


COMPANY POLICIES AND PROCEDURES MANUAL			
FOOD & FEED SAFETY AND QUALITY POLICY	REF #		CPM 007
	ISSUE #		4
	ISSUE DATE	Feb 2016	

Policy Statement

New Britain Oils Ltd. is committed to delivering Food & Feed Safe and Quality products that are fit for purpose and meet or exceed customer requirements.

We will base our Food & Feed Safety Systems on the basis of HACCP principles.

The company will, as a minimum, comply with all relevant Food & Feed Safety legislation.

We will select our suppliers on the basis of their ability to provide products and services that enable us to meet our goals.

The company will provide the resources and the training necessary to enable employees at all levels to contribute to the fulfilment of our commitment to providing Food & Feed Safe and Quality products.

We will seek to promote and continually improve Food & Feed Safety and Quality performance throughout the business.


Interpretation and Implementation

HACCP & Threat Assessment

The Food & Feed Safety and Quality controls will be developed and based around a HACCP risk assessment in line with the Codex Alimentarius standard. The supply chain of ingredients will be risk assessed for vulnerabilities, with identified actions and improvements implemented.

Physical aspects

Wherever practicable the physical condition of the plant and buildings will be constructed such as to enhance Food & Feed Safety and prevent contamination of the product. Where issues are raised subsequently, physical improvements will be made wherever practicable.

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Systems and procedures

NBO will develop and operate a range of systems and procedures for all employees to work to in order to prevent incidents and provide information on how to operate the facility effectively.

The systems will be audited and certified to 3rd party standards as deemed appropriate by New Britain Oils Ltd.

Training

NBO will provide training for all employees such that they understand their roles and responsibilities with respect to Food & Feed Safety and Quality as well as giving specific training for tasks which carry additional risks.

Continuous improvement

Food & Feed Safety and Quality performance will be measured and the metrics communicated at all levels. Incidents will be reviewed regularly at management meetings and actions put in place to continually improve performance.

Richard Town
Operations Manager

Adam Thomas
General Manager