

Certified Dış Tic. A.Ş. was established in 2020 with the mission to bring quality and safe food products from Turkey to buyers in the Netherlands.

To protect end consumers, ensure the supply of sustainable quality products, and effectively manage business relationships, Certified Dış Tic. A.Ş. adopts the "Quality and Food Safety Policy" detailed below.

Our main commitment is to ensure food safety through the marketing of hygienic, safe, legal, and authentic products and the evaluation of suppliers.

Customer satisfaction is the top priority in our corporate mission, always taking into account our commitment to meeting food safety requirements, with the full involvement of all personnel at every level.

The aforementioned commitment is implemented and maintained through the continuous updating of standards, timely adaptation of company prerequisites and existing management systems o regulatory and voluntary standards and customer requirements, and the deployment of trained staff with appropriate skills.

Food safety is ensured and maintained through a risk assessment system according to the HACCP method and traceability practices, with the involvement of all internal and external functions. Additionally, adopting a management system (BRCGS Agents & Brokers) in accordance with international standards is also part of this commitment.

CERTIFIED DİŞ Tic. A.Ş. is committed to always maintaining a transparent and accurate collaboration and information-sharing relationship with its customers. Ensuring that our customers always receive safe and quality products on time and at the same standard is our top priority.

Therefore, we conduct meticulous and thorough work when selecting suppliers, take special care to choose suppliers that meet our customers' expectations and goals, and enter into exclusive agreements with them.

Certified, represented by its senior management, is committed to providing safe and superior quality products. We are dedicated to applying safety and quality control standards in line with Food Safety and Traceability Management Systems in order to satisfy our customers, society, and environment.

We follow the goals mentioned below on the above-specific topics:

- Understand and apply all guidelines, rules, and regulations related to product quality and the supply chain;
- Set quality objectives and periodically review them for continuous improvement;
- Apply and optimize a traceability system to improve appropriate use and reliability of information, effectiveness, and productivity;
- Reduce relevant non-conformities and apply a firm traceability system to avoid potential risks in withdrawing or recalling products if necessary;

Approved by
General Manager
TÜMER YOLDAŞ

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- Identify the Principles of GHP (Good Hygiene Practices) applicable throughout the food chain;
- Provide a quality product to its customers;
- Research and develop products in line with customer trends, lifestyles, and needs.
- Ensure the safety of products through effective supplier selection processes.
- Maintain effective communication with all suppliers, convey food safety goals to them, and monitor and audit them regularly to ensure they meet regulatory and customer requirements.
- Continuously monitor food safety and quality both at source and at the final destination, at in-house and accredited external laboratories.
- Maintain effective communication with all stakeholders and employees to guarantee ongoing commitment to food safety.
- Develop a food safety culture in collaboration with all stakeholders and employees.
- Adopt training and information programs to enhance the technical, legislative, and safety skills of managers and employees.
- Pursue continuous improvement of the internal organization to ensure food safety and product/service quality.
- Develop a vulnerability assessment plan and establish mitigation procedures through Food Fraud and Food Defence plans based on risk assessment.
- Increase the organization's level of effectiveness and efficiency in response to customer needs.

This policy reflects Certified's commitment to delivering safe, high-quality products that meet customer expectations.

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