



FOOD SAFETY, QUALITY AND HALAL FOOD POLICY

As the Milk Academy Dairy Products Family:

Within the scope of the Milk Academy Management System we have established, our policy on quality, food safety, and halal food (OIC SMIC 1 MS1500:2019) covers the following: the procurement of raw milk and other inputs from suppliers according to the defined criteria, conducting input controls, the use of these inputs in the production and packaging of Spreadable Cheeses (Labneh, Spreadable White Cheese, Flavored White Cream Cheese, Ricotta, Mozzarella, Regional Cheeses, UHT Cream, UHT Milk, Pasteurized Cream, Concentrated Products (DPSK, YSK)), as well as the storage, shipment, and sale of the packaged products;

Within the scope of the Milk Academy Management System, taking into account the legal and other requirements of the countries where our products are sold, as well as the expectations of our customers, our aim is to produce lawful, safe, and healthy products that meet customer demands and expectations, without compromising on halal food, quality, and food safety, while fostering a culture of food safety and quality,

From the receipt of raw materials and other inputs to their storage, production, shipment, and delivery to the customer, we carry out our operations in environments that comply with hygiene and sanitation rules, aiming to minimize risks related to sabotage, adulteration, allergens, and biological, chemical, and physical hazards,

Producing lawful, safe, and healthy products while complying with the requirements of the Milk Academy Management System, taking into account the laws and regulations of the countries where the products are manufactured and sold, as well as the product, production, and storage standards,

Top management ensures freedom of belief and worship for all employees. Employees have easy access to the necessary time and facilities to perform their prayers and other religious practices.

Providing the necessary infrastructure, work environment, and human resources to continuously improve the system,

Working with trained and aware personnel in an environment where employees at all levels participate in management, express themselves openly, are treated with respect, and continuous, widespread training is embraced,

Continuously improving our product quality and variety by keeping up with changing flavor trends, technological developments, and customer expectations, while ensuring the highest level of customer satisfaction and meeting their needs and demands.

PL.01/4/10.10.2023