

FOOD SAFETY POLICY

NCI Packaging is an independent packaging company with nearly 70 years of experience, partnering with a diverse range of customers within the Oceanic Region making metal, aluminum (80%) and plastic (20%) and packaging products. We provide innovative solutions and have established ourselves as a market leading Industrial and Food packaging manufacturer. Our aim is to manufacture and supply our products with exceptional service and meet customer quality expectations.

NCI Packaging (N.Z.) Limited (NCI) manufactures metal packaging for a range of food materials including retorted (e.g. fruit, vegetables, and meat) and non-retorted food such as milk, coffee, and chocolate powders.

The food safety objectives are set and reviewed by the Food Safety Team. The objectives are:

- to maintain an effective Food Safety & Quality Management system complying with International Standards ISO 9001:2015 and FSSC 22000 v5 (ISO 22000:2018(E) & ISO/TS 22002-4:2013(E)).
- to ensure that all food packaging is produced, stored, handled, and transported in accordance with relevant statutory and regulatory requirements and mutually agreed customer requirements related to food safety.

By achieving these objectives, we will help our customers remain successful and hence ensure our own success.

Through continual improvement strategies, NCI will strive to realise our aspirations.

NCI Management will:

- Establish and encourage a culture of continuous improvement by providing resources and processes to implement and maintain quality and food safety certifications.
- Apply Good Manufacturing Practices (GMP) that include policies and standard operating procedures that include personnel hygiene and foreign matter controls as well as documented visitor policies.
- Supply compliant and suitable packaging to domestic and international markets.
- Maintain a formal Pest Control Programme which minimises the risk of pest contamination.
- Communicate with staff over food safety and quality issues.
- Ensure that all staff receive appropriate quality and food safety training during induction and regular refresher training.
- Maintain verification of the effectiveness of the Food Safety Management System by conducting GMP audits and include any food safety issues at Management Reviews.
- Ensure that any identified quality and food safety risks are addressed and resolved.

All employees will:

- Comply with all quality and food safety requirements as they are of critical importance to quality and food safety to our customers and to NCI.
- Highlight any quality and food safety issues to their Manager or Supervisor, immediately.
- Participate in any quality and food safety training and contribute to quality and food safety improvement activities.



Frauke Tyrrell
Managing Director / CEO

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