

	CAPOVITEZ PRIVATE LIMITED	Document No.: CPL-FSSC-POLM
	FSSC Policy Manual	Issue Date: 01.03.2025
		Rev. No.: 00
		Rev. Date.: NA

CAPOVITEZ PVT. LTD., BARAMATI

Food Safety and QHSE Policy

Capovitez Pvt. Ltd. (CPL), engaged in the manufacturing and dispatch of grain spirit, is committed to delivering products and services to customers i.e., both internal and external parties that meet the highest standards of product quality, food safety, manpower & equipment safety, and environmental management.

To uphold this commitment, we at CPL strive to the best of our ability to achieve the following:

Quality & Food Safety

- Manufacture and dispatch products using approved raw materials under safe and hygienic conditions that meet established quality standards.
- Adopt quality and food safety systems in all our business processes, striving to operate at our best and promoting a culture of quality and food safety in every operation.
- Strictly comply with all applicable statutory and regulatory food safety standards.
- Control and reduce the manufacturing costs of grain neutral spirit (GNS) to gain a competitive edge and provide value to our customers.
- Deliver products “on time, every time,” and meet customer requirements as per the agreed terms and conditions.
- Continually review and evaluate the relevance and adequacy of our policies, procedures, objectives, and targets, and document improvements to continually enhance our processes.

Safety

We are committed to aligning our work practices and procedures to:

- Ensure the safety of both life and property.
- Prevent occupational illnesses and injuries, aiming for zero injuries/incidents.
- Maintain safe and secure work environments.

Environment

Our manufacturing activities are aligned with the objective of:

- Preventing and minimizing air, water, and land pollution.
- Conserving natural resources to support sustainable development.

	CAPOVITEZ PRIVATE LIMITED	Document No.: CPL-FSSC-POLM
	FSSC Policy Manual	Issue Date: 01.03.2025
		Rev. No.: 00
		Rev. Date.: NA

Implementation of the Integrated Food Safety and QHSE Policy

This policy is implemented by:

- Ensuring all employees understand their roles and responsibilities and actively participate in the continuous improvement of the company's services in food safety, quality, health & safety, and environmental protection.
- Understanding the needs and expectations of our customers and interested parties.
- Identifying issues and assessing associated risks, and taking appropriate actions to mitigate them.
- Communicating relevant responsibilities to employees related to Critical Control Points (CCPs), safety hazards and risks, and significant environmental aspects that may impact products, people, and the surrounding environment.
- Handling and disposing of hazardous waste in a safe manner to protect the environment.
- Complying with all statutory, regulatory, and other applicable requirements.
- Developing the skills and motivation of employees through continuous training and personal development, thereby strengthening CPL's talent pool.
- Reviewing and updating applicable rules, regulations, industry codes, and guidelines relevant to the manufacture and dispatch of the company's products.
- Making this Food Safety and QHSE Policy publicly available upon request.
- Continually reviewing and evaluating the relevance and adequacy of the policy, procedures, objectives, and targets to ensure the effectiveness of the Integrated Management.

This policy is made available at CAPOVITEZ to all employees and interested parties.