HALAAL QUALITY & FOOD SAFETY POLICY

We, the Shangrila Family, are committed to provide Halal, safe, convenient hygienic and high quality food products i.e. Ketchup, Sauces, Seasonings, Pickles in Oil, Juices & Drinks, by using quality ingredients and by deploying safe & best manufacturing practices. We are focused to our primary concern i.e. the satisfaction of our customer and compliance with the relevant legislations.

We ensure the efficient implementation of the Food Safety and Quality Management Systems through our qualified team and we conduct continual reviews to check efficacy by conducting internal audits and provide adequate environment to our team members; enhancing their capabilities through continuous training & guidance. Validation is also done through external audit processes of our Integrated Management System, recognized by the International Organization for Standardization.

Our basic philosophy, through this policy, and related Quality & Safety aspects has been communicated to our principle stakeholders including suppliers, customers & consumers, in the shape of specifications, procedures, policies, strategies & evaluations.

Setting and monitoring measurable targets further strengthen our mechanism leading to continual improvement.

The following standards were implemented to ensure conformance of our Halal Products and Processes,

- Good Manufacturing Practice (GMP)
- Hazard Analysis Critical Control Points (HACCP)
- International Organization for Standardization (ISO 9001:2008)
- Pakistan Standards (PS 1964:2012)
- Halal Certification by South African National Halal Authority
- Member of The Association for Dressings & Sauces, USA

This document is provided for information purposes only and is not an exhaustive list. For detailed information, please visit our website or contact us directly.