

Quality and Food Safety Policy

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ThaiNamthip Corporation Public Company Limited (“TNCC”), as a leader in Thailand’s beverage industry, is committed to delivering products of the highest quality and safety that meet customer and consumer expectations, at a competitive cost. TNCC strives to enhance long-term customer satisfaction through the development of efficient management systems and the cultivation of a quality-driven organizational culture.

TNCC upholds its business operations under this Quality and Food Safety Policy based on the following key principles:

1. Product Quality and Food Safety

- Ensure that all products meet the highest standards of quality and food safety, complying with applicable legal and regulatory requirements, international standards, and customer expectations.
- Deliver products and services in full, on time, and free from defects.

2. Systematic Management and Business Integration

- Integrate quality and food safety into annual business planning and decision-making processes at all organizational levels.
- Maintain a robust management system aligned with relevant standards, and conduct regular internal and external audits to verify performance.

3. Human Capital and Organizational Culture

- Continuously build the capabilities and competencies of employees at all levels.
- Foster and sustain a strong culture of quality and food safety throughout the organization.

4. Risk Management and Preventive Action

- Conduct comprehensive risk assessments related to new products, technologies, and processes to prevent quality and food safety issues.
- Implement a systematic process for reporting, investigating, and resolving food safety incidents effectively.

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5. Supplier and Supply Chain Management

- Require all suppliers and raw material providers to comply with TNCC's quality and food safety standards.
- Monitor and evaluate supplier performance regularly to ensure end-to-end compliance throughout the supply chain.

6. Performance Monitoring and Communication

- Establish mechanisms for measuring and monitoring quality and food safety performance.
- Communicate results clearly and consistently across the organization to promote shared responsibility and continuous improvement.

TNCC will ensure that this policy is communicated effectively to all employees and relevant stakeholders within the supply chain. The policy will be reviewed and updated regularly to reflect changes in organizational context, applicable laws, and best practices and shall be reviewed at least once a year or as deemed appropriate.