



FOOD SAFETY POLICY

GZ Industries Limited is committed to the production and delivery of top-quality Aluminum Beverage CANS under safe and hygienic conditions to all its customers and will not cause any adverse health effect to the consumers when used according to its intended purpose.

We shall achieve this by

- Ensuring that every CAN manufactured complies with, regulatory, statutory, mutually agreed customers' and applicable food safety requirements.
- Systematically identifying and reducing significant hazards which can arise from our operations by applying the principles of HACCP.
- Monitoring and effectively controlling all activities that are critical to food safety.
- Not committing any food fraud in the manufacture of our CANS.
- Setting and reviewing food safety objectives periodically.
- Providing training for our employees to ensure that they are aware and competent on all food safety hazards, process controls, procedures associated with their process.
- Implementing, maintaining, and continually improving as an integral part of our business, a documented management system compliant with the requirements of ISO 22000:2018, ISO/TS22002-4:2013, FSSC22000 additional requirements and any industry code of practice.
- Continually striving to improve our food safety performance.
- Providing the required resources to ensure that the food safety management system is effectively implemented.

This policy shall be communicated and made available to all relevant interested parties for proper understanding of the implementation and maintenance of the food safety management system and review it for continual improvement and suitability through set objectives consistent with the aims of this policy.

**JAMES JUDSON
GROUP CEO**

**Document Number: GZI/PO/002
Issue Date: April 2021
Revision Number: 03**



FOOD SAFETY POLICY

GZI Manufacturing Nigeria Limited is committed to the production and delivery of top-quality Aluminum Beverage CANS under safe and hygienic conditions to all its customers and will not cause any adverse health effect to the consumers when used according to its intended purpose.

We shall achieve this by

- Ensuring that every CAN manufactured complies with, regulatory, statutory, mutually agreed customers' and applicable food safety requirements.
- Systematically identifying and reducing significant hazards which can arise from our operations by applying the principles of HACCP.
- Monitoring and effectively controlling all activities that are critical to food safety.
- Not committing any food fraud in the manufacture of our CANS.
- Setting and reviewing food safety objectives periodically.
- Providing training for our employees to ensure that they are aware and competent on all food safety hazards, process controls, procedures associated with their process.
- Implementing, maintaining, and continually improving as an integral part of our business, a documented management system compliant with the requirements of ISO 22000:2018, ISO/TS22002-4:2013, FSSC22000 additional requirements and any industry code of practice.
- Continually striving to improve our food safety performance.
- Providing the required resources to ensure that the food safety management system is effectively implemented.

This policy shall be communicated and made available to all relevant interested parties for proper understanding of the implementation and maintenance of the food safety management system and review it for continual improvement and suitability through set objectives consistent with the aims of this policy.



JAMES JUDSON
GROUP CEO

Document Number: GZI/PO/002
Issue Date: April 2021
Revision Number: 03