

# *Food Safety Policy*

## **over a century of leadership in salt**

Cheetham Salt is a manufacturer of salt products that have been sold in Australia and internationally for more than 100 years. The company began in 1888 and since then has become Australia's largest manufacturer of natural solar salt products for food and industrial markets. To produce food grade salt Cheetham uses natural seawater and solar evaporation as the primary inputs.

Cheetham Salt believes that excellence in food quality is essential for the protection of human health. It also pays dividends in customer loyalty and reduced risk. Good quality means producing products correctly the first time, allowing the company to remain a high quality, low cost producer. Accordingly, Cheetham Salt has implemented HACCP and SQF2000 food safety / food quality systems integrated with ISO9001 systems to ensure product excellence. Products manufactured by Cheetham Salt for use within the food chain will meet or exceed government requirements and the standards for food safety.

The company's food safety / food quality system is regularly reviewed for continuous improvement to ensure that it remains proactive. Cheetham Salt commits the resources to implement and maintain its food safety / food quality programs.

Cheetham Salt's food safety and food quality focus begins in the evaporation ponds and continues throughout all processes including distribution. It is company policy to produce and distribute products suitable for their intended purpose, in compliance with all relevant specifications and customer expectations

## **Cheetham Salt - sea salt products for the household and the food industry.**

Signed: .....

Andrew Speed General Manager Cheetham Salt Limited  
Food Safety Policy Statement - Cheetham Salt    Revision 1, August 2009



# **Cheetham Salt Limited**

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