

Mowi Food Safety Policy

At Mowi, our commitment is to never compromise on the food safety, compliance and quality of our products and services.

Mowi commitment to quality and food safety:

Following principles are the foundation of Mowi's commitment to quality and food safety:

- Our employees understand their responsibility and are empowered to act to protect all employees, our customers and our brands.
- To build quality and food safety capabilities, mindset, and culture, through structured programs that develop employees' competencies and skills.
- To increase food safety awareness, manage risk and drive increasing levels of excellence across the organization.
- To be a trustworthy company for our stakeholders, by meeting the safety and quality expectations of our customers and consumers.
- Mowi has traceability on all our products. We can track and trace affected Mowi products if an adverse incident occurs, and we regularly test our traceability programs in each plant.
- Through internal and external audits, we validate the effectiveness of the HACCP based quality and food safety management systems.
- To initiate independent third-party audit to ensure compliance with GFSI recognized food safety standards and to encourage continuous improvement.
- To ensure our fish and feed comply with the limits set by the Food Safety
 Authorities both in producing countries and in the markets where we sell our
 products, and that analytical methods used to analyze fish and feed follow
 national legislations.
- To ensure that our processing facilities are hygienically designed to manufacture products that can be trusted and ensure safety for our employees and consumers.
- We annually review and report on the progress of the company's performance in implementing this policy and use this information to identify continuous improvements.

Governance

The overall responsibility for compliance of this policy is the CEO Mowi ASA

Managing Directors and the Group Management team have the responsibility for implementing this policy, and the best practises related to this policy Mowi's global Technical Food Safety& Quality Team are responsible for developing best practices and updating this policy.

In 2023, Mowi had a total of 296 internal food safety audits, and 390 external (certification bodies, food safety authorities and customers), covering all our operations.