

## FOOD SAFETY & QUALITY

**We are committed to working in an ethical, open and honest manner. This document outlines our commitment to product safety, quality and integrity; one of our key material topics.**

### **OUR FOOD SAFETY AND QUALITY POLICY**

Hilton Foods is committed to working in an ethical, open and honest manner to produce products of the highest food safety and quality. This is underpinned by our Food Safety and Quality Policy which outlines our commitment across the business to ensure:

- Food safety, product quality, legality and authenticity.
- The achievement of customer satisfaction by adherence to product specifications and service requirements.
- Adequate resources in place to deliver continuous improvement across our products, processes and our people.
- A robust food safety culture.

Our commitment to food safety and quality, combined with our first-class manufacturing facilities and our customer focus makes us the first choice for our retail partners.

Managerial responsibility and accountability for our Food Safety and Quality Policy sits with the Global Executive Director - Quality & Sustainability.

### **FACTORY STANDARDS AND QUALITY SYSTEMS**

Our specialised processing and packing facilities are designed with a focus on food safety controls.

By automating our quality compliance, we ensure consistent adherence to customer specifications and reduced risk.

Our people are our most valued asset in ensuring the manufacture of safe, legal and high quality products and we regularly invest in their development and training.

All our sites are certified to a Global Food Safety Initiative (GFSI) recognised scheme and are also audited independently by our central audit team against the Hilton Foods' Factory Standard, enabling consistency across our sites.

In addition, customer audits and visits take place throughout the year.

We have a comprehensive product recall policy in place that is verified by simulated tests and is integrated into our wider business crisis management systems.

We are members of the Food Industry Intelligence Network where industry-wide compliance statistics are compiled and intelligence on suspected food fraud is shared.

To ensure we have access to the latest food science, we are members of Campden BRI and Food Drink Ireland and are also supported by Teagasc Ireland.

In addition to this, we use a horizon scanning and monitoring platform to provide the business with live emerging risk information.

## PRODUCT

We set clear specifications and monitor both finished products and the raw materials used in them.

Based on risk assessment, samples are assessed for microbiological and chemical standards and a range of authenticity tests including speciation and screening for adulteration.

These checks and tests are used to evaluate new supply chains and to monitor existing ones where required. All testing is carried out at accredited laboratories and results are used to assess the performance internally and of our suppliers.

We only use artificial ingredients and additives where required to increase food safety and ensure product stability and quality. We comply with our customers' lists of prohibited additives and actively reformulate where we can to remove artificial ingredients and unnecessary additives. Where possible, we eliminate known allergens and clearly label them when present.

We are continuously reviewing our products with the aim to reduce total salt and fat and increase fibre in line with customer health targets.