FOOD SAFETY STANDARDS

UNILUXU QUALITY POLICY

Our actions to ensure food quality and safety are guided by the company's quality policy:

Uniluxu is committed to manufacturing safe, healthy, high-quality processed fish with outstanding customer satisfaction. We are constantly working to advance our products in these areas.

Our assurance is that our products comply with this policy and comply with all external regulatory requirements regarding safety and quality.

QUALITY MANAGEMENT SYSTEM: FOOD SAFETY AND SANITATION

Our Quality Management System is the platform we use globally to ensure consistent food safety, compliance with quality standards and create value for consumers. Our internal quality management system is audited and verified by independent accreditation bodies to demonstrate compliance with internal standards, international standards, laws and regulatory requirements. A quality management system starts with the process control of externally supplied materials. We work with suppliers to help them improve product quality. The system reflects key global food

safety needs and addresses quality, integrity, environmental and social issues.

Uniluxu understands consumer demand for quality and safety, which means we work with suppliers to help them create quality products that can be delivered to the market with little or no change.

To ensure product safety, quality and integrity at all stages of the supply chain, Uniluxu regularly sends representatives to conduct on-site audits reviewing production line practices and standards. Our oversight of supplier standards involves the delivery of regular reports, as well as audits on request or at specific times throughout the contract term. These risk management and auditing tools greatly increase the likelihood that suppliers will meet Thailand Alliance food safety standards and initiatives.

Our continuous pursuit of excellence in food safety, food integrity, environmental protection and energy management systems is reflected in numerous national and international certifications including: HACCP, BRC, Occupational Health and Safety Management Systems, Kosher, Halal, Best Aquaculture Breeding Practice (BAP)) farm standard.

Our products contain consumer information to ensure they are safe to eat. These products achieve the highest level of quality when we implement our food fraud and food defense strategies to protect our food supply chain from any risk of intentional and unintentional contamination.