

IL001 Food Safety And Quality Policy

Ivory and Ledoux is committed to supplying high quality, safe, legal and authentic food products.

Food safety and quality are of paramount importance to Ivory and Ledoux. The company is committed to customers and continually enhance the reputation of its brands and maintain consumer confidence in its products through the implementation of a Food Safety and Quality management system developed through effective hazard and risk analysis, following policies and procedures that meet legal requirements, the requirements of the BRC Global Standard for Agents & Brokers and industry best practice.

The company believes that the responsibility for achieving quality, food safety, legality and authenticity commitments lies with every Ivory and Ledoux employee in the execution of their jobs. We expect every individual to support this policy and ensure that our food safety and quality standards are properly applied.

Our company will:

- Meet or exceed all statutory and regulatory requirements for quality and food safety
- Define appropriate standards and systems for product sourcing and distribution. These systems include supplier quality assurance, Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practice (GMP), traceability and crisis management
- Maintain and implement a HACCP plan for the purchasing, shipping, storage and delivery of products
- Train, develop, support and recognize our employees so that they can take responsibility for the improvement of quality, food safety, legality and authenticity
- Maintain and implement an effective quality management system which is based on the principles of hazard and risk analysis
- Continually improve the effectiveness of the quality management system through internal and external audits and analysis of customer complaints
- Ensure the traceability of the products we supply
- Establish measurable objectives and report progress at least six-monthly
- Supply goods to agreed specifications and customer requirements
- Operate in accordance with best industry practice
- Fully cooperate with the relevant authorities to ensure public safety
- Define and maintain a clear plan for the development and continuing improvement of a product safety and quality culture within the company.

The company's Food Safety and Quality Policy will be subject to continuous review and revision.

As the CEO, I am fully committed to the Food Safety and Quality Policy.

Signature:



23/02/2022

Warren Bignell, Chief Executive Officer