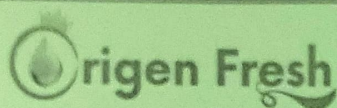


FOOD SAFETY POLICY

Origen Fresh EPZ Ltd is committed to the production of the highest quality Vegetable oils that meet customer, regulatory and statutory requirements. This will be accomplished by implementing the following:

- Document and implement a Food Safety Management System based on the principles of FSSC 22000 with an aim of producing and supplying safe quality end products that meet customers' needs and expectations.
- Comply with statutory and regulatory requirements and mutually agreed customer requirements related to food safety.
- Ensuring competencies of personnel in the Food Safety Management System and provide appropriate and adequate training in food safety to employees involved in production and those that have an influence on the safety of our end products.
- Ensuring that both internal and external communications regarding food safety are fully addressed.
- Origen Fresh EPZ Limited is committed to continual improvement of the Food Safety Management System and shall set and review the objectives of the system based on this Food Safety Policy and Company Objectives.
- The Top Management has an ongoing commitment to continuously provide appropriate resources as needed in ensuring high quality and safe products.
- Our food safety performance will be considered at every management meeting in **Origen Fresh EPZ Limited** and the Board will review this policy annually to ensure that it continues to reflect the aims and aspirations of the company and that, it keeps up to date with legislative requirements.

Grace Kariuki
Chief Executive Officer



ORIGEN FRESH EPZ LTD

Document: Policy

Ref. No: OR/PD/02/22

Date: 17.11.2022

Title: Allergens Policy

Issue/Rev: 01/00

Allergens Policy

In accordance to Regulation (EU) No. 1169/2011 of the European Parliament & of the Council of 25 Oct 2011, Annex II on substances or products causing allergen or Intolerance, Origen Fresh EPZ Ltd recognizes the following as allergens containing food/materials. It further acknowledges that globally recognized elements of allergen risks include; people, suppliers, raw material handling, equipment and factory design, manufacturing, consumer information and product development and design.

1. Celery
2. Crustaceans
3. Eggs
4. Fish
5. Gluten
6. Milk
7. Mustard
8. Nuts
10. Sesame
11. Soybeans
12. Sulphur dioxide
13. Lupin
14. Molluscs.

None of the above-mentioned allergen containing foods are being manufactured on site. Origen Fresh EPZ limited will obtain allergen information from supplier specifications and supplier audit programs

Product formulation is defined by GMP, where we at Origen Fresh EPZ responsibly source ingredients from reputable suppliers whose allergen status is known & we actively avoid introducing new allergens to our site.

We have procedures & training for all our staff to prevent any cross contamination occurring on our site especially due to their activities. For example, employees not permitted to bring food or drinks into areas where products, ingredients or packaging is exposed. Our suppliers of raw ingredients & packaging are risk assessed to determine the probability of unintentional presence of allergen.

Note: There is a plan to extract oil from macadamia nuts in future but until the line is operational, we don't accept macadamia nuts into the factory. This policy shall be reviewed annually or when necessary, in case of impactful process change.

GRACE KARIUKI

CHIEF EXECUTIVE OFFICER



ORIGEN FRESH EPZ LTD

Document: Policy

Ref. No: OR/PD/07/22

Date: 17.11.2022

Title: Visitors Policy

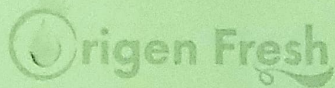
Issue/Rev: 01/00

TITLE: VISITORS POLICY

We at Origen Fresh EPZ Limited treasure and cherish all our guests irrespective of nationality, religion or tribe. We wish that all our guests would enjoy the best of times while with us and within the company premises, for this reason:

1. All visitors must first report to security and after proceed to the reception for clearance.
2. They must wear the designated clothing, head wear and foot wear.
3. No exposed jewelry should be worn/must be covered.
4. All visitors must wash hands thoroughly and sanitize.
5. Any visitor showing signs of illness that can be transmitted through food should not be allowed into the food processing zone.
6. Outside the processing area but within the premises, visitors must wear an identification badge.
7. All visitors with wounds must ensure they are covered hygienically with a clean wound dressing.
8. Visitors should always be accompanied by an employee of Origen Fresh EPZ Limited
9. Visitors must keep all production information about Origen Fresh EPZ LTD Confidential.

As a managing partner, I am committed to the Food Safety and Quality Policy. Responsibility for the successful implementation of this programme belongs with every Origen Fresh EPZ Ltd employee at each function and level of the organisation.



ORIGEN FRESH EPZ LTD

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A handwritten signature in blue ink, appearing to read "Grace Kariuki", written over a horizontal dotted line.

GRACE KARIUKI
CHIEF EXECUTIVE OFFICER