

Fruition (Pty) Ltd Food Safety And Quality Policy

Top Management of Fruition recognizes and acknowledges the responsibility to provide fruit concentrates/pulps/ purees, flavours, olive oil; syrups, pre-mixes, ready-to-drink products, sauces, balsamic vinegar reductions and complimentary feed – plant-based- pet gravy for dogs that are of high quality and are safe for human consumption.

We believe that success depends upon the supply of safe, high-quality product that meet or exceed the expectations of our customers. Management commits to providing resources to facilitate continuous improvement, which is measured and evaluated for effectiveness both internally and externally.

Food safety and quality is the responsibility of all employees that have direct influence on ingredients, manufacturing, packaging, storage, and transportation of our products. The following food safety and quality principles are the foundation of Fruition's commitment:

- Meet or exceed all statutory, regulatory, and customer requirements for quality and food safety. Fruition will adhere to the South African legislation governing food safety: Act 54 of 1972, and the applicable regulations there under.
- Ensure consistent food safety and quality performance through implementation and certification of an effective quality management system compliant to ISO22000, ISO/TS22000-1, Additional requirements (FSSC 22000 V6), HACCP principles detailed in the Codex Alimentarius.
- Continually review food safety and quality policy, standards, and procedures to effectively manage food safety risks associated with changes in products, processes, and technologies via internal audits and inspections.
- Supplier and service providers assessment performed annually, communicating food safety and quality requirements to suppliers, service providers, and customers by establishing specifications for ingredients, packaging materials, and storage.
- Communicate food safety and quality requirements, strategies, and performance to associates, customers and principal stakeholders that have an impact on, or are affected by the Company's food safety and quality management systems.
- Encouraging participation and promotion of quality and food safety responsibilities amongst all employees and third parties through standards, education, training and coaching, supervision, and effective communication.
- Conducting Food Fraud vulnerability assessment (VACCP) and Food Defence threat assessments (TACCP) to eliminate possible risk to manufacturing site, raw materials and products manufactured.
- Management review, SMART measurable objectives, food safety policies, and procedures are established and reviewed annually to enable continuous improvement and compliance with legislative requirements and standards.
- To cultivate a positive Food Safety and Quality culture, Top management shall establish and implement Food Safety and Quality culture objectives as part of the management system and commit to continuously improve the Food Safety and Quality culture.
- Implement strategies to reduce food loss and waste in the organisation and supply chain.
- Always ensuring that there is an authorised release of products only when they have been confirmed as complying with agreed specifications.