



GFPT PUBLIC COMPANY LIMITED

PLANT: 209 MOO 1, TEPARAK RD., K.M. 20.5 BANGSAOTONG, SAMUTPRAKARN 10570, THAILAND. TEL. 02-3159400, FAX. 02-3159433

OFFICE: GFPT TOWER, 312 RAMA 2 ROAD, BANGMOD, JOMTHONG, BANGKOK 10150, THAILAND, TEL. 02-4738000, 02-4738384-5

Announcement

Quality Management and Food Safety Policy

GFPT Public Company Limited is committed to becoming a leader in the fully integrated processed chicken industry by elevating product quality to international standards. This is achieved through the application and continuous improvement of food safety standards such as BRCGS and ISO22000, alongside the ISO9001 quality management system, to ensure compliance with relevant requirements. This commitment ensures consumer satisfaction and food safety for both domestic and international markets.

Currently, the business of producing frozen chicken products and cooked chicken products for export is growing steadily and has high competition in business. We developing production process potential and accrediting various standards related to food safety so that customers can be satisfied with the highest standards of products and services. To be able to meet the market needs and customer needs, management of GFPT established policy for quality management systems, food safety throughout the production chain and the authenticity of raw materials. Promote and support necessary resources to maintain the quality and food safety system. The quality policy is set as follows:

“ Strives to production with high quality, safety, authenticity effectively under regulations and customer satisfaction enhancing food safety culture and continuous developing quality”

To achieve the company’s quality policy and objectives, the following actions have been implemented:

1. Emphasizing the production of high-quality products by adhering to food safety and authenticity standards as per customer requirements and legal regulations, both domestically and internationally.
2. Support the provision of necessary resources such as personnel, machinery, tools and equipment to benefit and promote quality and production.
3. Establishing quality indicators to encourage and encourage participants in production to participate in the most effective product quality. As well as developing, revising and improving continuously.
4. Promote the development of personnel's potential to have knowledge and expertise continuously by providing training and promoting awareness and learning of new knowledge by thoroughly communicating to relevant subordinates. Cultivate and raise awareness of food safety for the importance of food safety as part of the main mission of the organization.
5. Prioritizing customer expectations and satisfaction as a primary focus.

Announced on December 18, 2023

(Dr. Anan Sirimongkolkasem)

Chairman of Executive Committee