

At Türkiye Şişe ve Cam Fabrikaları A.Ş., we undertake the following at all our production facilities as part our Food and Feed Safety Management Systems:

- To identify possible hazards in all our processes, from procurement to endconsumer, to prevent and keep physical, chemical, and biological risks under control, to comply with the necessary hygiene and cleaning rules, and to ensure sustainability with the scope of Food and Feed Safety,
- To comply with legal, regulatory and other requirements, standards and customer needs, and expectations related to Food and Feed Safety,
- To communicate internally and externally with suppliers, subcontractors, customers, and legal authorities to provide and transmit information about Food and Feed Safety throughout the food chain,
- To provide sufficient resources to perform, review and improve the necessary audits in order to ensure the compliance, adequacy, and effectiveness of our Food and Feed Safety Management Systems,
- To provide reliable and quality products to our customers by prioritizing the requirements of our Food and Feed Safety Management Systems at every stage of our activities and aiming to continuously improve and develop our products, processes, businesses, and suppliers,
- To train our employees on our Food and Feed Safety Management Systems, raise their awareness and develop their competencies, and consequently, to establish food safety awareness and culture with their contributions.