

As a responsible trading company ED&F Man is aware that its commodity business units are an integral part of the increasingly complex and global feed and food chain. Operations can have an adverse effect on product safety should these not be managed or executed in a controlled way, and ensuring the safety of our products is fundamental to the integrity of our global brands and businesses. We are committed to place on the market only safe products of agreed quality, fit for its intended purpose dependent on type of product or industry, and that these meet all legal requirements applicable to those products.

# Quality & Food Safety Policy

## BU Man Liquid Products

All BU MLP companies and locations are responsible to comply with this policy. Prevention is the priority, and our product safety management system is based on this principle. To deliver on the above statement a single, harmonized Quality and Food Safety system is implemented across BU MLP.

### Purpose:

To have in place a strong and consistent governance system across the Business Unit, ensuring the safety and quality of our products, and to comply with relevant regulations.

### Scope:

This policy applies to all entities, operations, processes and products related to animal feed trading by BU MLP.

### Responsibilities:

All employees are responsible for adhering to this policy and following safe feed and food handling practices. Management is responsible for providing training and resources for employees to ensure compliance.

### Training:

All employees shall receive training on feed safety, including HACCP and GMPs, and shall receive ongoing training to stay current with best practices and regulations.

### Continuous Improvement:

BU MLP management shall regularly review and update this Quality & Food Safety Policy to ensure that it remains effective and relevant.

To comply with the Group Quality & Food Safety Policy all companies and locations part of BU MLP shall:

- Implement and operate a Hazard Analysis and Critical Control Points (HACCP) program to identify and preventatively control potential food safety hazards.
- Follow Good Manufacturing Practices (GMPs) to ensure that all our ingredients, additives and final products are sourced, transported, processed, stored and distributed in a manner that prevents contamination and preserves quality.
- Maintain good housekeeping practices, maintain proper hygiene standards, and regularly clean and sanitize equipment and facilities, to prevent the spread of bacteria and other contaminants.
- Establish, implement and operate procedures for selecting, evaluating and approving suppliers, and shall conduct assessments of supplier performance at intervals based on risk, to ensure that they meet our food safety standards.
- Execute all relevant testing and analysis on products ensuring their quality and safety.
- Maintain accurate records of all food safety procedures and processes, including HACCP plans, product specifications, audits, and inspection and sanitation records.

The full [Quality & Food Safety Policy](#) of ED&F Man can be found on SharePoint.

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Managing Director BU MLP

