

Manufacturing products that comply with up-to-date national and international regulations and laws, Food Safety Standards, client requirements and health rules in all processes, ranging from acceptance of material to distribution of final product in our facility equipped with technological means,

Ensuring that food safety risks are identified, reviewed and checked in all inputs and processes,

Adopting and implementing good manufacturing and good hygiene practices and safe working environment,

Taking care of expectations of relevant parties through effective communication with suppliers, clients and relevant units,

Continuously improving and developing our Food Safety Systems and productivity of our organization and boosting the efficiency,

Training and educating our employees to have them understand and manage rules and activities of food safety; creating a food safety culture,

Boosting satisfaction and loyalty of our employees,

Updating the system continuously in line with advices and complaints of clients,

Continuously following R&D activities,

Being a model organization at national and international scale in production of "Pastry" based on support and participation of all employees through our continuous improvement approach.

Taha DİNÇ
Factory Manager
18.11.2021

ISSUED BY	CHECKED BY	APPROVED BY
HEAD OF DEPARTMENT MEHMET CENK DENGİZLİ	LEADER OF FOOD SAFETY TEAM MEHMET CENK DENGİZLİ	FACTORY MANAGER TAHA DİNÇ