



Food Safety Policy

Banks D.I.H Ltd believes that success depends on the manufacture and distribution of quality products, and services that meet or exceed customer and consumer expectations. Fundamental to this belief is the responsibility of ensuring the food safety of all products that the Company manufactures and distributes.

Banks D.I.H Ltd commits to continuous improvement, which is measured, evaluated and validated for effectiveness internally and externally.

Food safety is the responsibility of all employees who have direct influence on ingredients, packaging, manufacturing, storage and the transport of products. The following food safety principles are the foundation of the Banks D.I.H Ltd. Management System.

- Manufacture and deliver products that meet the highest food safety standards.
- Meet or exceed all statutory and regulatory requirements for food safety, which include local, regional, international and franchise company requirements.
- Ensure sustainable food safety through implementation and certification of effective ISO 22000:2005 Management System standards in all operations by 2012.
- Validate the effectiveness of the food safety and quality management systems through periodic audits and trend analyses.
- Continually review food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes, and technologies.
- Set annual measurable food safety objectives for all operations to ensure continuous improvement of the Management System and compliance with all standards.
- Communicate food safety aspects and requirements to suppliers, contractors, customers and consumers by establishing specifications for ingredients and packaging materials, product storage and consumer guidelines.

As Managing Director I am committed to the Food Safety Policy which is owned and endorsed by the Board of Directors. Responsibility for the successful implementation of this program belongs with every Banks D.I.H Ltd employee at each level and function in the organization.

Clifford B. Reis
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Chairman/Managing Director

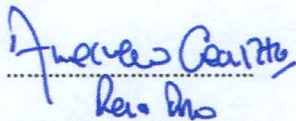
Dated: *September 23rd 2011*

Review Date: October 1, 2012



COMPANY OBJECTIVES

- Continuous improvement, which is measured, evaluated and validated for effectiveness internally and externally.
- Ensure a sustainable food safety system through implementation and certification of effective ISO 22000:2005 Management System standards in all operations by 2012.
- Validate the effectiveness of the food safety and quality management systems through a zero defect performance in the following areas of its operations:
 - a. 100% Customer/consumer satisfaction.
 - b. 100% conformance to microbiological specification.
 - c. 100% on time completion of all improvement actions (corrective/preventative actions, audits and operational performance)
- Build food safety capability through structured programs that develop technical skills that will be evaluated yearly by a competency evaluation.
- Increase Food Safety awareness to 95% of all staff by 2012.
- Maintain Good Manufacturing Practices (GMP) adherence of 90% and above for all facilities through ongoing training and sensitization on GMP's and Food Safety, building and housekeeping inspections.
- Achieve 100% Compliance with overseas market's Food Safety Requirements.


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