

 nfpc الشركة الوطنية للمواد الغذائية National Food Products Company		Doc. No: NFPC-FSMS-PO-01
	FOOD SAFETY MANAGEMENT SYSTEM	ISSUE DATE: Dec 2021
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QUALITY & FOOD SAFETY POLICY

Policy Statement and Management Commitment

NFPC's Food Safety and Quality Policy is to provide competitive products and services of the highest standards of performance and reliability. Our Vision is to be the Nation's most valued F&B Company that stands out for Technology, Trust and Togetherness. NFPC is a state-of-the-Art Establishment with the Latest automated Technology and well-established Food Analysis Laboratories that's equipped with the highest accuracy tools and latest Version of Lab Equipment's.

Our Vision will help us to achieve our company goals through consistently satisfying the mutually agreed needs and expectations of our customers, achieve business success and ensure that our products are always safe to consume and comply with the nation and international statutory and regulatory requirements.

NFPC is a company incorporated in UAE, that indicates the necessity to respect local culture and traditions and making sure from having all our products to comply with the General Requirements for HALAL and other relevant GSO Standards.

NFPC is committed to creating a Food Safety Culture within the business in which all employees support a process of continual improvement. By building a quality and a Food Safety capability, mindset and culture through structured programs that develop employees' competencies and technical skills, increase awareness, manage risks and drive increasing levels of excellence across the organization.

Company sets Annual measurable Quality and Food Safety objectives for all operations and at group levels to ensure continual improvement and compliance with the standards.

To ensure success of this policy Top Management are directly responsible for food safety and quality by ensuring adequate; organisation and support, Providing Resources, reviewing and auditing performance, and driving continuous improvement. We will use global standards such as HACCP and ISO 22000 FSMS together with the requirements of Local authorities as a benchmark to measure the performance and continual improvement of our Food Safety Management System.

Achievement of this policy involves all staff being individually responsible for the quality of their work, resulting in a continual improvement culture and working environments for all. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk. All employees are required to co-operate with any authorised person to ensure that statutory and regulatory obligations are properly complied with.

NFPC is committed to communicate Food Safety and Quality requirements to suppliers, Contractors, customers and consumers and other relevant interested parties by establishing specifications for ingredients, packaging material and product Storage. Communicate Food Safety and Quality aspects, strategies and performance to employees' associates, customers and stakeholders that have an impact on or are affected by NFPC Food Safety and Management System.

The company food safety policy & it's performance will be subject to continuous review and revision particularly when changes to legislation or technical knowledge occur.

Kifah Hussain

Operations Director

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