Halal Food Policy

• With the support and participation of all employees,

• With the conscious of environment-friendly, sustainability and social responsibility,

• By using the ingredients which are chosen carefully together with our customers and business partners,

• By applying the requirements of Quality and Food Safety Systems and Halal standards and providing continuous improvement for their effectiveness,

• By removing the cases which may causes to Halal risks and providing the suitable conditions for Halal production,

• By reviewing all processes continuously from the suppliers to the consumers,

• By aiming to increase the satisfaction and loyalty of the employees,

• By standing at an equal distance to all people and organizations within the framework of ethical principles,

• In regard of the expectation of current and potential customers in domestic and foreign markets,

• Being convenient in terms of national and international regulations with an awareness of customer focused,

High quality, delicious, healthy and reliable products are produced by using advanced technologies.

GENERAL MANAGER

ÖZDER SAMİ ATAY