

Food Safety Policy

Master Pharm S.A. provides highly specialized services in the field of design and contract production of dietary supplements, food for special medical purposes and other food preparations.

We realize the Food Safety Policy by defining measurable objectives, implementing Food Safety Management System based on the requirements of the ISO 22000 standard, current legal regulations and mutually agreed requirements with the Customer.

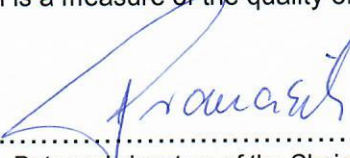
The primary objective of the company is care for the highest quality of offered products.

The implementation of the Food Safety Policy is possible by ensuring:

- 1) identification food safety hazards and supervision them in such a way that products are of the highest quality and safe for the Consumer,
- 2) continuous improvement of the implemented Food Safety Management System in accordance with the requirements of the ISO 22000 standard,
- 3) striving for certification of the implemented Food Safety Management System,
- 4) programs needed to implement safe products - the company implemented programs, i.e. Good Manufacturing Practice (GMP), Good Hygienic Practice (GHP), established the Hygiene Plan and the HACCP Plan. Master Pharm ensures their maintenance and effectiveness,
- 5) personnel with appropriate competence,
- 6) systematic training on the nature and importance of individual actions to ensure food safety,
- 7) improving the professional qualifications of staff,
- 8) effective internal and external communication regarding food safety issues,
- 9) continuous and systematic investments in the latest technical and technological solutions.

Through the implementation of the Food Safety Policy, we want to be a trustworthy supplier of safe products, increase customer satisfaction, which is a measure of the quality of our work.

Lodz,


Date and signature of the Chairman of the Board