



OMNICANE MILLING OPERATIONS LTD

QUALITY & FOOD SAFETY POLICY

Omnicane Milling Operations Limited – Raw House specializes in the production of High Polarity Low Color (HPLC) sugar for further processing at Omnicane’s refinery and as well as bagging of 50kg for direct consumption. We also generate by-products namely bagasse for the power plant and molasses for the distillery and other stakeholders. As such, the Management strongly commits to produce and deliver quality, food safe and authentic final product to its customers by understanding its customer and statutory requirements and implementing sound food safety management system.

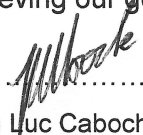
Our primary goal is to achieve the highest standards of quality and food safety in all our practices and operations without compromise in order to meet the requirements of our customers as well as our stakeholders. Quality & Food Safety performance are one of the cornerstones of our company culture and to maintain it at its highest level, the following goals are pursued:

- To make everyone accountable for their action and to protect the company’s interests
- To fulfil customer needs and meet customer expectations by delivering cost effective products and services in a consistent and timely manner
- To place economic, social, environmental sustainability and innovation at the centre of our activities and development projects
- To promote good governance
- To promote leadership, teamwork, and motivation to enhance our work environment
- To proactively identify, assess and manage enterprise risks
- To make use of the most appropriate technology to achieve client’s specifications
- To ensure compliance with laws, regulations, contractual obligations, and internal policies
- To be proactive and support a learning and development culture by providing adequate training and awareness on food safety, quality, health, and safety for relevant stakeholders
- To adopt good manufacturing practices with a team of qualified and trained personnel
- To regularly communicate on the policies, objectives, food safety and quality management system to concerned stakeholders
- To promote a culture of continual improvement and innovation

As and when required, we shall identify, establish, review and update our quality policy, quality objectives and measurable targets where everyone within our organisation can contribute in achieving our goals.

.....

Patrice Duval
Factory Manager

.....

Jean Luc Caboche
General Manager -Milling & Logistics Operations