

Approved by

Director General

Centras Brands, LLP


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FOOD SAFETY POLICY

Food safety is a priority for Centras Brands, LLP in operation of the Popeyes fast food chain and in collaboration with the supply chain network. For this reason, food safety is integrated into all aspects of the supply chain from the initial raw materials on the farms to final products offered to consumers.

Suppliers of raw materials, food products, packaging materials, equipment and other various distribution services are carefully selected, and approved based on key food safety factors such as ongoing programs Good Management Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP) plan. The suppliers of Centras Brands, LLP accept responsibility for food safety and independently guarantee the safety of the supplied products in accordance with international standards, the purpose of which is continuous improvement of Food Safety Management System so that consumers around the world can be confident in the safety of food products. The implemented systems help improve food safety through risk reduction technologies, verified food safety programs, internal audit programs, external audit programs and exchange of best practices.

Production and restaurant facilities are organized in such a way as to minimize potential risks and provide necessary and optimal control. Management practices including HACCP, Production Guidelines and training programs ensure compliance with hygiene requirements in Popeyes fast food restaurants.

Centras Brands, LLP aims to achieve a comprehensive customer satisfaction through the production of safe, high quality products that meet the requirements of the legislation of the Republic of Kazakhstan, as well as the advanced requirements of corporate and international standards in the field of food safety and product quality.