

MANAGEMENT COMMITMENT STATEMENT



The Management of SOGA Organic (Pty) Ltd is committed to:

- providing customers with a professional, loyal service that includes safe products, PRODUCTS EXCEEDING QUALITY SPECIFICATIONS AND IN KEEPING WITH LEGAL ASPECTS, THEREBY supporting a food defense programme;
- actively promote the philosophy that food safety, quality, legality and customer satisfaction are achieved by the involvement and commitment of all employees;
- investing in ongoing training and motivation of staff to realize the importance of their contributions and by the provision of adequate resources;
- encouraging participation through proactive communication throughout all levels of the organization, amongst suppliers, contractors and customers;
- adhering to the applicable legislation and statutory requirements, as well as any customer specific requirements;
- verifying and reviewing the continued adequacy, suitability and effectiveness of implemented systems at periodic intervals;
- committing to the improvement of managerial and technical skills, which will contribute to the objectives of the Company in ensuring that direct quality costs are offset by reductions in losses, defects and wastage;
- maintaining the status as a company that is socially responsible and that practices due diligence at all times.

SOGA Organic Management believe that the above will be achieved by the application of good business and manufacturing principles and practices, supplemented by a Food Safety Management System based on the latest version of SANS 10330 and the Dutch National Board of Experts HACCP, and is committed to review the food safety objectives and strategies at least annually.

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General Manager

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Chairman

15 June 2015



SOGA Organic aims to process and provide products and services that are safe for consumption, meet or exceed customer requirements and comply with all statutory and regulatory requirements. This is accomplished by adhering to a Food Safety Management System.

SOGA Organic strives to continually improve the effectiveness of the Food Safety Management System. This will be achieved by measuring performance against the following objectives:

- Purchasing raw materials only from approved suppliers;
- Improving on the results of the In-Plant Food Safety Inspections;
- Minimize annual number of Non-Conformances by 5%;
- Minimize customer complaints to less than one per annum;
- Eliminate recalls of product;
- TO RETAIN HACCP CERTIFICATION ACHIEVED DURING 2014;
- All employees are provided with the information through planned training to do their job in a hygienic and compliant manner;
- To continue achieving the high standards achieved to date.

SOGA Organic Management will further ensure that the appropriate resources, including human and financial resources, are committed towards implementing this policy across all our operations and communicating our policies, behaviours and standards to all our employees. Pertinent Food Safety Management procedures will be used to prevent intentional tampering with products as part of its Food Defense program.

SOGA Organic Management will communicate this Food Safety Policy to all staff and to ensure it remains effective, it will be reviewed annually.

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General Manager

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Chairman

15 June 2015