Kenya Nut Company Ltd (KNC) is committed to procuring and processing, packaging, storage, and dispatch of nuts (macadamia nuts, cashew nuts, almonds, and peanuts), oils (macadamia, peanut, coconut, and canola), ground coffee & coffee beans, assorted chocolates, dried fruits, breakfast cereals, honey, repacking and dispatch of oats, and cranberries to all our customers and consumers. To achieve this, we have developed an FSMS based on FSSC and BRCGS requirements.

KNC is committed to ensure that all its products pose no risk of harm to consumers and comply with applicable legal requirements. This will be achieved by ensuring that we shall:

- Include quality and food safety strategies in the annual business planning process to ensure that quality and food safety remain an integral part of operations.
- Meet all statutory, regulatory, and mutually agreed customer requirements related to quality and food safety.
- Demonstrate the utmost diligence with regard to food safety, by maintaining integrity and reducing potential risks from microbiological, physical, allergens and chemical contamination and ensuring that Good Manufacturing Practices are implemented.
- Create and continually improve a sustainable food safety and quality culture through the implementation, certification and continuous improvement of effective quality and food safety management systems compliant with BRCGS/FSSC in the organization.
- Provide Food Safety awareness to all personnel who work within areas where hazard control and food safety need to be considered. Staff working in various areas will be competent.
- Establish and train a Food Safety Team to identify and assess food safety hazards.
- Control Points considered critical are managed within HACCP and plans will be put in place to enable monitoring of these areas and activities.
- Set annual measurable Quality and Food Safety objectives for all operations to ensure continual improvement and compliance with all applicable standards.
- Implement Food Defense and Food Fraud Mitigation Plans in accordance with the BRCGS/ FSSC 22000 additional requirements
- Validate the effectiveness of the Quality and Food Safety management systems through internal and external audit processes.
- Apply a risk-based approach in our endeavor to continually maintain and improve an efficient and effective Food Safety Management System (FSMS).
- Continually review the FSMS to ensure its continuing suitability and effectiveness.

This policy shall be communicated to all interested parties as appropriate.

For: Kenya Nut Co. Ltd

GRAEME D. RUST
Chief Executive Officer

1ST SEP 2025