

HALAL FOOD POLICY

(For our halal certified products)

As a leader company in production of food flavours, sauces and additives both in domestic and overseas, to meet customers' demands at every turn , on time in accordance with the requirements of halal management system.

To design, develop and produce our products cost effectively and efficiently in accordance with the Turkish Food Codex, EU and if required local regulations of the countries where our products are used and in compliance with Islamic Law and requirements of halal food safety.

To prevent and manage halal food safety hazards, which may occur in any of the processes, from the preparation to the consumption of our products and to ensure efficient, dynamic and continuous control of hazards.

To ensure continuity in development and improvement activities in all departments of our company and minimize the risks caused by hazards against halal food safety.

With a management approach in which principled, contemporary and employee satisfaction is observed, educate employees in all stages of our organisation to allow them solve problems they encounter at work and embrace their jobs, organize continuous training programs to improve quality and halal food safety awareness, giving planned duties, authorities and responsibilities to employees related to quality and halal food safety, to achieve highest employee satisfaction based on the knowledge that the above mentioned facts can only be provided continuously by the employees who love their company and enjoy their jobs.