

Food safety and quality policy

- ✓ *We are committed to laws and mutually agreed standards and customer requirements.*
- ✓ *We know and ensure the origin of our products and raw-materials*
- ✓ *We ensure the safety of our products.*
- ✓ *We ensure the quality of our products.*
- ✓ *We are committed to food safety and quality principles and continuous improvement of our management systems and actions.*

We are committed to laws and mutually agreed standards and customer requirements

- We comply with local legislation in countries where we operate as well as contracts made with our customers in domestic and international sales.
- Our organic products are manufactured in accordance with the regulatory requirements of EU and the country of destination.
- We take mutually agreed customer specific requirements into account in product manufacturing.
- We have acquired Halal and Kosher certifications for plants that require them.
- We maintain and develop food safety management in accordance with the FSSC 22000 requirements.
- We guide our operations with the ISO 9001 certified quality system.
- We ensure the safety of feed ingredients with the GMP+ B2, GMP+ B3 and FSSC 22000 feed management systems.
- The Lapinlahti and Seinäjoki regional laboratories are accredited by FINAS as T169 testing laboratories, accreditation requirement SFS-EN ISO/IEC 17025.
- The R&D chemistry and microbiology laboratory in Helsinki is accredited by FINAS as a T022 testing laboratory, accreditation requirement SFS-EN ISO/IEC 17025.

We know and ensure the origin of our products and raw-materials

- We know the origin of our products.
 - We ensure raw milk traceability back to farm level.
 - We ensure traceability of all ingredients and primary packaging materials at least one step back and one step forwards.
 - We evaluate the tracking process annually by traceability tests and by mock recalls of all product groups.
- We purchase only from suppliers that operate responsibly and have passed our approval procedures.
 - We perform an approval process for new suppliers, evaluate all supplier performance annually and audit the suppliers on the basis of assessed risk.
 - We require our suppliers to follow all applicable laws and standards, both national and international.
 - Contract manufacturers must have valid, GFSI accredited, food safety certification, or in the absence of certification, the acquisition of such in a reasonable time period is required.

We ensure the safety of our products

- Food safety is first priority in all of our decision making.
- Our production plants have implemented in-house control plans based on HACCP system supported by prerequisite program and good manufacturing practices.
- All of our dairy products are made of pasteurised milk.
- We have procedure for possible product recalls related to food safety and we regularly train to be prepared for crises situations.
- We have procedures for identification, evaluation and prevention of food sabotage and food fraud vulnerabilities.

We ensure the quality of our products

- We use high quality raw milk and other raw-materials.
- We comply with the internationally recognized quality control procedures.
- Our quality assurance procedures cover both microbiological and chemical quality from ingredients to end products.
- We monitor product quality throughout the shelf life.
- We review consumer and customer feedback and take actions on the basis of the feedback and communicate openly about possible defects.
- We work together with our customers to meet the customer needs.

We are committed to food safety and quality principles and continuous improvement of our management systems and actions

- We are committed to work for continuous improvement of food safety and quality.
 - We set annual measurable food safety and quality objectives for all operations.
- We regularly review and analyse our operational environment and interested parties for the risks and possibilities for the management system.
- Regular training is provided for all personnel to increase awareness on food safety and quality and to ensure needed skills.
- We ensure the resources needed for maintaining and improving the quality and food safety management system.
 - We share best practices between operations globally.