



Announcement

At QM-01 01/2019

Quality and Food Safety Policy

Siam Makro Public Company Limited strive to ensure food safety and sustainable development throughout the supply chain. Advanced management technology is used to improve the quality assurance system and continuously develop personnel to suit the company's organization and in accordance with the strategic business direction, leads to achieving sustainable development and organizational goals under the quality and safety food policy as below ;

“Siam Makro Public Company Limited, We will grow with good results, invest in personnel, strive and develop products to ensure quality, safety, and service to consumers without interruption and responsibility for society”

The quality and food safety policy has been defined as a guideline for the management as following :

- 1. Product and Service :** Sourcing, produce, distribution quality and safety products.
- 2. Process Control :** To ensure that all process will be operated correctly, enhance efficiency provide the quality products that are safe as customer's needed as well as legal compliance and also take into account the expectations of stakeholders.
- 3. Personnel and Resources :** The duties and responsibilities of the personnel are clearly defined. As well as allocate the necessary resources sufficiently and bring advanced management technology to continuously improve quality, safety, and personnel.
- 4. Communication and Deployment :** Quality and food safety policy are documented and communicated to all who involved. In order for personnel to understand, implement and maintained, is continuously reviewed to comply with the context of the company.

Announced on October 18, 2019

(Mrs. Suchada Ithijarakul)

Group Chief Executive Officer

Siam Makro Public Company Limited

Announcement

At QM-01 02/2019

Appoint a working group on food quality and safety system

To ensure the quality and food safety system is deployed to be effective and continuous improvement including police and objective achievement. We have announced the appointment of quality and food safety committee as following :

Name and Surname	Level	Position
Jutarat Pattanatorn	Head of committee	Director - Quality Assurance
Punnee Nutirong	Vice committee - Commercial	Associate Director - Commercial
Suparat Sirisakulwat	Vice committee - Technical	Senior Manager - Quality Assurance
Cholapin Charoenpattanasatit	Member	Associate Director - Human Resource
Siriluk Tinnawat	Member	Senior Manager - Non Trade & GA
Tamrongsak Wongurai	Member	Senior Manager - Legal and Compliance
Dararat Trakulpua	Member	Senior Manager - Supply Chain Development
Thanathep Kruawan	Member	Senior Manager - Operations Compliance
Narongdej Kingsoda	Member	Senior Manager - Facilities Management
Sukanya Srimongkolngam	Member	Product Group Manager, Commercial FS
Sompassorn Ua-areemitr	Member	Commercial Manager, Bakery
Panyawat Aekitsawatwikul	Member	Manager - Quality Assurance
Chalee Malisorn	Member	Manager - Quality Assurance
Phitsinee Kladkempetch	Member	Manager - Regulatory Affairs
Noppadon Yenyee-es	Member	Manager - Quality Control (FF)
Nattawat Srithongterm	Member	QC Manager - MHC
Teeranan Srیمانee	Secretary and Document control	Manager - Quality Control Store



The committee has the following roles and duties as below :

- 1) Acting as a representative of senior executives in the announcement of management system policies related to quality and food safety.
- 2) Allocate sufficient resources in the quality and food management system as well as to ensure there are operated, maintained and implement comply with regulation and compliance continuously.
- 3) Review and report the performance of the relevant management system in the quality and food safety to top executives or the authority to apply it as information for continuous improvement.
- 4) Supervision of corrective and preventive problems in the quality and food safety management system, as well as non-conformity arise.
- 5) Review the quality and food safety manual including related documents according to the specified period.
- 6) Planning an internal assessment and summarize non-conformity both from internal and external organizations.
- 7) Provide guidance on the various management systems involved in quality and food safety to employees within the organization, as well as communicate and coordinate with third parties to continuously improve the system.
- 8) Publish the quality and food safety police.
- 9) Manage the quality and food safety system team.
- 10) Provide knowledge and training on food quality and safety to whom are involved.
- 11) To ensure the quality and food safety systems (FSMS) is documented, those are practice, implement and keep up-to-date throughout the organization.
- 12) The effectiveness of Food Safety Management Systems (FSMS) has been reported by the management level.

Announced on October 18, 2019



(Mrs. Suchada Ithijarukul)

Group Chief Executive Officer

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