

## R04-2 FOOD SAFETY POLICY

It is the primary concern of CHILL BEVERAGES (PTY) LTD that all products (RTD beverages) within the scope, are manufactured to the very highest standards, using quality materials and ingredients. As the minimum we shall comply with all relevant statutory and regulatory approved codes of practice. In the case where our standards exceed the legal requirements, our standards prevail.

To ensure the highest standards we have developed a common set of behaviours based on sound science, regulatory requirements, and industry best practice.

We will regularly measure compliance with these behaviours and implement performance objectives to help assure our clients and consumers that we are providing products that are safe while meeting their quality expectations.

Top Management will ensure that the appropriate resources, including human and financial resources, are committed towards implementing this policy across all our operations and communicating our policies, behaviors, and standards internally as well as externally to suppliers, third party contractors, and customers.

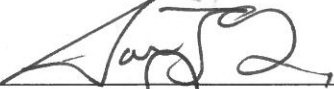
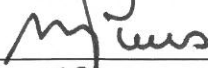

Top Management has set clear objectives and targets against which we will measure and report on our performance and these will be considered at every management meeting at CHILL BEVERAGES (PTY) LTD.

Top Management will review this policy annually to ensure that it continues to reflect the aims and aspirations of the company and keeps up to date with legislative and customer requirements, whilst continuously improving.

Specifically, we require the following by June 2022:

| AREA                | TARGET  |
|---------------------|---|
| FSSC 22000          | Maintain status<br>Strive to have no major non-conformances in any external audit |
| PRP and Hygiene     | Each Department to achieve a score of 90% on Monthly PRP checks                   |
| Isolations          | Less 1% of total cases produced to be isolated per month                          |
| Customer complaints | Less than 1 complaint per million units sold                                      |
| First Time Right    | 98%   |
| Waste               | < 1.5%  |
| Unplanned Downtime  | 15% per line  |
| Training            | All relevant personnel to be trained on food safety.                              |

### SIGNED

|                         |   |      |          |
|-------------------------|---|------|----------|
| Chief Executive Officer |  | Date | 01/07/21 |
| Operations Director     |  | Date | 1/7/21   |
| Quality Manager         |  | Date | 01/07/21 |