



Quality and Food Safety Policy

Boustan Sabz believes that success depends on the supply of high quality products, packages and services that meet or exceed customer and consumer expectations of premium brand products. Fundamental to this belief is the responsibility to ensure the food safety of all products that the company manufactures.

The company is committed to continually enhance the reputation of the brands it produces and maintain consumer confidence in its products through the development and implementation of quality and food safety systems, standard and practices. All Boustan Sabz operations commit to continuous improvement of FSMS, which is measured, evaluated, and validated for effectiveness through internal and external audits.

The company believes that the responsibility for achieving quality commitments lies with each Boustan Sabz employee in the execution of their jobs and their relationship with stakeholders. Food safety is the responsibility of all employees that have direct influence on ingredients, packaging, manufacturing, storage and the transport of products. The following food safety and quality principles are the foundation of the Boustan Sabz.

- Manufacturing and delivery products that meet the highest food safety and quality standard.
- Meet or exceed all statutory and regulatory requirements for quality and food safety.
- Ensure sustainable food safety and quality performance through implementation and certification of effective quality management systems complaint with ISO 9001:2008, ISO 22000:2018, FSSC 22000 Boustan Sabz.
- Build food safety and quality capability through structured programs that develop technical skills, increase awareness, manage risk and drive increasing levels of excellence.
- Continually review food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Set annual measurable food safety and quality objectives for all operations, and at group level, to ensure continuous improvement and compliance with all standards.
- Communicate food safety requirements to suppliers, contractors, customers and product storage and consumer guidelines.
- Communicate food safety and quality aspects, strategies and performance to associated, Consumers, customers and principal stakeholders that have an impact on, or are affected by the company's food safety and quality management systems.

As Juice, Concentrate, Tomato paste and dried fruit director I am committed to the quality and food safety policy which is owned and endorsed by the corporate social Responsibility committee of the board of Director.

Mr. Arian Nasiri

COO