	GUNDLE PLASTICS GROUP (PTY) LTD	Standard reference Clause:	Q	FS	H&S	E
Gundle Growing Under Nurturing and Developmental Leadership Everyday	**Total Integrated Management System**		5.2	5.2 F1		
	Food Safety and Quality Policy	Document Ref No:	GPP 2.1			
		Revision No:	7			
		Rev Date:	10 July 2025			
		Page:	Page 1 of 1			
Approved By:	General Manager	Signature:	Formal Template Approved			

At Gundle Plastics Group (Pty) Ltd, we are committed to achieving excellence in quality management and food safety throughout our operations. Our policy integrates the principles of ISO 9001:2015 and ISO 22000:2018 to ensure the highest standards of product quality, customer satisfaction, and food safety.

Policy Commitments

Scope:

The following policy commitments applies to all processes and activities involved in the manufacturing of flexible plastic film products intended for food-contact and non-food-contact applications. It encompasses all production lines, warehousing, dispatch, and supplier interactions that impact product safety and quality.

- **Integrated Management System (IMS):**
  We have established and maintain an Integrated Management System that integrates quality management and food safety principles. This IMS ensures alignment with ISO 9001:2015 and ISO 22000:2018 requirements, supporting our commitment to continuous improvement and customer satisfaction. We ensure that our IMS includes specific processes and controls that address food safety management comprehensively, incorporating HACCP principles, traceability, and a risk-based approach to identify, evaluate, and control food safety hazards across all operations.

- **Hazard Analysis Critical Control Points (HACCP):**
  We implement a HACCP-based food safety management system across all processes involving food-safe plastics. This systematic approach identifies, evaluates, and controls food safety hazards to ensure the safety and suitability of our products for consumers. We document and maintain HACCP plans that detail hazard analysis, critical control points, monitoring procedures, and corrective actions. These plans are regularly reviewed and updated to reflect changes in operations and emerging food safety risks.

- **Traceability:**
  We implement a robust traceability system to ensure full visibility of our products throughout the supply chain. This includes batch identification, raw material traceability, and clear protocols for product withdrawal and recall to ensure rapid response to food safety incidents.

- **Competence and Training:**
  We provide comprehensive training programs to all employees involved in handling flexible plastic film. This training includes specific modules on food safety practices to ensure competence, awareness, and compliance with ISO 9001 & ISO 22000 requirements. We implement a competency assessment framework to evaluate and ensure the effectiveness of training programs. This framework includes periodic assessments to verify that employees demonstrate proficiency in food safety practices relevant to their roles.

- **Food Safety Culture:**
  We foster a positive food safety culture by promoting awareness, responsibility, and accountability at all levels of the organization. Our leadership actively engages employees in food safety discussions, reinforcing the importance of their role in protecting consumers and ensuring product integrity.

- **Emergency Preparedness and Response:**
  We maintain documented emergency response procedures that address food safety incidents, contamination risks, and potential product recalls. These procedures ensure a swift and effective response to minimize risk to consumers and safeguard product integrity.

- **Objectives and Continual Improvement:**
  We establish measurable objectives and targets for quality and food safety, regularly monitoring our performance to drive continual improvement and enhance operational effectiveness. Our objectives are SMART (Specific, Measurable, Achievable, Relevant, Time-bound) and aligned with ISO 22000 & ISO 9001 requirements. We conduct regular reviews to assess progress, update objectives as needed, and ensure they contribute effectively to our food safety management goals.

- **Document Control and Communication:**
  We maintain robust document control procedures to ensure effective management of documented information related to quality and food safety. This ensures that relevant information is communicated and accessible throughout the organization. We enhance our document control procedures to specifically address food safety documentation, ensuring clarity on version control, accessibility, and communication channels to relevant personnel.

- **Supplier Management:**
  We evaluate and manage suppliers based on established criteria that encompass both quality and food safety aspects. This ensures that our suppliers conform to our standards and support our commitment to delivering safe and high-quality products. Our supplier management procedures include stringent criteria for food safety compliance, supported by regular audits and assessments to verify supplier adherence to our food safety standards and contractual obligations.

- **Periodic Review and Improvement:**
  We periodically review our Integrated Management System to ensure its suitability, adequacy, and effectiveness in achieving our quality and food safety objectives. These reviews enable us to identify opportunities for improvement and address any emerging issues promptly. Our review process includes focused management reviews specifically addressing food safety performance, ensuring continuous improvement and alignment with ISO 22000 & ISO 9001 requirements.

- **Communication and Implementation:**
  This policy is communicated to all employees, stakeholders, and interested parties. We achieve this through training programs, display boards, internal communications, and supplier briefings. It is implemented at all levels of the organization and forms the framework for setting and reviewing objectives related to quality management and food safety.

Roles and Responsibilities:

- **General Manager:** Overall accountability for ensuring the implementation and review of this policy.
- **Food Safety Team Leader:** Leads HACCP implementation, food safety reviews, and emergency response coordination.
- **Department Managers:** Responsible for ensuring departmental food safety objectives are met.
- **All Employees:** Expected to comply with food safety policies, attend training, and actively support the organization's food safety goals.

General Manager Name: Mrs Lwazi Kopsani   **Signature:** _____   **Date:** 11/07/2025

COPORATE VALUES AND BELIEFS

OUR PEOPLE   OUR CUSTOMERS   C O M M U N I T Y   ADAPTING TO FSSC 22000   ISO 9001 CERTIFIED

OUR COMMUNITY   OUR FOOD SAFETY COMMITMENTS   OUR QUALITY