



FOOD SAFETY POLICY

At Dabur, we are committed to the health and well-being of every household by ensuring safe and healthy products.

We aim to achieve this by,

- Fostering a quality mindset with the objective of supplying high-quality products, packages and services consistently that are trusted and preferred by all our customers and consumers.
- Constantly striving to understand and meet the ever-growing needs of customers and consumers.
- Applying innovative practices and state of the art technology to enhance productivity and quality at competitive prices.
- Operating and continuously improving product safety across the manufacturing cycle through process improvements and technology upgradation.
- Identifying critical control points (CCP's) and establishing a control procedure to protect the products from physical, chemical and microbiological contamination during any stage of processing.
- Establishing procedures to identify and recall unsafe products at any stage of the supply chain.
- Empowering our people for maintaining a vibrant quality environment through education, training, coaching and effective communication.
- Complying with all applicable national and international regulations & legislations.
- Communicating Dabur's food safety requirement to suppliers, and all other relevant service providers.
- Periodic review of the food safety policy to ensure continuous improvement in food safety management system.

It is our endeavour to achieve a sustainable food safety culture across the organization through implementation of effective food safety management system.

Effective Date:

01.04.2019

Mohit Malhotra

(Chief Executive Officer)