



KAMDHENU DAIRY MULTI STATE COOPERATIVE SOCIETY LIMITED,
FLAT No -306, SHANTI MOHAN RESIDENCY,
OPP. OLD HIGH COURT, BEHIND HOTEL CITY GRAND,
GWALIOR-474009, MADHYA PRADESH, INDIA

QUALITY AND FOOD SAFETY POLICY STATEMENT

"KAMDHENU DAIRY MULTI STATE COOPERATIVE SOCIETY LIMITED IS COMMITTED TO ENSURE THE QUALITY, SAFETY, FRESHNESS AND WHOLESOMENESS OF ITS MILK & MILK PRODUCTS, BY PROMOTING A CULTURE OF QUALITY AND FOOD SAFETY AT EACH AND EVERY STEP OF THE SUPPLY CHAIN.

THE COMPANY IS COMMITTED TO CONTINUALLY ENHANCE AND MAINTAIN CONSUMER'S / CUSTOMER'S CONFIDENCE IN ITS PRODUCTS THROUGH THE DEVELOPMENT AND IMPLEMENTATION OF QUALITY AND FOOD SAFETY SYSTEMS, STANDARDS AND PRACTICES."

QUALITY MANAGEMENT SYSTEM

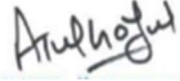
"OUR QUALITY MANAGEMENT SYSTEM IS THE DRIVING FORCE FOR CONTINUOUSLY PROMOTING AND IMPROVING THE PERFORMANCE OF THE COMPANY TO MEET CUSTOMER EXPECTATIONS AND ENSURING THEIR COMPLETE SATISFACTION. WE AT 'KAMDHENU' ARE COMMITTED FOR CONTINUOUS IMPROVEMENT, WHICH IS MEASURED, EVALUATED, VERIFIED AND VALIDATED FOR EFFECTIVENESS INTERNALLY AND EXTERNALLY."

MEANS

- APPLYING TRANSPARENCY IN ALL THE SUPPLY CHAIN AND PROCESSES TO BUILD AND MAINTAIN MUTUALLY BENEFICIAL RELATIONSHIPS WITH FARMERS.
- MANUFACTURING AND DELIVERING PRODUCTS THAT MEET THE REQUIREMENTS OF FOOD SAFETY AND QUALITY STANDARDS BY FOCUSING ON SAFETY AT ALL THE LEVELS OF SUPPLY CHAIN FROM PROCUREMENT TO DELIVERY THROUGH LAID DOWN SOPs.
- MEETING ALL STATUTORY AND REGULATORY REQUIREMENTS FOR QUALITY AND FOOD SAFETY.
- IMPLEMENTING GOOD MANUFACTURING PRACTICES, VERIFYING AND VALIDATING THEIR EFFECTIVENESS TO SUPPORT FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS THROUGH INTERNAL AND EXTERNAL AUDIT PROCESSES.
- BUILDING FOOD SAFETY AND QUALITY CAPABILITY OF PERSONALS WORKING AT DIFFERENT LEVELS AND OUR OWNER MEMBERS, THROUGH STRUCTURED AWARENESS AND TRAINING PROGRAMMES THAT DEVELOP TECHNICAL SKILLS, INCREASE AWARENESS, MANAGE RISK AND DRIVE INCREASING LEVELS OF EXCELLENCE.
- CONTINUALLY REVIEWING FOOD SAFETY POLICIES, STANDARDS AND PROCEDURES TO EFFECTIVELY MANAGE FOOD SAFETY RISKS ASSOCIATED WITH CHANGES IN PRODUCTS, PROCESSES AND TECHNOLOGIES.
- SETTING ANNUAL MEASURABLE FOOD SAFETY AND QUALITY OBJECTIVES FOR ALL OPERATIONS, AND AT GROUP LEVEL, TO ENSURE CONTINUOUS IMPROVEMENT AND COMPLIANCE WITH ALL STANDARDS.
- COMMUNICATING SUPPLIERS / VENDORS TO EMBRACE AND ENSURE REQUIRED FOOD SAFETY AND QUALITY NORMS, AND MONITOR THE MATERIALS AND SERVICES THEY SUPPLY THROUGH AUDITS AND INCOMING GOODS INSPECTIONS.
- COMMUNICATING FOOD SAFETY ASPECTS AND REQUIREMENTS TO CUSTOMERS AND CONSUMERS BY ESTABLISHING GUIDELINES REGARDING USE, PRODUCT STORAGE THROUGH THE SUPPLY CHAIN AND CONSUMER GUIDELINES ETC.
- COMMUNICATING FOOD SAFETY AND QUALITY ASPECTS, STRATEGIES AND PERFORMANCE TO ASSOCIATES AND PRINCIPAL STAKEHOLDERS THAT HAVE AN IMPACT ON THE COMPANY'S FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS.
- PROTECTING OUR ENVIRONMENT BY JUDICIOUS USE OF ALL NATURAL RESOURCES.

WE HEREBY PLEDGE UNANIMOUSLY TO ADHERE ABOVE COMMITMENTS IN ALL CIRCUMSTANCES TO COME.

DATED: 01ST OCT 2024


(CHIEF PROMOTER , KAMDHENU DMSCL)