



General Statement

Quality and Food Safety Policy

Colorcon, West Point, Pennsylvania

Colorcon's West Point facility manufactures a range of dispersion products, lake pigments, enteric polymers and acts as a distributor of other selected products manufactured by Colorcon globally servicing both the pharmaceutical and food industries. Colorcon is also the exclusive global distributor for the Dow Pharma and Food Solutions' products used in controlled release applications: METHOCEL™, premium cellulose ethers; ETHOCEL™, premium ethylcellulose polymers; and POLYOX™, water soluble resins.

Colorcon is committed to providing the highest quality products and services that meet our customers' and regulatory requirements. We supply products that are safe to consume, conform to statutory and regulatory requirements, at the agreed quality, with a short lead time, on a reliable basis.

In order to achieve this, we determine the requirements and expectations of our customers with the aim of increasing their satisfaction and by adopting a food safety quality management system containing food safety policies and procedures that meet legal requirements and industry best practices so reflecting the competence of the company to our customers and independent authorities.

Colorcon pursues the aim of ensuring the continued growth and success of the company by using the best available technology, subject to economic ability and by continual improvement in all areas of our business. We have therefore introduced a management system according to ISO 9001:2008 which documents our processes and with which all employees are obliged to comply. Through the application of our Quality Management System, we aim to ensure the satisfaction of our customers and support continual quality improvements.

Colorcon recognizes that a successful food safety culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis and training. In order to achieve these aims, a robust Hazard Analysis and Critical Control Point system (HACCP) is implemented for all food related operations. All instructions and control mechanisms within HACCP are designed to control any risk to food safety.

To ensure success of this policy Senior Management is directly responsible for food safety and quality by ensuring that all necessary resources for the implementation of this policy are provided. Food safety training is provided to all employees to enable them to perform their tasks in a hygienic manner so that the safety of the product they handle is not put at risk.

Daniel Wakefield, Site Director – West Point

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Date

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