

POLICY OF EKOPLAST LLC

on management of services received, labelling, falsification prevention, protection against product bioterrorism as well as allergens management, productive and environmental state, usage of marks for goods and services.



Ekoplast LLC activity is related to the manufacturing of heat-resistant PET cooking bags and plastic clips for tightening.

According to the FSSC 22000 classification (ver. 4.1, July 2017) the activity of Ekoplast LLC relates to "I" category: production of packaging for food and feed, production of packaging materials.

In order to ensure a high level of quality and food safety as well as the compliance with consumer requirements, the products of Ekoplast LLC are manufactured under Good Manufacturing Practice (GMP) and Integrated Quality and Food Safety Management System (hereinafter – IMS) which meets the requirements of ISO 9001:2015 and ISO/TS 22002-4 (FSSC 22000 ver 4.1).

For effective maintenance of a high level of hygiene conditions, Hazard Analysis and Critical Control Points Group of Ekoplast LLC (hereinafter - the HACCP Group) defines, develops and implements necessary programs of preconditions (hereinafter - PPs) taking into consideration regulatory requirements of Ukrainian legislation, norms and rules concerning activities and products manufactured by Ekoplast LLC, as well as obligatory consideration of customer requirements. In order to have a successful operational food safety system, PPs must be verified and validated, agreed by the HACCP group, documented and developed narrowly focused for a clear process.

In business processes Ekoplast LLC sets in a priority the requirements of abovementioned standards where the influence of process on food safety is determined, namely:

1. **Management of services received** is carried out on a contractual basis. Service requirements are described sufficiently in the contract specifications based on risk analysis and program requirements of prior conditions in current IMS. The quality of services received and their requirements are periodically analyzed and reviewed by the HACCP Group. The services received are monitored and evaluated to confirm the status of the agreed service supplier. If necessary to run the critical test for verification of food safety the company uses accredited laboratories only.

2. **Use of marks for goods and services (logos, trademarks)** both of own company and partner companies is governed by relevant documents with the clear description of the usage requirements.

3. **Labelling of products** shipped to buyers is mandatory. The content of labelling agrees with the recipient. Labelling is carried out in Ukrainian or Russian and any other language understandable by the recipient country.

4. **Prevention of falsification of products** manufactured by Ekoplast LLC involves customers agreeing upon the specification points on raw materials supply, designs, printed layouts which Ekoplast products are made of. Each production batch is provided with documentary evidence of requirements compliance. The company conducts periodic testing of products in accredited laboratories. The company cooperates with agreed suppliers only, requires documentary confirmation and evaluates the compliance of received raw materials. The HACCP Group carries out an assessment of food safety risks in the HACCP plan, evaluates the production vulnerability to falsification and develops a tampering prevention plan of actions that includes Policies, procedures and company records.

5. **Bioterrorism prevention** in relation to processes, raw materials and products Ekoplast LLC carries out through risk analysis performance, existence of a plan and procedures of food safety protection that meets the requirements of the current legislation of Ukraine and FSSC 22000, briefings conduction on bioterrorism among staff, responsible attitude in choosing suppliers of raw materials and services.

6. **Allergens management** is carried out by Ekoplast LLC through a documented plan that includes compulsory research of corroborating information from raw material suppliers (specifications, declaration of conformity, research protocols, quality reports) in accordance with the schedule and methodology defined by the food safety group but obligatory before the start of the raw material usage in manufacturing. According to the determining of food safety group frequency product researches are carried out in accredited laboratories including allergens identification. There is a permanent monitoring of the relevant regulatory legislation, both Ukrainian and the countries where the products are supplied to. The company does not use raw materials to manufacture products which include allergens.

7. **Management of surrounding (environmental) and internal (productive) state** is carried out by Ekoplast LLC through responsible attitude to the resources usage, valid documented procedures of cleaning, pest control, cleansing, staff hygiene, dealing with waste products, usage of approved chemicals only, conduction of periodic testing with the involvement of accredited laboratories to assess both the impact on the environment and confirmation of existing cleaning programs effectiveness and complying with sanitary requirements of the productive environment. The waste management Ekoplast LLC carries out in organizations with appropriate licenses only. The food safety group monitors the effectiveness of management in productive and surrounding environment using the monthly observation.

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