MAKAM
ANONİM ŞİRKETİ

FOOD DEFENCE POLICY

Our organisation has established a comprehensive food defence policy to protect our products against intentional contamination or sabotage. This policy covers all our facilities, employees and production processes. Makam A.Ş. is committed to implementing effective food defence measures to ensure the security of our products and processes.
The following measures are in place:

Entry by unauthorised or unsupervised visitors to Makam A.Ş. is prohibited. The necessary equipment and access control systems are in place. Our premises are continuously monitored by security cameras. To ensure controlled access, the required entry forms are completed and visitor information is recorded.

All employees receive food defence training during induction and at regular intervals throughout the year. Training enables them to recognise suspicious activities and correctly notify and report them to their department managers.

Comprehensive risk assessments identify risks of intentional contamination and sabotage and are updated as necessary. They are used to identify potential vulnerabilities and critical control points at our facility and to take appropriate measures against these risks.

All materials and inputs are received under controlled conditions and subject to approval.

All dispatch and loading operations are carried out under the supervision of the responsible person.

Only authorised personnel may enter packaging, raw material, semi-finished and finished product stores. All finished product packaging is kept in closed packs or boxes.
All chemicals are kept in a locked, labelled chemical cabinet. Access and distribution are restricted to authorised personnel.
Regular emergency drills for intentional contamination or sabotage test our system, which is updated as necessary.

Critical company information is protected so that only authorised personnel can access it.

Regular internal and external audits assess the effectiveness of food defence measures. Necessary actions are taken based on audit results and these measures are continuously monitored.

Our food defence policy and practices will be regularly reviewed and improved. Customer feedback, audit results and employee suggestions will form part of this process.

Chairman of the Board

Ali Önal

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FOOD SAFETY AND QUALITY CULTURE POLICY

Our core principle is to ensure customer satisfaction in national and international markets by producing safe food in compliance with legal requirements and taking needs and expectations into account. At Makam A.Ş., we therefore commit to establishing, maintaining and continually improving an effective food safety and quality culture at every stage, from production to consumption.

As we aim to lead our sector in national and international markets, the key elements of our food safety and quality culture are producing safe food, preventing food loss and waste, adopting environmentally responsible production, integrating emerging technologies, managing our waste and helping mitigate climate change. Accordingly, every stage of our operations, from supplier evaluation through production to consumption, is addressed within the framework set out below.

To ensure customer satisfaction and produce safe food in compliance with legal and other applicable requirements, Makam A.Ş. supports all departments and employees in achieving food safety and quality objectives and provides the resources they need to embrace this culture.

All employees receive food safety and quality culture training during their induction and regularly under our annual training plans, supporting the development of their awareness.

Open and effective communication channels enable all employees to share information on food safety and quality culture. We seek their views and suggestions to assess the challenges they encounter and their proposals for improvement.

Our food safety and quality performance is continually monitored, measured and improved. Regular management reviews assess customer feedback and the results of internal and external audits. Continual improvement activities are planned and implemented based on the data obtained.

Our Food Safety Policy is to implement our FSSC 22000 Food Safety Management System effectively and continually improve it; develop our employees' awareness and competence so they can contribute to and improve safe food production; and establish and operate the system by effectively embedding a food safety and quality culture.

Chairman of the Board

Ali Önal

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ALLERGEN POLICY

At Makam A.Ş., food safety and customer satisfaction are priorities, and we recognise allergen management as a key part of our system. In line with the additional requirements of FSSC 22000 Food Safety Management System V.6.0, we implement and maintain an Allergen Management System for raw materials containing allergens specified in the Turkish Food Codex and the relevant legislation of the countries where we sell our products.

1. Product/Service Procurement, Production and Storage:

We obtain information on the allergen content of products supplied to us and, when transport services are used, on the vehicle's previous load.
Where a separate processing line is not available, allergen-containing materials are processed at a different time from other products, with the necessary cleaning and verification.
Where separate storage is not possible, appropriate markings are used to identify allergen-containing products.
Employees, visitors and suppliers are prohibited from bringing food for consumption into production and storage areas.

2. Staff Training:

Training is provided in line with our plans to ensure that allergen-containing materials are correctly identified and handled.
Staff at critical points receive specific training to reduce the risk of cross-contact or contamination.

3. Contamination Control:

Appropriate measures are taken to reduce contamination risks during the processing, storage and transport of allergen-containing products. Shared equipment and surfaces are cleaned between use for products with and without allergens, and appropriate markings are applied.

4. Customer Information:

To provide customers with accurate allergy information, allergen-containing ingredients are declared on our labels and packaging in accordance with legal requirements.

5. Continual Improvement

The allergen policy, related documents and training plans are reviewed regularly and updated as needed. Customer feedback and internal audits are used to assess the policy's effectiveness and suitability.

Chairman of the Board

Ali Önal

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FOREIGN MATTER POLICY

At Makam A.Ş., we apply comprehensive foreign matter controls and appropriate preventive measures to protect our products from contamination and provide safe food to our customers. This policy covers all our production processes, raw material sourcing, storage and dispatch activities. Accordingly, at our company:

Knives, equipment and metal parts that may break off or fall are inspected regularly. Knives are issued under controlled conditions.

All glass, hard plastic and similar breakable materials in the factory are monitored, recorded and controlled.

Wooden materials, including boards and wooden pallets, are prohibited in production areas.

Raw materials from suppliers are received under controlled conditions.

Drawing pins, needles, staples and similar foreign objects are prohibited in production areas.

No jewellery other than wedding bands is permitted in work areas.

Wristwatches, nose studs, anklets, earrings, bracelets, necklaces and ID bracelets must not be worn. Glasses are weighed on entry to and exit from production areas.

Everyone entering production areas wears a hair covering that fully covers their hair and protective clothing.

All visitors are required to remove their jewellery and wristwatches before entering production areas.

Personal medication must not be brought into work areas.

Every product is checked for foreign matter and passed through a metal detector after packing/packaging.

All employees and visitors are informed of this policy.

Everyone entering the premises, including senior management, all staff and visitors, must comply.

Chairman of the Board

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FOOD LOSS AND WASTE POLICY

We recognise that reducing food loss and waste is an essential part of our food safety management system. Makam A.Ş. has therefore established, implemented and regularly reviews a comprehensive policy to reduce food loss and waste, develop sustainable production processes and use resources efficiently. This policy covers our entire production and supply chain, from raw material sourcing to final product delivery. Our commitments are to:

· Reduce food loss caused by problems in the supply chain (production, processing, storage and distribution) before food reaches the consumer;

· Reduce food waste arising from food fit for consumption that is deliberately discarded at retail or consumer level;

· Manage products donated to non-profit organisations, employees and other organisations, and apply controls to ensure these products are safe to consume;

· Manage surplus products or by-products intended for animal feed/food to prevent their contamination;

· Ensure these processes comply with applicable legislation, are kept up to date and do not adversely affect food safety;

· Provide employees with training on reducing food loss and waste at least once a year;

· Address the food loss and waste reduction target set out in our target monitoring plan at the management review meeting held at least once a year;

We are committed to these actions.

Chairman of the Board

Ali Önal