



Food Safety Policy

VERIX Pty. Ltd. is a specialist food packaging manufacturer and sourcing company. This policy applies to all divisions throughout the organisation at Factory 2 / 16 Metrolink Circuit Campbellfield, Victoria, Australia 3061.

The management and staff of **VERIX Pty. Ltd.** are dedicated to servicing its customers and clients, with specified packaging solutions suitable for direct food contact. All management and staff of **VERIX Pty. Ltd.** contribute to a program of continuous improvement and efficiency.

VERIX Pty. Ltd. operations will be conducted in a manner meeting the objectives of the applicable regulations and code of practices. The purpose of this policy is to confirm our commitment to meeting the Food Safety and Foods Safety standards expected by our customers in the delivery of the products that we supply to them.

Our ISO 22000 Food Safety Management Systems – is founded with a HACCP plan which complies with CODEX Alimentarius guidelines for the application of HACCP.

Our Food Safety objectives:

- a) Communicate, implement and maintain Food Safety at all levels of the organisation;
- b) Review for continued suitability on an annual basis;
- c) Ensure continuous improvement and review through management review meetings;
- d) Are supported with review results and internal audits through management review meetings;
- e) Ensure that the products and quality integrity meet customer specifications and the regulations and codes of practices;
- f) Ensure that all products supplied to market complies with food safety standards regulations and codes of practices;

To implement this policy we shall focus on the needs of our business with particular reference to consistently meeting our customers' requirements and statutory obligations. Our HACCP Food Safety System provides mechanisms for detecting product and system shortfalls and for stimulating process improvements.

VERIX Pty. Ltd., will adopt procedures and disciplines to ensure:

- a) The system is effectively implemented by undertaking relevant skills training and conducting appropriate Food Safety awareness training;
- b) Responsibilities for Food Safety are established by communicating these responsibilities clearly to all employees;
- c) The policy and procedures continue to be appropriate by initiating regular reviews to check its effectiveness and ongoing relevance;
- d) The company regularly reviews the needs and expectations of our customers. Initiating continuous improvement activities to meet these expectations.
- e) The company will implement, operate, maintain, and update a food safety system. Aimed at providing products that, according to their intended use, are safe for direct food contact;
- f) Compliance with applicable statutory and regulatory food safety systems;
- g) Evaluate and assess customer requirements and demonstrate conformity with those mutually agreed customer requirements that relate to safety, to enhance customer service;

Jeremy Kavnoudias
Managing Director

Date: 28/04/2025