

Ensuring that all employees are properly trained and competent in their job.



Involving all interested parties which have a direct or indirect effect on the quality of the products we handle or related services.



Involving all our personnel to think and act pro-actively in all activities carried out.

A number of measurable objectives in line with the purpose and context of the organisation are set and reviewed on a regular basis to ensure continuous improvement and compliance with the food safety standard.



Nikol Sammut COMMERCIAL MANAGER