

Pure Foods Tasmania Ltd

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Food Safety and Quality Policy

Pure Foods Tasmania operates across three production facilities at Mornington, Woodbridge and Sorell. At these facilities we produce a variety of brands including Tasmanian Pate, Homestead Pate, The Cashew Creamery, Lauds Plant-Based Food, New Pastures, Woodbridge Smokehouse, Pure Tasmanian Seafood and Daly Potato Company. It is our vision to be able to supply premium Tasmanian products to all of our customers and consumers in Australia and around the world.

At Pure Foods Tasmania we are committed to supplying all our customers and consumers with products that are safe and of the highest quality 100% of the time.

To ensure this we are committed to:

- Implementing globally recognised food safety and quality standards (GFSI) across our manufacturing sites and supply chain including SQF and BRC.
- Ensuring that where required, all operations meet the requirements detailed in Section 3 of the Export Control Act 2020 and comply to the relevant export rules for prescribed goods – e.g., Export Control (Fish and Fish Products) Rules 2021 and Export Control (Meat and Meat Products) Rules 2021.
- Developing risk-based food safety programs such as HACCP to support our standards.
- Validating and verifying the effectiveness of these programs through internal and external auditing processes.
- Communicating these standards and policies to all team members and ensuring they are readily available.
- Building an inclusive culture that promotes food safety and quality within all elements of our business.
- Providing our teams with the appropriate training, facilities, and resources to complete all tasks required in a safe manner.
- Continuously improving our business practices to ensure they stay current with new legal and regulatory requirements, best industry practices and meet the requirements of our customers/consumers.

Signed:	Alto I	Date:	6/8/2021
	Michael Cooper		1 /

Managing Director