

**Announcement No. 71/2021**

Subject : Quality Management System Policy (ISO 9001)

Environmental Management System (ISO 14001)

Good Hygiene Practices (GHP)

Hazard Analysis and Critical Control Point System (HACCP)

Occupational Health and Safety Management System (ISO 45001)

Food Safety System Certification (FSSC 22000)

The Company is committed to operating under the policies of the Quality Management System (ISO 9001), Environmental Management System (ISO 14001), Good Hygiene Practices (GHP), Hazard Analysis and Critical Control Point (HACCP), Occupational Health and Safety Management System (ISO 45001) and Food Safety System Certification (FSSC 22000) as follows:

The Company intends to operate under standard management system policies as follows:

1. Develop and continuously improve Quality Management System, Environmental Management System, Occupational Health and Safety Management System, considering the efficiency of overall organizational management. Apply Good Hygiene Practices, Hazard Analysis and Critical Control Point System, and Food Safety System in every production process to ensure products meet technical standards.
2. Build customer confidence in production management systems, inspection, and product quality control. Ensure products meet quality standards and requirements for environmental, occupational health and safety management to increase customer satisfaction and acceptance of products and the company's image.
3. Comply with laws and other regulations related to quality, product safety, environment, occupational health and safety, working conditions and food safety.
4. Manage the environment to reduce and prevent impacts by studying, identifying and evaluating impacts for continuous improvement, as well as using energy and natural resources efficiently.
5. Manage occupational health, safety and the work environment to prevent work-related accidents and diseases. Focus on hazard elimination and risk reduction, including providing a safe and hygienic work environment.
6. Develop all levels of employees continuously, including providing consultation and participation to ensure awareness of importance and strict compliance with Quality Management System, Occupational Health and Safety Management System, Good Hygiene Practices, Hazard Analysis and Critical Control Point System, and Food Safety System Certification.

Announced for general acknowledgement.

Announced on May 28, 2021.



(Mr. Panthep Supachaiyakit)

(President)