



FOOD SAFETY POLICY

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ALTERNATİF TARIM VE ORMAN ÜRÜNLERİ LTD. ŞTİ. QUALITY AND FOOD SAFETY POLICY

As Alternatif Tarım ve Orman Ürünleri Ltd. Şti., we are committed to ensuring the highest standards of food safety and quality in the products we process and package at our facility located in Torbalı, İzmir.

Recognizing the unique challenges in the production and processing of food ingredients, we have established the following food safety policy:

- Our primary objective is to ensure customer satisfaction. By always prioritizing quality, we commit to safeguarding the health of our customers and employees through high-quality production.
- We commit to complying with national and international food safety regulations specific to oilseeds and spices. Our products will consistently meet these standards.
- Protocols including critical control factors such as temperature, humidity, and light exposure are applied in the storage of raw materials received from producers and suppliers to maintain product quality and food safety. All oilseeds and spices are stored under conditions that prevent contamination and spoilage.
- Storage facilities are regularly inspected to identify and address potential risks such as pest infestation or cross-contamination.
- Personnel responsible for receiving and storing raw materials are trained in the specific handling and storage requirements of all types of oilseeds and spices.
- Each year, activities related to food safety culture are conducted to ensure employee participation. Top management commits to the continuous improvement of the food safety and quality culture.
- To ensure that our suppliers adhere to high food safety and quality standards, their storage practices are regularly audited. A robust traceability system is maintained to track each oilseed and spice group from source to final product.
- Detailed emergency response and recall plans tailored to address specific risks associated with oilseeds and spices are developed. In the event of any safety incident, immediate action and transparency are ensured.
- Necessary measures are taken to ensure occupational health and safety through continuous equipment upgrades and training to ensure full employee compliance.
- Consumers are guided on the proper storage and transportation of oilseeds and spices to maintain quality and safety.
- Employees are encouraged to promptly inform their supervisors about any potential quality or equipment issues encountered in the production area.
- Interaction with consumers is maintained to collect feedback and address any concerns related to food safety.
- Top management will fulfill all material and moral responsibilities regarding quality and food safety.

COMPANY MANAGER
MUHAMMET ÖZTÜRK