Food Fraud Policy

Wilmar International ("Wilmar") recognises the importance and necessity of protecting our supply chain from deliberate and intentional adulteration (i.e. tampering, substitution, addition, counterfeiting, misrepresentation, over run and other malicious acts) in our food products, food ingredients (i.e. additives, processing aids, raw materials, etc.) and food product packaging due to economic gain.

The prevention of food fraud is important to protect the health of consumers, to protect the trust of our customers and to maintain sustainable business practices.

To protect our supply chain from food fraud, Wilmar will establish a process for the prevention and mitigation of food fraud, which include:

- Conducting food fraud vulnerability threat assessments for both internal and external risks across the entire food product supply chain, as relevant and material.
- Developing a Food Fraud Management System to formulate mitigation strategies, implement mitigation measures, and validate and verify preventive measures.
- Establishing appropriate food quality assurance and/or testing procedures to reduce all identified risks to acceptable levels.
- The Food Fraud Management System will be reviewed annually or when imminent risks have been detected or identified.

Each entity is responsible for developing, implementing and maintaining the Food Fraud Management System.

Implementation of the Policy shall be in compliance with prevailing local regulations, quality management systems and food safety system schemes that we subscribe to. In the event of discrepancies, the more conservative approach will take precedence.

Kuok Khoon Hong
Chairman and Chief Executive Officer
Wilmar International

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