

FOOD SAFETY SCOPE & POLICY

Food Safety Scope

The Tan-Alize Cosmetics Food Safety Management System covers the processes of dietary supplement production, filling, labeling, packaging, storage, and shipment carried out by the company. All activities within the scope of the system are performed at the **Tan-Alize Cosmetics** production facility located in **Çekmeköy, İstanbul**, and include the production line, quality control laboratory, raw material and finished goods warehouses, personnel areas, cleaning and hygiene areas, and shipping departments. This system has been established and is implemented in accordance with the requirements of ISO 22000:2018.

Food Safety Policy

At Tan-Alize Cosmetics, our fundamental principle in dietary supplement production activities is to protect public health, ensure customer satisfaction, and comply with legal requirements. Ensuring the safety, quality, and traceability of all dietary supplements we produce is our highest priority.

In this regard, we commit to:

- Identifying, assessing, and controlling food safety risks in all our activities,
- Producing in compliance with national and international legal regulations and customer requirements,
- Continuously improving our food safety management system,
- Organizing regular training sessions to ensure employee awareness and participation,
- Strengthening the food safety chain by working in cooperation with our suppliers,
- Establishing and maintaining effective systems for recall, traceability, hygiene, and hygienic design,
- Maintaining open internal and external communication to ensure transparent information sharing with all relevant parties,
- Regularly monitoring our food safety performance and improving it in line with measurable objectives.

Our food safety policy is communicated to all employees to ensure it is understood and implemented. This policy is an integral part of our management system and forms the basis for sustainable success.

Chairman of the Board

Hakan Tuna