

Corporate Quality and Food Safety Policy

1. Introduction

We, Trans-Oil Group of Companies, are striving for excellence in all aspects of our operations by adhering to the highest standards and best practices of quality and food safety management, of our products, services and processes.

2. Commitment to Quality and Food Safety

We are committed to conduct all our business-related activities in an honest and responsible manner, and believe that our long-term success depends on the supply of food safe and high-quality products and services, that meet or exceed customer and consumer expectations. This commitment extends to every stage of our operations, from sourcing raw materials to the delivery of finished products.

3. Key Principles

Our Quality and Food Safety Policy is based on the following key principles:

- a. **Compliance with Laws and Regulations:** We ensure compliance with all applicable quality and food safety laws, regulations and industry standards. We strive to exceed compliance requirements whenever possible.
- b. **Compliance with Standards:** All of our operations will adhere to all applicable national and international quality and food safety standards, including ISO 9001 (Quality Management System), ISO 22000 (Food Safety Management System), Hazard Analysis and Critical Control Points (HACCP), and other relevant standards.
- c. **Certification:** We are committed to achieving and maintaining ISO 9001 and ISO 22000 certification at all crushing plants across the Group to ensure the highest standards of quality and food safety management.
- d. **Performance review:** We set specific, measurable, achievable, relevant and time-bound (SMART) quality and food safety objectives for all operations, aligned with Company goals. We regularly assess and monitor performance and take necessary actions to ensure continuous improvement.
- e. **Customer Focus:** We place our customers at the center of everything we do. We actively seek customer feedback and use it to improve our products and services.
- f. **Continuous Improvement:** We are dedicated to the continuous improvement of our quality and food safety management systems. We regularly review and update our processes to enhance product quality and safety.
- g. **Employee Training and Engagement:** We believe that our employees are crucial to achieving our quality and food safety objectives. We provide regular training and ensure that all employees understand their roles and responsibilities in maintaining product quality and safety.
- h. **Supplier and Partner Collaboration:** We work closely with our contractors, suppliers and partners to ensure that they share our commitment to quality and food safety. We establish rigorous criteria for the selection and evaluation of suppliers to ensure the integrity of our supply chain.
- i. **Risk Management:** We proactively identify, assess and manage risks associated with food safety and quality. Our risk management approach includes regular audits, inspections and monitoring of critical control points.

4. Implementation and Monitoring

We implement this policy through the following measures:

- **Quality and Food Safety Management Systems:** We implement, maintain robust quality and food safety management systems in line with ISO 9001, ISO 22000 and HACCP standards, and will maintain relevant quality and food safety third-party certifications of all crushing plants.

- **Training and Competence:** We set well-defined roles and responsibilities, and provide continuous training programs to ensure that all employees are knowledgeable about quality and food safety practices.
- **Contractor and Supplier Management:** We conduct regular audits and assessments of contractors and suppliers to ensure compliance with our quality and food safety standards.
- **Internal Audits:** We perform regular internal audits to identify areas for improvement and ensure compliance with our management systems.
- **Customer Feedback:** We seek and address customer feedback to improve product quality and safety.
- **Resource provision:** We include quality and food safety strategies in our annual business planning process to ensure that quality and food safety remains an integral part of our business and operations.

5. Reporting and Accountability

We commit to be transparent in our quality and food safety practices by regularly reporting on our performance and progress. We hold ourselves accountable to our employees, customers, contractors, suppliers, regulators and other stakeholders through continuous communication, monitoring, evaluation and improvement.

6. Review and Continuous Improvement

This policy will be reviewed periodically to ensure its relevance and effectiveness. We are committed to continuous improvement in our quality and food safety practices and adapting to new challenges and opportunities.

7. Conclusion

At Trans-Oil, ensuring the quality and safety of our products is a fundamental promise, that guides our actions and decisions. We are dedicated to providing safe, high-quality products that our customers can trust.

Responsibility for the successful implementation of this policy belongs to every Trans-Oil Group of Companies employee, at each level and function within the organization.

As Chairman of the Board of Directors and as being authorized for this purpose by the Board of Directors corporate resolution dated 1 July, 2025, I approve this Quality and Food Safety Policy, and I am committed to upholding it and improving our overall business performance.

Approved:

Vaja Jhashi

Chairman of the Board of Directors

1 July 2025

TRANS-OIL
Group of Companies