

FOOD SAFETY POLICY

We, **CHANG JIANG INTERNATIONAL SDN.BHD** the **Manufacture Instant Dry Beverage Products** shall commit to continual improvement of the Food Safety Management System effectiveness by:

- Deliver consistently hygienic, quality and safe food products for application by consumer.
- Comply with the **CHANG JIANG INTERNATIONAL SDN BHD** business goals, the Malaysia & International Food Safety Statutory & Regulatory requirements and with mutual agreed customer's requirements related to food safety.
- Communicated externally & internally on issues related to product safety.
- Ensure our continued success by continuously strive for improvement of the Food Safety Management System
- To ensure competencies by providing personnel with necessary knowledge and training related to food safety

FOOD SAFETY OBJECTIVES

1. To achieve **100 % compliance** in all results of laboratory testing for all Instant Dry Beverage products yearly.

- Microbiology

Products Microbe	Total Plate Count	Coliform Count	<i>Escherichia coli</i> Count	<i>Salmonella</i>	<i>Yeast & Mould</i>	<i>Staphylococcus Aureus</i>
Instant 3 in 1 Coffee Mix	$< 1.0 \times 10^5$ cfu/g	< 100 cfu/g	Absence in 1g	Absence in 25 g	< 100 cfu/g	Absence in 1g
Instant 2 in 1 Coffee Mix						
Lemon Tea						
Instant 3 in 1 Tea Mix						
Instant Cocoa Mix						
Instant 3 in 1 Coffee & Tea Mix (WangHer)						
Instant Roasted Coffee (Kopi O)						

- Aflatoxin (Sum of B1, B2, G1 and G2): $< 5 \mu\text{g/kg}$ in **Lemon Tea Products and Tea Products**
- Ochratoxin A: $< 10 \mu\text{g/kg}$ in Instant **Coffee Products**
- Heavy Metal:

Metal Contaminant	Maximum Permitted Proportion
Arsenic (As)	1 ppm
Lead (Pb)	2 ppm
Mercury (Hg)	0.05 ppm
Cadmium (Cd)	1 ppm
Antimony (Sb)	1 ppm

1. To ensure **zero incident** of customer complaint due to presence of biological, chemical or physical hazard monthly.
2. To conduct at least **two training** regarding food safety to production workers yearly.