

QUALITY AND FOOD SAFETY POLICY

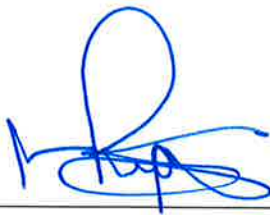
Tassal believes that food quality, safety and legal compliance are at the cornerstone of our business and brand. We aim to be the leading national and international producer and marketer of chilled and frozen salmon and seafood products. Our Executive Group is committed to providing the appropriate resources to ensure this vision is achieved.

Our focus on quality and food safety is supported by our third party certified Quality Systems, combined with ongoing commitment to continuous improvement. Our objective is to have a level of food safety, quality, consistency and reliability of supply that will equal or surpass the expectations of our most critical customer and consumer. The Executive Group will ensure that measurable food safety and quality objectives are set and reviewed regularly.

These objectives can only be achieved with Management support, effective resources and each and every employee taking ownership for product quality and food safety. The involvement and dedication of our employees to Food Safety and Quality will ensure our reputation for safe food and quality products is maintained and enhanced. We aim to continually achieve a standard of product which will comply with all specifications, standards and contractual obligations.

Customers throughout the world will recognise the quality of Tassal products by continuing to place orders for our products and services. It is however, essential that we all are aware that the responsibility for safe food and the quality image of Tassal rests with each and every employee of the company. It is only by our joint effort and total continuing commitment to food safety and quality in everything we do that we will achieve the high standards we are seeking.

This policy applies equally to salmon by-products manufactured by Tassal.



Mark Ryan
CEO/Managing Director



Kaylene Little
Head of People, Culture & QA