

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.

Food Safety Policy:

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

Food safety objectives:

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

Microbiological

Total Plate Count, cfu/g	< 1000
Coliform, cfu/g	< 3
E.Coli, cfu/g	< 3
Yeast & Mould, cfu.g	< 10
Salmonella in 25g	Absent
Staphylococcus Aureus, cfu/g	Not Detected < 10
Bacillus Cereus	Not Detected < 100

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.
3. To achieve a minimum of 1 hours of food safety related training for all personnel, per year
4. To achieve below daily production rejection target :
 - Hollow Wafer 5%
 - Flat Wafer 5%
 - Waffle 3%
 - Snacks (Corn, Rice, Jolly, Galaxy, Crunchy Stick) 3%
5. To reduce machine downtime by ensuring minor breakdown not more than 2.5 hours
6. To ensure all delivery of Raw and Packaging material to production are following FIFO system
7. To ensure no late delivery on Raw and Packaging material by Supplier (CAR issue not more than 2 cases per year)