

COMPANY OBJECTIVES

- Continuous improvement, which is measured, evaluated and validated for effectiveness internally and externally.
- Ensure a sustainable Integrated Management System through implementation and certification of effective ISO Management System Standards in all operations by 2015.
- Validate the effectiveness of the food safety and quality management systems through a zero defect performance in the following areas of its operations:
 - a. 100% Customer / consumer satisfaction.
 - b. 100% conformance to microbiological specification
 - c. 100% on time completion of all improvement actions (corrective/preventative actions, audits and operational performance)
- Increase awareness of all personnel through programs which highlight health, safety and environmental initiatives for an improved working environment.
- Validate the effectiveness of the Health Safety and Environmental management systems through EOSH Key Indicators in the following areas of its operations:
 - a. Zero Fatalities.
 - b. Lost Time Incident Rates of 0.5 by 2020.
 - c. Water Use 1.5 L/L by 2020.
 - d. 100% Compliance with waste water quality parameters.
 - e. Energy Use Ratio 0.34 MJ/L by 2015
 - f. 100% compliance with all Service Level Agreements by 2015
- Achieve target for yields, production and mechanical efficiency.
- Mandatory achievement of 100% compliance with local health safety and environmental laws and regulations.
- Achieve Quality, Food Safety, Environmental & Health Safety Awareness training of all staff by 2015.
- Maintain Good Manufacturing Practices (GMP) adherence of 95% and above for all facilities through ongoing training and sensitization on GMP's and Food Safety, building and housekeeping inspections.
- Achieve 100% compliance with overseas market's Food Safety and Quality Requirements.

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Chairman/Managing Director

Dated:

8.10.14

Review Date: October 1, 2015