

QUALITY POLICY

The Siat Group is committed to ensuring that its activities contribute to the development, production and timely delivery of healthy and quality products, coming from transformation of rubber, palm oil and livestock, to all its customers and to meet their expectations in respect of agreements and requests.

LEGALITY

- ☉ Siat is committed to comply with all international, national, regional and local regulations, guidelines and standards in all stages of its operations.

SATISFACTION OF CUSTOMER' REQUIREMENTS

- ☉ Siat's principle is to benefit from its experience and close collaboration with its customers to adapt to their needs and deliver products that comply with the specifications in a timely manner.

PEOPLE, OUR PRIORITY

Siat is aware that its expertise is based on its employees and values their well-being and professional development in order to continuously increase its performance and know-how. For this Siat is committed to:

- ☉ Raise awareness among all employees about food safety and timeliness and quality;
- ☉ Train all plant managers in the best practices and standards of hygiene, quality and food safety.

CERTIFICATION AS PERFORMANCE GUARANTEE

The management of Siat request to all company managers and their staff:

- ☉ To make every effort to deploy the quality and integrated management system in their subsidiaries with the aim of ISO 9001 certification;
- ☉ For food products also put in place the FSSC certification (including HACCP, ISO / TS22002 and ISO22000);
- ☉ To ensure that these commitments are communicated to all stakeholders.

CONSUMER FOOD SAFETY

Food security is a duty and therefore:

- ☉ The palm oil and livestock subsidiaries apply Hazard Analysis and Critical Control Points (HACCP) and comply with the Food Safety and Quality Management System (FSQMS) to ensure quality and food safety for consumers;
- ☉ Rubber subsidiaries apply risk analysis and prevention.

PREVENTION OF MALICIOUS ACTS

Siat is committed to putting in place all the necessary means to identify and address security risks:

- ☉ Access to industrial sites are controlled;
- ☉ Sensitive products are protected and only accessible to authorized persons.

INNOVATION OUR FUTURE

- ☉ Siat is looking to the future and mastering production costs and improving manufacturing techniques to

strengthen its competitiveness and establish itself as a reliable partner;

- ☉ Ensure a permanent search for the improvement of all its processes;
- ☉ Capitalize its know-how and protect sensitive information.

CONTINUOUS IMPROVEMENT

In order to learn from mistakes and to ensure the continuous improvement of the performance of its products, services and processes, through regular evaluations:

- ☉ All subsidiaries set up teams of internal auditors trained to audit integrated management systems (e.g. RSPO, ISO, FSSC);
- ☉ The subsidiaries set up teams in charge of 5S;
- ☉ Management at its highest level actively participates in Management Reviews;
- ☉ Establish measurable, communicated, monitored and evaluated objectives and indicators.

TRACEABILITY

Siat is committed to implementing all measures to register and know its supply chain:

- ☉ Each batch of raw material is traceable upstream to its producer (s) and downstream to the finished product;
- ☉ Group values and good practices are communicated and respected throughout the supply chain;
- ☉ Recall exercises are done several times a year.

DISSEMINATION OF ITS VALUES

Siat is committed to:

- ☉ Extend the culture of Quality and Food Safety to all its departments and providers;
- ☉ Listening to customers and collaborators;
- ☉ Integrate the commitments of this policy into the contracts of suppliers and service providers.

RESOURCES

- ☉ The management of the Siat Group and its subsidiaries undertake to deploy the resources necessary to achieve the objectives of this policy.

INFRASTRUCTURE, MAINTENANCE AND WORKING ENVIRONMENT

- ☉ Everywhere Siat is committed to setting up infrastructures and a work environment conducive to the respect of hygiene and quality.
- ☉ Preventive maintenance programs are developed for all factories and production lines.

If you need more information on issues related to quality or food safety, please contact the Quality and Food Safety department, or visit our website: www.siat-group.com

