

POLICY on Food Quality, Safety, Legality, and Authenticity

The Mission of Farm "Ular" is to manufacture quality, safe, legal, and authentic products; dynamically increase production volumes; expand sales markets and increase export volumes; create jobs and improve the efficiency of the enterprise's operations; and implement innovative production technologies to ensure consistently high quality and safety of food products. To achieve its mission, the management of FE "Ular" undertakes the following commitments:

- to comply with legislative and regulatory requirements, the requirements of the certification schemes applicable at the enterprise (FSSC, HALAL, etc.), and mutually agreed customer requirements regarding food quality, safety, legality, and authenticity;
- to continuously improve the management of food quality, safety, legality, and authenticity;
- to provide the food quality and safety management system with all the necessary resources;
- to continuously enhance the qualifications, competence, and awareness of employees in the field of food quality, safety, legality, and authenticity, and to encourage their active participation in improving the management system and maintaining established performance indicators;
- to develop and continuously improve a positive food safety and quality culture, and to consistently enhance product quality and safety;
- to develop and modernize production facilities based on advanced technologies and global best practices;
- to ensure transparency for consumers, employees, and other stakeholders regarding activities in the field of food quality and safety;
- to cooperate with all participants in the food supply chain to exchange information on food quality, safety, legality, and authenticity;
- to consider risks and develop food defense and mitigation measures to prevent threats to food quality, safety, legality, and authenticity;
- to take all necessary actions to minimize waste generation, prevent climate change, and support environmental protection.

To fulfill these commitments, the management of Farm "Ular" places the following requirements on the enterprise's employees:

- to identify non-conformities in operations and eliminate their root causes;
- to inform management about any identified issues in the field of food quality and safety;
- to submit proposals for operational improvement;
- to continuously raise the level of their professional knowledge;
- to prevent the execution of tasks that could lead to a decrease in quality or pose a threat to the safety, legality, and authenticity of food products.

We operate as one team and will do everything in our power to achieve our Mission.

Head of Farm "Ular"
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O.V. Pupa