

PURPOSE

United Malt is committed to providing safe food and feed products to our customers around the globe. We have set goals and objectives based on measurable outcomes for performance and customer satisfaction as required by ISO9001 Quality Management, ISO22000 Food Safety (*where applicable*), and other relevant standards.

OBJECTIVES

United Malt companies are prepared to:

- demonstrate leadership commitment to a positive Quality and Food Safe culture
- produce and distribute safe quality food products to our customers
- maintain compliance with local regulations, Food Safety and Quality certifications and industry guidelines
- continually improve our performance and thereby enhance our reputation as a preferred supplier.

CONTROLS

To achieve these objectives, United Malt Group BU's will:

- comply with respective certification standards in each locale for Food Safety and Quality by ensuring that all sites maintain an effective HACCP system that includes:
 - sourcing of choice raw materials
 - comprehensive hazard assessment
 - allergen management program
 - Good Manufacturing Practices (GMP's)
 - traceability programs
 - employee training and awareness
 - incident recording including root cause analysis and corrective actions
 - internal and external audits and inspections
 - management reviews of the Food Safety and Quality Systems
 - critical review of products and co-products for sale into the food and feed markets.

PARTICIPATION

United Malt employees will accomplish these objectives through:

- the promotion of a positive food safe and quality culture
- improving employee skills and engagement
- taking measures to prevent and report possible contamination
- joining in investigations to resolve customer complaints and product recalls/withdrawals
- contributing to continuous improvement initiatives.



Mark Palmquist, CEO United Malt Group