



FOOD HAZARDS PREVENTION POLICY

The leadership and workforce of The Thal Industries Corporation Limited are dedicated to mitigating all food safety hazards including physical hazards such as glass, hard plastic, wood, cardboard, jewelry, knives, cutting blades, metal wires, and needles in food processing areas. This proactive approach aims to prevent both intentional and unintentional product contamination. The use of personal food, drink, or drug items is strictly prohibited in all processing areas, except at designated points.

We are committed to adopting best practices to ensure our products remain free from genetically modified ingredients or products. When allergens are used, transparent communication with customers will be maintained. Allergen control is an integral component of our comprehensive food safety management system.

Recognizing the pivotal role of our employees in our success, we ensure that our staff is well-equipped with the requisite knowledge and skills essential for maintaining food safety standards throughout our operations.

Traceability in our supply chain is of the highest importance, allowing us to identify and address potential issues swiftly. This involves compliance with food safety regulatory requirements, and upholding our core values in our interactions with all stakeholders.

SALMAN SHEHRYAR
CHIEF OPERATING OFFICER