



## FOOD SAFETY POLICY

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- ⊕ As NIAB LLC, we will adhere to legislation, the requirements of the FSSC 22000 standard, technical requirements, customer requirements, and other relevant requirements in managing food safety.
- ⊕ We will continuously improve the food safety management system and ensure its productive and effective implementation.
- ⊕ We will consider the context of the organization to determine its strategy and risks.
- ⊕ We will ensure that the products processed by NIAB LLC achieve a leading position in Azerbaijan in terms of food safety and quality.
- ⊕ We will establish feedback loops with our key stakeholders, taking their expectations into account, to understand the needs and expectations of our customers and do our best to meet these needs and expectations.
- ⊕ After identifying the internal weaknesses of our organization, we will do our best to improve them.
- ⊕ We will ensure the competence development of staff at NIAB LLC.
- ⊕ We will provide employees with appropriate training to improve their knowledge and skills in the field of food safety.
- ⊕ We will apply the principle of root cause analysis of non-conformities to make fair decisions.
- ⊕ We will ensure the regular measurement and monitoring of the performance indicators established for the food safety management system.
- ⊕ We will allocate sufficient resources for the food safety management system to achieve its objectives.
- ⊕ In accordance with the requirements of the food safety management system, we will identify hazards, assess risks, and implement control and corrective measures.
- ⊕ We will minimize waste to the lowest possible level and manage it safely, in a controlled manner, and in compliance with local legislation.
- ⊕ We will develop a plan to reduce food loss and waste and take measures in accordance with the plan.