



Effective Date: 08 May 2020

SCOPE OF HACCP SYSTEM

The HACCP system is applicable to kitchen towels of MQ-5 and table napkins of Serviette Section. The system covers the in-flow of raw materials (jumbo rolls/slitted jumbo rolls), processes of converting the raw materials into finished products, storage, loading and delivery of products to customers.

FOOD SAFETY POLICY

We strive to ensure that our kitchen towel and table napkins (luncheon, dinner and cocktail) that are used in food contact, which are produced, stored, distributed, handled or consumed are hygienic and without risk to the health or safety of the consumers.

It is the aim of our top management to: -

- (a) fully support and actively involve in the HACCP system,
- (b) continually educate and train the related staff in controlling of all sources of hazards, and
- (c) demonstrate compliance with food safety related statutory, regulatory and agreed customer requirements, and
- (d) continually improve the product safety and quality management system in the company.

FOOD SAFETY OBJECTIVES

Food safety objectives of NTPM are as follows: -

- (a) Focus on supply chain system and production processes in order to produce safe products for end users. Target to achieve zero customer feedback and zero legal non-compliance with regard to food safety.
- (b) Prevent product withdrawals/recalls and stock losses through early identification of problem areas by achieving zero recall incident.
- (c) Conduct HACCP system assessment to related personnel with targeted passing rate of 100%.