



GOODNESS ALWAYS

FOOD SAFETY AND QUALITY POLICY



Policy Document
Mandatory
General Use



Document Information

Issuing department

Quality Assurance Department

Target audience

All employees

Approver

Executive Board, Diana Biscuits (Pvt) Ltd

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Repository

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Diana Biscuits Food Safety and Quality Policy

At Diana Biscuits (Pvt) Ltd, Food Safety and Quality are the foundation of our operations. We are committed to manufacturing and supplying high-quality, safe, and hygienic biscuits and other food products that meet or exceed our customers' expectations while ensuring full compliance with all applicable statutory, regulatory, and customer requirements.

Commitment to Compliance, Infrastructure, and Environmental Responsibility

We never compromise on food safety. We ensure that our food processing operations, infrastructure, and work environment are maintained in a manner that supports food safety and minimizes adverse environmental impacts. Our Food Safety Management System (FSMS) is effectively implemented, maintained, and continually improved in accordance with FSSC 22000 to ensure the consistent delivery of safe food products.

Policy Framework and Transparent Communication

This policy provides a robust framework for establishing and reviewing food safety objectives and is communicated, understood, and implemented at all levels of the organization. We maintain effective internal and external communication on food safety to ensure transparency and trust. Internal communication is carried out through meetings, training programs, notices, and documented procedures, while external communication is maintained with customers, suppliers, regulatory authorities, and other relevant interested parties regarding food safety requirements and compliance matters.

Empowering Our People

Food safety is a shared responsibility. We ensure that all employees possess the necessary competencies, skills, and awareness to support the effective implementation and continual improvement of the FSMS through regular training, evaluation, and performance monitoring.

With these commitments, we protect our consumers, safeguard our brand, and build lasting trust. We all share the responsibility to take action, raise the bar, and execute with discipline to guarantee food safety and quality in everything we do. This policy is made available to all relevant interested parties to ensure awareness and alignment with our commitment to food safety.