

BioMasdar (Pakistan) Ltd aims to satisfy the needs and expectations of its much-valued customers and provide best quality food products and service under one roof.

The highest level of quality and food safety at BioMasdar is achieved by:

- *Recognizing that Halal and food safety acquirement are prime responsibilities at all levels throughout the company.*
- *Working closely with all the company's stakeholders so that new developments that may have a positive impact on product quality and food safety are identified, appraised and implemented where necessary.*
- *Complies with the Tayyab & Tahara (طیب و طہارہ) practices as prescribed by Sharia. In this regard, the company will formulate policies from time to time, which shall be reviewed by a Sharia scholar, and will also adhere to Good Hygiene Practices (GHPs) and Good Manufacturing Practices (GMPs).*
- *Regular training for enhancement of awareness of FSSC 22000 for continual improvement*
- *Continuous monitoring the performance for continual improvements in the quality of halal ingredients and food safety management system.*
- *We are strongly committed to complying with all statutory and legal requirements, continually improving by establishing objectives, performing risk assessments to ensure effective implementation of the FSSC 22000.*

Approved By:



Chief Executive Officer