

FOOD SAFETY MANAGEMENT POLICY

Air Liquide (Pty) Ltd. as part of the multinational *Air Liquide Group* is involved in the manufacturing and marketing of food grade gases. *Air Liquide (Pty) Ltd's* management commitment is that, whilst striving to be a world leader through a policy of total quality assurance, to ensure the supply of high quality products and services to satisfy our customers needs at all times, that the company is committed to ensuring occupational health and safety of our employees, visitors and contractors, the protection of the environment and to achieve a Zero Accident Record.

Air Liquide (Pty) Ltd. produces and supplies liquid and gaseous Carbon Dioxide (CO₂), Oxygen (O₂), Argon (Ar) and Nitrogen (N₂) to various market sectors, including the Food and Beverage Industry.

In the Food and Beverage Industry, the above gases are used as ingredients, additives or as processing aids. All Food Grade gases must therefore comply with applicable food safety statutory, regulatory and mutually agreed customer requirements.

To address these industry-specific requirements, the *Air Liquide Group* has developed a Food Safety Management System (FSMS) applicable to its operations worldwide by:-

- Commitment to implement all food safety measures related to the use of its gases in food and beverage manufacturing processes.
- Adopting a HACCP-based system for the manufacturing and distribution of gases used in food and beverages as well as compliance to FSSC 22000.
- Monitoring parameters critical to food safety, conducting periodic Management Reviews and striving to continually improve the effectiveness of its Food Safety Management System.
- Commitment by each *Air Liquide* employee to comply with the requirements of AL FSMS.
- Commitment by *Air Liquide* to inform Subcontractors of the requirements of the AL FSMS.
- Commitment by *Air Liquide* to inform the Customers involved and withdraw the product, in the event that non-conforming product is detected.

This policy is directed towards achieving the following goals:-

- ❖ Support of the Food Safety Management System by the commitment of top management, line management and all employees.
- ❖ Identification of resource requirements and provision of adequate resources, including qualified personnel for management, performance of work and verification activities.
- ❖ Identification and control of risks and opportunities as well as internal and external issues which could impact the purpose, objective, sustainability and ability to achieve the Company's Strategy and direction.
- ❖ The highest levels of reliability of production plants, traditional gas supply methods and services.
- ❖ Conducting regular audits and management reviews to ensure compliance to the laid down standards as well as continual improvement of our Food Safety Management System.

As Chief Executive Officer I therefore commit myself, along with the *Air Liquide* Management Team to the achievement of this policy of effective food safety management, ensuring that our Management System elements rank equal with other company activities. I will further ensure that the Policy is understood, implemented, maintained and approved at all levels of our operations.



A. COTTEREAU
CHIEF EXECUTIVE OFFICER

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