



Kensing Quality and Food/Product Safety Policy

At Kensing, we produce high-quality products that enhance society's wellbeing, cultivate wellness, and promote sustainable practices. We are committed to ensuring that our products meet the highest standards of quality and food/product safety.

We adhere to legal and regulatory requirements in each country where we operate commercially, as well as mutually agreed-upon standards with our clients. To mitigate risks, we identify potential hazards and implement necessary control measures. Our risk assessments are based on principles from various sources, including but not limited to the Codex Alimentarius, Good Manufacturing Practices, and HACCP.

Quality, both product and service, along with quality assurance are central to our business processes, culture and systems. Our best practices are defined through scientific knowledge, regulatory guidelines, industry standards and are based on customer needs, engagement of leadership, people training and process traceability. Systems are in place to support it across the value chain from our suppliers & tollers to our customers. We comply with applicable standards such as FSSC 22000, ISO 9001:2015, Identity Preservation, RSPO, EFfCI GMP, Halal, and Kosher requirements, along with other relevant certifications and regulations.

Notwithstanding these measures, should there be an incident, Kensing is prepared to respond quickly and take the necessary actions to effectively address food/product safety emergencies or incidents. Effective communication with stakeholders, including suppliers, partners, workers, customers, and regulatory authorities, is essential to addressing any relevant issues that arise related to food/product safety.

We actively prevent food/product fraud and adulteration, continuously improving our management system through regular reviews, internal audits, and analysis of documented records to achieve quality objectives.

This policy reflects Kensing's commitment to quality, food/product safety, and customer satisfaction. Top Management provides the framework for establishing and reviewing quality objectives. Quality is integral to our business, and every Kensing employee shares responsibility. Our Quality Management System, outlined in our Quality Manual, ensures policy implementation. We provide resources, training, and knowledge to ensure compliance throughout our organization, fostering a robust food/product safety culture.