Find all our policies at:
www.vanrees.com/our-impact

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Quality and Food Safety Policy

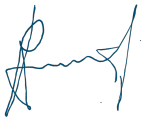
Introduction
At Van Rees Group, we believe that supplying high-quality food products and ingredients that meet our customers' requirements and expectations is central to our success. At the heart of this commitment lies our responsibility to ensure the quality and food safety of the products we source, manage, and deliver to our customers.

Objective
Van Rees is committed to ensuring that all our tea and other botanical products consistently meet appropriate food safety standards—protecting consumers and maintaining the trust of our clients and partners.
We believe that responsibility for achieving our quality and food safety commitments lies with every employee, through their daily work and interactions with stakeholders. We aim to foster a culture in which everyone actively thinks and acts with food safety in mind.
We are also committed to working proactively on food defense and the prevention of food fraud, supporting our goal of being a trusted and preferred partner. Achieving this objective requires close collaboration throughout the supply chain, and we work in partnership with others to make it a reality.

Our Commitment
This Quality and Food Safety Policy commits us to:

- Supply customers with safe, high-quality products that meet agreed expectations.
- Comply with all statutory and regulatory requirements for quality and food safety, including customer-specific agreements.
- Safeguard product food safety across the organization, based on the principles of HACCP.
- Build and sustain a strong quality and food safety culture through the implementation and ongoing improvement of effective management systems.
- Define measurable annual objectives for quality and food safety to drive continuous improvement and maintain compliance with relevant standards.
- Provide sufficient training to ensure that all employees understand and fulfill their responsibilities for product safety and quality.
- Require subcontractors to meet—and encourage suppliers to adopt—comparable commitments to quality and food safety.
- Assess the effectiveness of quality and food safety systems through structured internal and external audits.
- Maintain a clear procedure for handling food safety incidents, ensuring prompt communication with relevant stakeholders and initiating recalls when necessary.
- Regularly review quality and food safety policies, standards, and procedures to effectively manage risks arising from changes in products, processes, or technologies.

Scope and Applicability
This policy applies to all operations, processes, and products handled by all Van Rees offices, as well as to the subcontractors we work with and all employees involved. We expect all business partners to reflect and uphold the commitments outlined in this policy when conducting business with Van Rees.



Signed by: Robin Lavooij, Managing Director Van Rees Group