

J.R Dalziel Limited – Food & Product Safety Quality Policy

At J.R. Dalziel Limited (JRD), we are committed to delivering exceptional Food Safety and Quality to our customers. We continually strive to exceed industry standards and regulatory requirements through proactive measures, collaborative partnerships, and ongoing improvement initiatives. Our dedicated team ensures that all our products and services meet the highest standards of Food & Product Safety, Quality, Legislative, Authenticity and Supply Chain requirements. We maintain transparency, accountability, and a culture of excellence in all aspects of our operations.

JRD is committed to a continual review and improvement of products and services supplied to our customers.

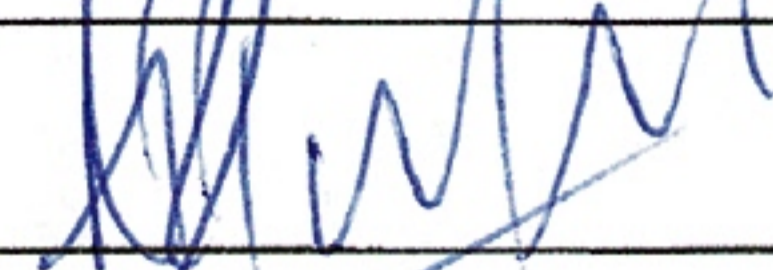
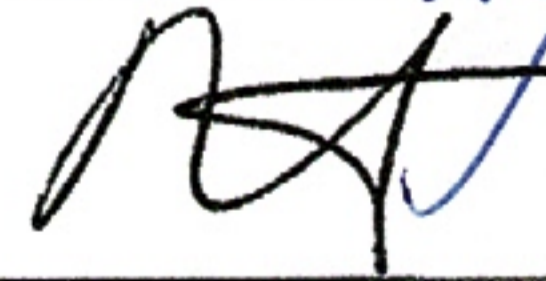


JRD has developed and continues to foster a proactive and positive approach for the continued improvement of a transparent Food & Product Safety and Quality culture and ensure we **Act Global Think Local**.

JRD is also committed to the laid down values of:

- **Respect** – we value the qualities, skills and positive attributes of everyone and treat everyone with professionalism.
- **Honesty** – we foster a culture of openness, authenticity and integrity meaning everyone can communicate truthfully and uphold ethical standards.
- **Trust** - we all work hard to build and maintain trust with stakeholders.
- **Fairness** – we ensure we treat everyone equally and justly regardless of individual characteristics.

To achieve this, Senior Management have given responsibility to the relevant division, site or department who are accountable where applicable to address the following:

- Each business unit will review, develop and document appropriate strategies and best practice at all levels to ensure Food Safety & Quality is at the heart of what we do each every day and work smarter for Food and Product Safety.
- Operate systems that ensure we produce products and service to a consistent quality and deliver in full and on time to our customers.
- Measure both our own and our suppliers' performance on a routine basis through firstly assessing Key Performance Indicators, customer satisfaction service levels and our suppliers' performance on a routine basis.
- Work in collaboration with our customers to recognise and implement their requirements in the most effective manner.
- Review the integrity of our supply chains to ensure that they meet all Food & Product Safety, Quality, Authenticity and Legislative requirements.
- Provide a transparent environment where staff will be able to feedback and discharge their duties as part of a team with pride, enthusiasm, and confidence, supported by appropriate training designed to instil those attributes and to ensure awareness of their responsibilities to satisfy all Quality, Food & Product safety, Authenticity and Legislative requirements.
- Maintain, review, and develop a HACCP based approach around the Codex Alimentarius Principles and BRCGS requirements implemented through a Food & Product Safety & Quality Management System to ensure that all Food & Product Safety, Quality, Authenticity, Legality and Customer requirements are achieved and gone beyond.

Signed By: Senior Site Manager		Date:
Signed By: Group Compliance & Sustainability Manager		Date: 26/03/2026
Signed By: Managing Director		Date: 26/03/2026
Signed By: Chairman		Date: 26/03/2026



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