

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 take action in order 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.
- Able to track and trace affected Mowi products if an adverse incident occurs
- 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 are in compliance with 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.

In 2021, Mowi had a total of 339 internal audits and 236 external audits (certification bodies, customers and food safety authorities) related to food safety, covering all our operations

