



Quality & Food Safety Policy Statement

Thomson Meats Ltd. will provide industry competitive financial returns for its stakeholders by being a consistent quality provider of “value added” meat-based meal solutions to the National and International marketplace. By utilizing a Customer Centric philosophy, client expectations will be met; to further ensure success, we continue to foster an environment that empowers our associates to contribute, challenge and grow without limitations.

Thomson Meats Ltd. has developed a HACCP program to ensure the safety and the quality of our products. This program is designed to exercise control throughout our entire manufacturing process from receiving raw materials, ingredients and packaging material to the shipping of our finished goods. HACCP (Hazard Analysis Critical Control Points) aims to prevent contamination of product at any and all steps of the processing by continual monitoring all steps, while paying special attention to the critical steps. In this way, the finished product will be safe from any contaminants and will be of a consistent high quality.

Our Values are CLEAR:

Integrity

Consistency in word and deed. Saying and doing what is right -- legally and ethically.

Loyalty

There is a covenant of mutual trust among all stakeholders. This trust assumes that all stakeholders will be acting in such a manner that it is faithful to one another and the mission of Thomson Meats Ltd.

Leadership & Teamwork

Motivate all through a vision which inspires clear and compelling goals.

Capitalize on each individual's strengths and provide coaching, guidance and support. Ensure clarity of intent to fulfill stakeholders' expectations through strong commitment to the goals / objectives and a feeling of mutual accountability.

Professionalism

The demonstration of high quality standards through disciplined adherence to our business principles and ethical values.

Commitment to Continuous Improvement and Change

We accept that improvement of any situation is always possible. We encourage the development of new ideas, philosophies, and concepts. We will implement when proven to be beneficial and aligned with our Purpose, Vision, Values, Mission and Guiding Principles.

Thomson Meats Ltd. has been involved with HACCP implementation for a number of years and remains strongly committed to this Health and Safety Program. Furthermore, The Global Food Safety Initiative (GFSI-BRC) represents the global best practice as this relates to food safety processes. We have committed to work towards AND have recently achieved Certification for this globally recognized standard – **WITH A GRADE OF “A”** and will demonstrate future commitment by having our facility audited annually by third party auditors who are accredited to audit against GFSI standards.

The ongoing commitment by Thomson Meats Ltd. to supply our customers with effective, innovative, high quality products is accomplished by our commitment and most importantly, ACTIONS, and through the empowerment of our associates to produce the best, safest product available at a reasonable cost to you – the customer.

On Behalf of all of us at Thomson Meats Ltd.

