidents and for employee's health.
- As a kibbutz-owned company, Einat's management has placed a major goal to consider and contribute as much as it can to the community and society.
- The management of Einat Food Industries undertakes to provide resources in order to create a learning organization that understands the needs of the market and changes in its business environment.
- The management of Einat Food Industries has budgeted all the necessary resources for updating the knowledge and professional training for its managers and employees, which will lead to continuous improvement of product quality and product safety.



- The management of Einat Food Industries undertakes to establish and maintain a food safety system for identifying, evaluating and controlling risks at the Company's plants.
- The management of Einat Food Industries has decided to adopt ISO 9001, ISO 22000 HACCP and BRC standards in order to meet its commitments of product quality and safety.
- The Company's management undertakes to disseminate its food quality and safety policies both inside and outside the organization.
- The company's management will work with suppliers with approved food quality and safety systems.
- Management will appoint a member of management to implement the high-quality requirements and standards according to which the organization works, which will review the quality and food safety activities in an orderly and permanent manner.
- Management will ensure the implementation of a process of continuous improvement based on the periodic determination of goals and objectives in the areas of food quality and safety.

The integrated management system at the plant will be periodically reviewed in order to ascertain the extent to which the system is updated, its effectiveness in achieving the quality and food safety goals, and the degree of its implementation and assimilation at all levels of the organization.

\* 22000 and BRC standards are relevant to the site at Kibbutz Einat only.

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Signature