



Quality and Food Safety Policy

**Remark: This policy has been approved by Board of Directors
on 1 October 2024**

Quality and Food Safety Policy

CP AXTRA Public Company Limited strive to ensure food safety and sustainable development throughout the supply chain. Advanced management technology is used to improve the quality assurance system and continuously develop personnel to suit the company's organization and in accordance with the strategic business direction, leads to achieving sustainable development and organizational goals under the quality and safety food policy as below;

“ CP AXTRA Public Company Limited, We bring about change for how life could be better fulfilled with good health, love, joy and wellbeing by investing in personnel, strive and develop products to ensure quality, safety, and service to consumers without interruption and responsibility for society ”

The quality and food safety policy has been defined as a guideline for the management as following:

- 1. Product and Service:** Sourcing, production, distribution of quality and safety products under a sustainable procurement process.
- 2. Process Control:** To ensure that all process will be operated correctly, enhance efficiency provide the quality products that are safe as customer's needed as well as legal compliance and also take into account the expectations of stakeholders
- 3. Personnel and Resources:** The duties and responsibilities of the personnel are clearly defined. As well as allocate the necessary resources sufficiently and bring advanced management technology to continuously improve quality, safety, and personnel.
- 4. Communication and Deployment:** Quality and food safety policy is documented and communicated to all who are involved. In order for personnel to understand, implement and maintain, is continuously reviewed to comply with the context of the company.