FOOD DEFENSE GUIDELINE

Company Name: MEF NUTRI SCIENCE GIDA A.Ş.
Address: Teknopark İSTANBUL, Pendik, İSTANBUL, TÜRKİYE
Date: 20.01.2025

Introduction: At **MEF NUTRI SCIENCE GIDA A.Ş.**, the safety and integrity of our products are paramount. To protect our products, facility, and brand from potential threats, we adhere to robust food defense protocols, which are integral to ensuring the security of our manufacturing processes. Our guidelines are based on the highest standards of food security, regulatory requirements, and best practices as outlined in the **Food Defense Plan** and the **Food Security Management Act**.

1. Surveillance and Monitoring:

- Our entire facility, including production areas, storage zones, and loading docks, is under continuous **video surveillance** 24 hours a day, 7 days a week. We employ an extensive network of **CCTV cameras** that cover all critical areas of the facility.

- Cameras are installed in strategic locations such as **entrances, exits, storage areas, and production lines** to capture any unauthorized access or tampering attempts.

- **Recorded footage** is stored securely for a minimum of **9 months**, allowing for traceability and accountability in case of any security concerns or incidents. The footage is routinely reviewed during **security audits** to ensure compliance and identify potential vulnerabilities.

- The video surveillance system is supported by a centralized monitoring station, where security staff can access live footage and review historical data in real-time.

2. Physical Security Measures:

- Our facility is located within an **Organized Industrial Zone**, which is equipped with **specialized security services**. This includes **perimeter security**, **gate access control**, and **armed security personnel** who patrol the area on a regular basis.

- The security team is responsible for ensuring that no unauthorized individuals enter the premises and for responding to any potential security breaches.

- **High-security fencing** surrounds the entire facility, providing an additional layer of protection against unauthorized access or external threats.

- Additionally, we have implemented **visitor management systems** to ensure that all visitors are registered, monitored, and escorted during their time on the premises.

3. Access Control:

- **Entry and exit to the facility** are strictly controlled using **electronic door access systems**. Only authorized personnel with the necessary clearance are granted access to sensitive areas of the facility.

- Each employee, contractor, and visitor is required to **badge in and out** using personal identification cards, which track and log every entry and exit in real-time. This data is stored and reviewed periodically to monitor potential security risks.

- **Restricted areas**, such as the **production lines, raw material storage, and finished goods storage**, are only accessible to authorized employees. Access to these areas is controlled by **biometric verification systems**, ensuring that only personnel with the correct clearance can enter.

- **Gate control systems** ensure that all vehicles entering or leaving the facility are thoroughly checked and verified before entry. Shipping and receiving areas are monitored with additional cameras to track the movement of goods.

4. Product Protection:

- All areas where **products are exposed or handled** (such as **open storage areas**, production floors, and loading/unloading docks) are closely monitored to prevent unauthorized access and ensure that products are not tampered with.

- **Tamper-evident seals** are applied to all product containers and packaging materials. Any breach of these seals is immediately flagged by our security system, and the situation is addressed accordingly.

- All **raw materials** and **finished goods** are stored in secure, monitored areas to prevent contamination or theft. Products that are particularly vulnerable to tampering, such as **high-value or sensitive items**, are placed under additional scrutiny.

- **Security checkpoints** are set up at various stages of the production process to ensure that products are handled securely and that no one can introduce contaminants or harmful substances.

5. Compliance with Food Defense Plan:

- Our **Food Defense Plan** is in full compliance with industry standards and government regulations, including the **Food Security Management Act**. The plan includes:

    - **Risk assessments** to identify potential threats to product safety and facility security.

    - Detailed **contingency plans** for responding to various types of security threats, including sabotage, tampering, and theft.

    - **Regular security drills** and scenario-based training exercises to ensure all employees are prepared to handle potential security incidents effectively.

    - Implementation of **physical and procedural safeguards** to prevent intentional contamination or product tampering.

- **Food defense committees** are established within our organization to oversee the implementation, monitoring, and continuous improvement of our food defense strategies.

6. Employee Training and Awareness:

- All employees undergo regular training on **food defense awareness** and the importance of recognizing and reporting any suspicious activity or potential threats.

- Training programs are tailored to various roles within the company, ensuring that all staff, from production floor workers to security personnel, understand their responsibilities in maintaining food defense.

- Employees are trained on:

    - Recognizing **suspicious behavior** or unauthorized actions.

    - **Properly handling** security threats and **reporting incidents** promptly.

    - **Emergency response procedures** in case of a food defense breach.

7. Incident Response and Corrective Actions:

- **Incident response procedures** are in place to address any breaches of food defense security. This includes immediate action to contain the threat, secure evidence, and notify relevant authorities.

- All incidents are **documented and investigated** thoroughly. Corrective actions are taken to prevent the recurrence of similar incidents, and any gaps in our security protocols are addressed.

- A **food defense incident log** is maintained to ensure proper tracking of all security incidents and response actions.

8. Traceability and Audits:

- We conduct **regular internal and external audits** to evaluate the effectiveness of our food defense measures and ensure compliance with all relevant security regulations.

- Our food defense systems are subjected to routine checks to identify areas for improvement. These audits include thorough assessments of our **surveillance systems**, **access control procedures**, and overall food defense strategy.

- **Third-party evaluations** and inspections are performed to verify that our food defense measures meet industry standards and regulatory requirements.

9. Continuous Improvement:

- We are committed to the **continuous improvement** of our food defense practices. This involves:
  - Staying informed about emerging security threats and adapting our strategies accordingly.
  - Implementing new technologies and systems to enhance our ability to detect and respond to potential security risks.
  - Engaging with industry experts and participating in food defense forums to learn best practices and share knowledge.

Conclusion: At **MEF NUTRI SCIENCE GIDA A.Ş.**, our food defense strategy is a cornerstone of our commitment to product safety, regulatory compliance, and customer trust. Through our comprehensive surveillance, access control systems, and dedicated food defense protocols, we ensure the security of our products from potential threats and provide our customers with the highest levels of protection and confidence in the safety of our products.

Authorized Person:
Name:
Position::
Signature: _____
Stamp