



Saputo



FOOD QUALITY AND SAFETY POLICY

Saputo is one of the top ten dairy processors in the world with facilities in Canada, USA, Australia, Argentina and the United Kingdom. We produce, market and distribute a wide array of dairy products, including cheese, fluid milk, extended shelf-life milk and cream products, cultured products and dairy ingredients.

Our goal is to supply our customers and consumers products that are safe and of the upmost quality. To achieve this goal, we commit to:

HIGHEST FOOD QUALITY AND SAFETY STANDARDS

- ✓ **Implement Food Quality and Safety standards throughout our supply chain** to ensure we produce authentic products which meet or exceed legal and regulatory requirements, as well as the demands of our customers and consumers.
- ✓ **Develop risk-based and prevention-oriented programs** to support our standards.
- ✓ **Validate the effectiveness of our standards and programs** through internal and external risk-assessment.
- ✓ **Ensure** our standards and programs are documented, communicated and readily accessible to our employees.

CONTINUOUS IMPROVEMENT

- ✓ **Continuously document and verify** our Food Quality and Safety standards, and associated programs, to foster an environment of continuous improvement.
- ✓ **Ensure our standards are designed** into our products and packaging at all stages of development and innovation.
- ✓ **Listen and react to queries and comments** from our customers and consumers about the quality and safety of our products and service.
- ✓ **Ensure effective internal and external channels of communication** are established to allow for timely response to any issue that may affect the quality or safety of our products.

FOOD QUALITY AND SAFETY CULTURE AND RESOURCES

- ✓ **Build an inclusive culture** to ensure our Food Quality and Safety standards are supported by and achieved through the commitment of all employees.
- ✓ **Ensure all employees are trained** in principles of Food Quality and Safety.
- ✓ **Provide all employees appropriate tools, equipment and facilities** for producing our products in a safe and hygienic manner.
- ✓ **Allocate the required resources** to meet our standards.
- ✓ **Reassess our resources** to ensure they stay current with new legal and regulatory requirements, industry practices and the demands of our customers and consumers.

True to our values and tradition, we will apply our disciplined-based approach to support the success of this policy.