

FOOD SAFETY POLICY OF BÜHLER GROUP

Food Safety Mission:

We harness science and technology to provide innovative food safety solutions across food systems – enabling our customers to produce safe, nutritious food and feed, sustainably contributing to their economic growth, and protecting their brand.

The presence of contaminants in food takes a major toll on public health, and all parties in the food system share responsibility for food safety, including solution providers. As pioneers in food processing technologies, we are committed to pushing the limits of equipment design, processing, and service solutions, and continue to support our customers in raising their food safety standards. Everyone working for or within the food divisions of Bühler has a moral obligation and the collective responsibility of contributing to the safety of food produced with our technologies.

The following principles have been established to make sure we achieve our food safety mission:

- Set annual measurable food safety objectives for all food related business areas, and at group level, to ensure continuous improvement and compliance, as well as development of new solutions responding to current food safety needs of customers
 - Include food safety into company strategy and the annual business planning process to ensure that food safety remains an essential part of business
 - Consider food safety through the whole life cycle of the equipment, from design concept to management of equipment during operation
 - Apply a risk assessment methodology during the development of new equipment to ensure that potential hazards associated with technologies are mitigated and controlled
 - Develop technologies that meet relevant food safety and hygienic design regulations, standards, and customers' requirements, according to the current science status, the intended use and the hazard which must be controlled.
 - Ensure a balanced food safety culture within our Organization
- Follow Good Manufacturing Practices to minimize contamination during production, storage, and shipment of equipment
 - Utilize complaints management system to identify equipment issues which may have influence on food safety and follow a process of root cause analysis and mitigation
 - Ensure that suppliers, contractors, and partners adopt similar food safety obligations by establishing and continuously improving specifications for materials, equipment, and services
 - Communicate food safety aspects to employees, suppliers, contractors, customers, partners, and other relevant interested parties
 - Provide our employees with adequate food safety training, procedures, instructions, tools, equipment, and resources
 - Provide several food grade application centers with food safety management systems implemented, while keeping other pilot plants flexible and focused on the first stages of product and process development or training (where products are not intended for consumption)
 - Contribute to global food safety developments by providing resources, knowledge and expertise to cross industry projects, academia, or leading organizations.

This policy has been approved and supported by the Executive Board. It will be reviewed, and if necessary, revised, every 3 years to keep up to date. We welcome interested parties' comments on the enforcement of the policy and the policy itself.



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