

Quality and Food Safety Policy

Matomani is a proudly woman owned South African company using mopani worms to provide a sustainable, low-impact, organic, healthy and protein rich addition to consumers' diet.

We are committed to delivering safe and innovative products of high quality that satisfy applicable food safety requirements, including statutory, regulatory and mutually agreed customer requirements as applicable. To achieve this, Matomani has designed and implemented a Food Safety Management System (FSSC) including the implementation of PRPs and conducting HACCP studies to mitigate hazards, to understand the internal and external factors affecting our business and to continually improve our products, systems and processes.

Matomani is committed to establishing, meeting and reviewing our quality and food safety objectives to ensure that they continue to reflect our company's vision and direction. As such, communication within and with our external stakeholders shall be continuous. Internal communications on quality and food safety shall be held at intervals to ensure that the quality and safety of our products are not compromised.

Top management shall ensure that employees are competent and effective in carrying out their functions by providing the necessary resources, an environmentally friendly workspace, training in quality and food safety, supervision and communication.

We value our relationships and are committed to working together with our customers, employees and other interested stakeholders to develop quality and safe innovative products with unique recipes to extend our brand equity globally.

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