

|                                                                                   |                                                                      |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------|
|  | Policy Title:<br><b>Food Safety, Quality and Authenticity Policy</b> |
| <b>Quality Management System Policy</b>                                           | Policy Reference:<br><b>PWIPOL 1.1.1</b>                             |

#### 1.0 Purpose

Burgess Farms is committed to produce high quality, safe, legal, and authentic products that meet our customer's expectations and Food Safety standards.

#### 2.0 Scope

Burgess Farms Sites

#### 3.0 References

The Food Safety Act 1990  
Current BRCGS Global Standard for Food Safety  
Soil Association  
Customer Quality and Food Safety Standards / Policies

#### 4.0 Responsibilities

All Employees

#### 5.0 Policy

Burgess Farms aims to be the UK's leading supplier of sustainable root and organic vegetables achieved through a clear focus on quality, food safety and supply chain management.

Burgess Farms also recognises the importance of the products handled and supplied into a range of retailer and food service outlets as core vegetables to the British diet.

The root crops handled by the business are natural products prone to continual variations due to growing conditions, weather and harvesting times. As such the business operates to maximise available crops whilst achieving customer and consumer expectation on quality and food safety.

Quality and food safety focus is achieved through:

- Close working relationships with the growing base with updates on crop performance in the soil, field quality assessments and feed back loops on the harvested quality when delivered.
- Applying the principles of Hazard Analysis Critical Control Point (HACCP) to the factory process with control steps also around Product Defence incorporating consideration of threat and vulnerabilities in the supply chain and site activities.
- Dedicated factory handling equipment set to remove foreign bodies (where washed) and as far as is practicably possible through controlled grading.
- Packing line set up providing continual quality assessment of product and pack.
- Control measures in place to assure the authenticity of the organic status during packing.
- On-going development of product and process knowledge through investment in training and equipment, along with fabric monitoring.

Name: Joe Rolfe

Signature:



Position: Managing Director

Date: 19/03/2025

|                        |                                              |                 |
|------------------------|----------------------------------------------|-----------------|
| Doc Ref: PWIPOL 1.1.1  | Food Safety, Quality and Authenticity Policy | Issue Number: 1 |
| Issue Date: 21/03/2025 |                                              | Page 1 of 1     |