



Food safety and quality policy

Ingham's is committed to achieving quality excellence in everything we do, not only for our customers and consumers, but also for our employees, stakeholders, and our community.

Ingham's is committed to the continual development and implementation of food safety and quality systems, standards, and procedures to produce safe, legal, and authentic products, across our operations including storage and distribution.

All Ingham's operations commit to continuous improvement, which is evaluated and validated for effectiveness through objective measures, including internal and external audits, and the development and application of food safety and quality specific business KPIs.

Ingham's believes the responsibility for achieving food safety and quality commitments lies with each employee in the execution of their jobs, and Ingham's is dedicated to creating a culture of food safety and quality awareness involving all people at all levels including the encouragement and promotion of food safety and quality leadership.

The following food safety and quality principles are the foundation of Ingham's commitment to food safety and quality:

- Manufacture and deliver products that meet or exceed the highest food safety and agreed quality standards, animal welfare standards, and expectations of our customers and consumers
- Meet or exceed in full compliance all domestic and export statutory and regulatory requirements for food safety and quality
- Ensure suitable food safety and quality performance through implementation and certification of effective quality management systems compliant with GFSI standards, Ingham's Food Safety and Quality Management System, and Minimum Standard Procedures in all operations
- Validate the effectiveness of the food safety and quality management systems through internal and external processes
- Build food safety and quality capability through structured programmes that develop technical skills, increase awareness, manage risk, and drive increasing levels of excellence
- Continually review food safety policies, standards, and procedures to effectively manage food safety risk associated with changes in products, processes, and technologies
- Set annual measurable food safety and quality objectives for all operations to ensure continuous improvement and compliance with all standards
- Ensure that suppliers and contractors embrace the same food safety and quality commitments, and monitor the materials and services they supply through audits and inspections
- Communicate food safety and quality strategies and performance to all relevant stakeholders that have an impact on, or are affected by Ingham's food safety and quality management systems
- Ensure appropriate resources, including human and financial, are committed towards implementing this policy across all our operations
- Continuous improvement of our food safety and quality culture via our Product Pride program

Ingham's senior management will review this policy annually, to ensure that it continues to reflect the aims and aspirations of the company.

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