

Group Food Safety Policy

Issue number:	02
Owner:	Group Quality Management
Approved by:	ESG Committee
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1. Overview

In line with Vitasoy International Holdings Limited's ("the Group") corporate vision to provide high-quality, great tasting and nutritious products to our customers, food safety is the core requirement of quality without compromise.

This Food Safety Policy is thus established for guiding the overall quality intention and direction of the Group. Through implementation, it contributes to the United Nations Sustainable Development Goals (UN SDGs) regarding Goal 3 Good Health and Well-Being.

2. Scope

This Policy applies to all products and services under the Group including all subsidiaries and joint ventures over which the Group has management control.

3. Principles and Commitments

- a. We are committed to complying with customer, regulatory and statutory requirements.
- b. We strive for quality excellence through communication, training, devotion, continuous improvement, and achieving total consumer satisfaction.
- c. We adopt relevant quality and safety principles and systems applicable to the supply chain of our products and services.
- d. We develop framework for establishing and reviewing food safety objectives of the Group.
- e. We foster employees' awareness and ownership to adhere to these principles and systems via effective communication, management, monitoring and training on a regular basis to ensure food safety and consistent quality of products and services.
- f. The Group shall strictly follow the principles below for achieving food safety:
 - Implement HACCP¹ and Food Safety Management System² (such as FSSC22000³ and/or ISO 22000⁴).
 - Ensure raw materials are purchased from vendors or manufacturers approved through the internal vendor approval process.
 - Ensure production processes and product storage/delivery are under good hygiene conditions that comply with Good Manufacturing Practices (GMP) principles.

¹ HACCP: Hazard Analysis Critical Control Point

² Please refer to Annex for details

³ FSSC 22000: An International Food Safety System Certification Scheme which is recognized by the GFSI (Global Food Safety Initiative)

⁴ ISO 22000: An International Standard of Food Safety Management System

- Conduct regular audits on internal facilities as well as suppliers to ensure safety and quality practices meeting the Group's standard and the developed food safety management system.
- Ensure sufficient food safety and hygiene trainings are provided to employees.
- Ensure food safety and quality management practices are effectively implemented and monitored regularly.

4. Implementation

- Group Quality Management:
 - To ensure the implementation of the Policy and allocation of adequate resources through regular meeting and/or audit.
- Local Operations:
 - To communicate with employees via training programmes and education to ensure the Policy is being introduced and that employees understand their relevant responsibilities in the processes
 - To supervise the implementation of the practices.
- Employees:
 - To take ownership and carry out assigned responsibilities for achieving this Food Safety Policy

5. Review of the Policy

The ESG Committee will conduct a periodic review of this Policy every three years and whenever deemed necessary.

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Annex – About Food Safety Management System

All products manufactured at the Group's factories are certified with the most updated version of ISO 22000 and/or FSSC 22000.

ISO22000 is an International Standard about Food Safety Management System that covers the HACCP principles according to the Codex Alimentarius. It sets out the requirements for a food safety management system and can be certified to it. It maps out areas, such as food safety system management, pre-requisite programmes, Hazard Control principles and applications, that an organization needs to establish and implement in order to demonstrate its ability to control food safety risks and to strive for continuous improvement.

FSSC22000 is an International Food Safety System Certification Scheme which is recognized by the Global Food Safety Initiative (GFSI). FSSC22000 is founded on ISO22000 standard, and top-up with the sector specific ISO Technical Specifications for Pre-Requisite Programs (PRPs) and Additional FSSC22000 Requirements according to the scope of the Organization.

The scope of FSSC22000/ ISO22000 listed above enables our organisation to:

- plan, implement, operate, maintain and update a food safety management system aimed at providing products that are safe for the consumer
- demonstrate compliance with applicable statutory and regulatory food safety requirements
- evaluate and assess customer requirements and demonstrate conformity with those requirements that relate to food safety in order to enhance customer satisfaction
- communicate effectively food safety issues to relevant external and internal interested parties, such as suppliers, customers and staff at all levels
- ensure that the organization conforms to its stated food safety policy
- demonstrate such conformity to relevant interested parties
- seek certification or registration of its food safety management system by an external organization, or make a self-assessment or self-declaration of conformity

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