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Teys is a Trade Mark of Teys Australia – A Cargill Joint Venture

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TEYS AUSTRALIA GROUP OF COMPANIES FOOD SAFETY & QUALITY POLICY

Teys Australia is committed to supplying products with the highest standards of food safety and quality to meet our customers' expectations and regulatory requirements.

Teys Australia's purpose is "Feeding People, Enriching Lives" and the food safety and quality of the products we produce is a critical component of this.

To meet our obligations to source and produce sustainable, safe, legal and authentic products we have established Quality Management Systems which comply with the accreditation standards and certification requirements of: Department of Agriculture, Fisheries and Forestry (DAFF)- Approved Arrangement, State Authorities and Regulations, AUS-MEAT, BRCGS Global Food Safety Standard, FSANZ Food Standards Code, Meat Standards Australia (MSA), Australian Renderers Association (ARA), Pet Food Industry Association Australia (PFIAA) and customer specific programs. These accreditations and certifications are internally and externally audited annually.

We are committed to meeting the requirements of the markets we serve both domestic and globally. The development of individual product specifications to meet these requirements is done in partnership with both customers and suppliers.

The Quality Management System includes a Food Safety Plan based on HACCP, VACCP and TACCP principles which provides assurance that potential food safety, security, fraud and quality risks to the business are identified, and process controls are established, effectively applied, monitored and verified through documented procedures. Teys Australia is accredited with Australian Trusted Trader and Known Consignor Security Programs

Food Safety and Quality Objectives have been established for key areas of the business. These are regularly reviewed, assessed and updated to facilitate continuous improvement and to promote a positive food safety and quality culture. As part of our management commitment Teys Australia staff are provided with resources, support and training to enable these objectives to be achieved. Staff are accountable for actions, products, decisions, and policies within the scope of their role with an obligation to report, explain and be answerable for resulting outcomes.

This Policy will be adopted and displayed at Teys Australia Food Handling Complexes to share with all employees, visitors and on the Teys Australia website for customers.

Brad Teys

CEO

Katherine Hill

KANLL

GM Food Safety & Compliance

Lyle Davies

GM Product Quality & Standardisation