CLOVER IS THEREFORE COMMITTED TO DEVELOP, IMPLEMENT AND MAINTAIN A FOOD SAFETY MANAGEMENT SYSTEM TO ENSURE ACHIEVING THE FOLLOWING OBJECTIVES:

1. **Products distributed under any Clover brand will be safe to the health of the consumer.**
2. **Comply with international recognized standards like HACCP, FSSC 22000 and BRCGS. All factories and distribution facilities will achieve listing of such systems, or similar systems, as well as implementation throughout the supply chain.**
3. **Continually review and update food safety policies and procedures to effectively manage food safety risks associated with changes in products, processes and technologies and improve on the effectiveness of the Food Safety Management System.**
4. **Effective communication of food safety strategies, policies and standards to all interested parties that have an impact on or are affected by the Company’s food safety management system.**
5. **Provide adequate resources for the establishment, implementation, management and updating of the Food Safety Management System.**
6. **Set annual measurable food safety objectives to ensure continuous improvement and demonstrate our commitment to food safety.**

2. **CLOVER ACCEPTS AS POLICY THAT ALL PRODUCTS, WHETHER MANUFACTURED BY CLOVER OR DISTRIBUTED AND/OR SOLD UNDER THE CLOVER TRADEMARKS, WILL BE FREE FROM:**

   - Pathogenic organisms, with the exception of those products which are specifically intended to be subjected by the user to a process which will kill the pathogens.
   - Any known substance or foreign material which can injure, cause sickness or even harm the consumer.

3. **CLOVER ACCEPTS AS POLICY THAT ONLY QUALITY AND SAFE PRODUCTS CONFORMING TO ALL APPLICABLE LEGAL REQUIREMENTS WILL BE MANUFACTURED AND DELIVERED TO THE MARKET. THIS REQUIRES THAT EACH PRODUCT ALWAYS COMPLY, FIRST TIME, WITH SET SPECIFICATIONS.**