

FOOD SAFETY CULTURE POLICY STATEMENT

At Delice de France, food safety is a fundamental value that underpins everything we do. Since 1984, we have built and maintained a culture where food safety is embedded into every action, decision, and process across our business. We take personal and collective responsibility for protecting the safety, health, and trust of our colleagues, customers, and consumers.

We recognise that food safety is not only a legal and operational requirement but a shared responsibility and a moral obligation. It is driven by our people, supported by our systems, and led by a culture of transparency, accountability, and continuous improvement.

We embed food safety into every part of our supply chain from sourcing and storage through to handling, production, and distribution. We take all reasonable precautions, exercise due diligence, and actively promote behaviours and decisions that prioritise food safety at all levels of the business.

The leadership team fully supports and promotes a strong food safety culture, ensuring it is visible, consistent, and central to our operations. We align our systems with all regulatory and legal requirements, as well as internationally recognised standards, including:

- Hazard Analysis and Critical Control Point (HACCP)
- BRCGS Food Safety Management System
- A structured internal audit and continuous improvement process

To achieve our goal, we:

1. Lead by example by ensuring senior leadership demonstrates a visible and ongoing commitment to food safety, setting clear expectations and maintaining accountability across the business.
2. Apply scientific principles and industry best practice by integrating proven food safety methods and technologies into all our operations.
3. Identify and control risks proactively through regular hazard assessments, determination of critical control points, and effective monitoring and corrective actions.
4. Comply with all legal and customer requirements by adhering fully to UK legislation, industry regulations and agreed customer specifications.
5. Set measurable food safety objectives and monitor our performance regularly to support continuous improvement and ensure high standards are maintained.
6. Communicate responsibilities and expectations clearly so that all employees understand their role in protecting food safety and maintaining compliance.
7. Invest in training and competence by equipping our teams with the knowledge, skills and tools they need to uphold food safety and hygiene at all times.
8. Promote hygiene, cleanliness and professional behaviour across the business, including for all employees, contractors, suppliers and visitors.
9. Encourage openness and accountability by fostering a culture where employees are confident in raising concerns, reporting incidents and taking responsibility.
10. Work only with trusted suppliers and contractors who meet our high standards and share our commitment to food safety.
11. Continuously improve our systems and culture by reviewing performance, learning from feedback, and enhancing our practices to drive excellence.

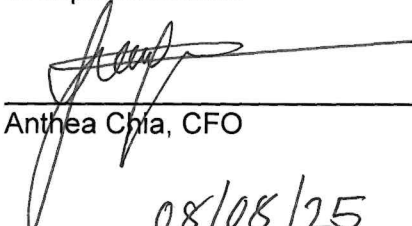
This policy has been approved by the Delice de France Executive Team. It is reviewed annually as a minimum, and revised where necessary, to ensure it remains current and effective. The policy is published on our company website and is available to all relevant

Title: Food Safety Culture Policy
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Approved by: Anthea Chia

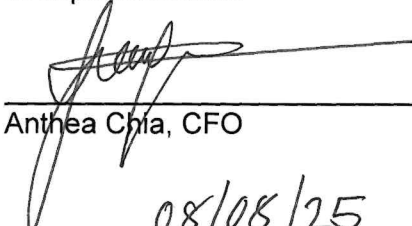
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stakeholders. We welcome comments and feedback from interested parties regarding both the policy and its implementation.

Signed By:


Anthea Chia, CFO

Date:


08/08/25

Delice de France Ltd, UK

