



## PRESKO PLC

### FOOD SAFETY AND QUALITY POLICY

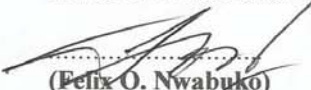
Presco is an integrated agro-industrial organization specialized in the development of Oil Palm Plantations and processing of Fresh Fruit Bunches (FFB) to end products as specialty Fats & Oil: Crude Palm Oil (CPO) also called Prestige Red Palm oil as Presco trade mark name, Refined Bleached and Deodorized Palm Oil (RBDPO), **RBDP Olein** also called Cuisin'Or Refined Palm Oil as Presco trade mark name, **RBDP Stearin**, Palm Fatty Acid Distillate (PFAD), Crude Palm Kernel Oil (CPKO), Refined Bleached and Deodorized Palm Kernel Oil (RBDPKO) and Palm Kernel Cake (PKC).

Presco management is committed to providing safe, quality and wholesome products by implementing Codex HACCP, requirements of ISO/TS 22002-1:2009, ISO 22000:2005, ISO 9001:2015 leading to Food Safety Systems Certification-Quality (FSSC-Q), Presco Food Safety and Quality Management System (FSQMS) implementation so as to continually satisfy customers and interested parties.

Presco complies with statutory and regulatory requirements relevant to its business in Nigeria as well as mutually agreed food safety specifications and requirements of customers and interested parties.

Presco is committed to providing necessary resources to ensure the timely establishment and maintenance of its FSSC-Q Food Safety and Quality Management System. The management ensures that information on Presco FSQMS is communicated to interested parties and that employees are aware of the policy and its implementation at all levels and functions of the organization.

This policy is supported by measurable Food Safety and Quality objectives for relevant functions, levels and processes of the FSQMS. The objectives are communicated, monitored, reported and updated as appropriate. The policy is reviewed annually for continued suitability and continual improvement.

  
(Felix O. Nwabuko)  
Managing Director  
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FSQ-POL-01