

# FOOD SAFETY POLICY OF BÜHLER GROUP

## Food Safety Mission:

We harness science and technology to provide innovative food safety solutions across value chains – enabling our customers to produce safe, nutritious food and feed, sustainably contributing to their economic growth, and protecting their brand.

Presence of contaminants in food take a major toll on public health and all parties in the food supply chain share responsibility for food safety, including solution providers. As pioneers in food processing technologies, we are committed to push modern limits of equipment design, processing, and service solutions, and continue to support our customers in raising their food safety standards. Everyone working for or within the food divisions of Bühler has a moral obligation and the collective responsibility of contributing to the safety of food produced with our technologies.

The following principles have been established to make sure we achieve our food safety mission:

- Set annual measurable food safety objectives for all food related departments, and at group level, to ensure continuous improvement and compliance, as well as development of new solutions responding to current food safety needs of customers
- Include food safety strategies in company strategy and the annual business planning process to ensure that food safety remains an essential part of operations
- Consider food safety through the whole life cycle of the equipment, from design concept to management of equipment during production
- Apply a risk assessment methodology during the development of equipment to ensure that potential hazards associated with technologies are mitigated and controlled
- Develop technologies that meet relevant food safety and hygienic design regulations, standards, and customer requirements, according to the current science status, the intended use and the risk which must be controlled.
- Ensure a balanced food safety culture within our organization
- Follow Good Manufacturing Practices to minimize contamination during production, storage, and shipment of equipment
- Utilize complaint management system to identify equipment issues which may have influence on food safety and follow a process of root cause analysis and mitigation
- Ensure that suppliers, contractors, and partners adopt similar food safety obligations by establishing and continuously improving specifications for materials, equipment, and services
- Communicate food safety aspects to employees, suppliers, contractors, customers, partners, and other relevant interested parties
- Provide our employees with adequate food safety training, procedures, instructions, tools, equipment, and resources
- Ensure alignment of food safety strategy with sustainability goals
- Provide several food grade application centers with food safety management systems implemented, while keeping other pilot plants flexible and focused on the first stages of product and process development or training (where products are not intended for consumption)

This policy has been approved and supported by the Executive Board. It will be reviewed, and if necessary revised, annually to keep up to date. We welcome interested parties' comments on the enforcement of the policy and the policy itself.

\*The term "food safety" covers both food and feed solutions.



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