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Teys is a Trade Mark of Teys Australia – A Cargill Company

4th of November 2026

# TEYS AUSTRALIA GROUP OF COMPANIES

## FOOD SAFETY & QUALITY POLICY

Teys Australia recognises its responsibility to customers and consumers and is committed to supplying **safe, legal and authentic products to the specified quality** that meet applicable regulatory, market and customer requirements and expectations.

Our purpose is **"Feeding People, Enriching Lives"**, and food safety and quality are fundamental to everything we do.

To fulfil this commitment, Teys Australia maintains Food Safety and Quality Management Systems that comply, where applicable, with the **Export Control Act 2020**, **Export Control (Meat and Meat Products) Rules 2021**, Department of Agriculture, Fisheries and Forestry (DAFF) Approved Arrangement requirements, relevant State legislation and regulatory requirements, AUS-MEAT, BRCGS Global Standard Food Safety, the Australia New Zealand Food Standards Code, Meat Standards Australia (MSA), Australian Renderers Association (ARA), Pet Food Industry Association Australia (PFIAA), and applicable customer, importing country and market requirements.

Our management systems incorporate **HACCP, VACCP and TACCP principles** to identify and manage food safety, quality, food fraud, food defence and supply-chain risks. Appropriate controls are established, implemented, monitored, verified and reviewed to ensure their continuing effectiveness. Teys Australia is accredited with the Australian Trusted Trader and Known Consignor Security Programs.

Teys Australia establishes measurable objectives to **maintain and improve product safety, legality, authenticity and quality** and regularly reviews performance against these objectives to drive continual improvement.

We are committed to **developing and continually improving a positive food safety and quality culture** through leadership, employee engagement, communication, training and accountability.

Management will provide the **resources, support and training** necessary for employees to understand and fulfil their food safety, quality and compliance responsibilities. All employees are accountable for activities and decisions within the scope of their roles and have a responsibility to identify, report and escalate conditions that could adversely affect product safety, legality, authenticity, quality or compliance.

Teys Australia will regularly review this Policy and the effectiveness of its Food Safety and Quality Management Systems to ensure they remain appropriate and aligned with applicable regulatory, market, certification and customer requirements.

This Policy will be **communicated to all employees** and made available, as appropriate to visitors, customers and other relevant interested parties.

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|---|---|---|
| Andrew MacPherson<br>CHIEF EXCUTIVE OFFICER | Adam Hughes<br>GM FOOD SAFETY & COMPLIANCE | Lyle Davies<br>GM PRODUCT QUALITY & STANDARDISATION |