

1.3 FOOD SAFETY POLICY

Frontier Food Industries Sdn Bhd committed and consistently to producing quality and safe products that are based on food safety law to ensure our consumer with safe and trusted product. Therefore, the following company mission and aiming to achieve this policy to meet the legal and statutory requirements.

Our Food Safety Policy is:

1. *Committed to provide high quality and safe product to consumers that meet customer and legal requirements.*
2. *Ensuring remains informed of internal and external communication that support the food safety requirements.*
3. *Committed to working together with customers, employees and stakeholder to established and extend our product brand to international level.*
4. *Continually improve the effectiveness of food safety management system through the food safety objective.*
5. *Ensuring competency of all personnel in performing their assigned responsibilities and authorities.*

Our food safety objectives are:

1. To provide confectionery products with the following microbiological and heavy metal standards;

Microbiological:

- Total Plate Count, cfu/g < 1000
- Coliform,MPN/g < 3
- E.Coli, MPN/g < 3
- Yeast 7 Mould, cfu.g < 10
- Salmonella in 25g Absent
- Staphylococcus Aureus, cfu/g Absent
- Bacillus Cereus Absent

Heavy Metal (ppm):

- Arsenic < 1
- Lead < 2
- Mercury < 0.05
- Cadmium < 1
- Antimony < 1

2. To reduce customer complaint cases on food safety to not more than 3 cases per year.