

Food Sciences Corporation Food Safety and Quality Policy

Food Sciences Corporation is committed to providing safe and high quality products, meeting customer expectations, specifications and regulatory requirements, maintaining a culture of Food Safety and to aid in the improvement of the Safe Quality Food (SQF) System.

To ensure the quality and safety of all products FSC will:

Establish, monitor and regularly review food safety objectives and goals

Implement continuous improvement, HACCP, GMP and relevant process control management programs

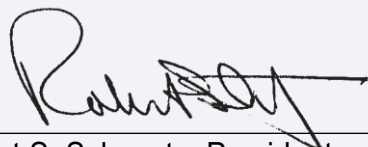
Senior Management is committed to:

Providing the human and financial resources necessary to maintain SQF Certification

Conducting an annual review of the food safety and product quality systems

Actively promoting the involvement and commitment of all employees to food safety and quality

Encouraging participation through proactive communication throughout all levels of the organization



Robert S. Schwartz, President

June 11, 2021

Date

FOOD SCIENCES
CORPORATION