

QUALITY AND FOOD SAFETY POLICY

As a leader company in production of food flavours ,sauces and additives both in Turkey and abroad , the policy is to meet our business partners' requests at the first time and every time, on time in accordance with the requirements of food safety management system.

The policy is 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 accordance with the requirements of our business partners.

1. The policy is to prevent and manage hazards against food safety, which can 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.
2. With an approach that contributes to the continuous development of quality and food safety culture based on the principle "Everyone is responsible for Quality and Food Safety", it is to ensure continuity in development and improvement activities in all departments of our company and minimize the risks caused by hazards against quality and food safety.
3. The policy is to train employees at every level to allow them solve problems they encounter at work and embrace their jobs, to organize training programs create and improve awareness on quality and food safety, to give employees duties, powers and responsibilities for quality and food safety under a modern management approach with principles and to achieve highest employee satisfaction based on the knowledge that the quality only be achieved by employees who love their company and like and enjoy their jobs.

Policies are open to access by and communicated to all relevant parties that have some kind of relationship with Aromsa.

Murat Yasa

General Manager