



General Statement

Quality and Food Safety Policy

Colorcon, West Point, Pennsylvania

Policy:

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 an agreed lead time, on a reliable basis.

Scope:

The scope of Colorcon's West Point facility is the manufacture, sales, warehousing and distribution of lake pigments, formulated powder and liquid dispersions and excipients for the pharmaceutical, dietary, food, nutritional supplement, cosmetic and agricultural industries. Colorcon works together with Dow Pharma Solutions through the Controlled Release Alliance to market products used in pharmaceutical applications: METHOCEL™ premium cellulose ethers; ETHOCEL™ premium ethylcellulose polymers; POLYOX™ water soluble resins; AFFINISOL™ polymers for solubility enhancement; ENTERACT™ polymers for enteric tablet coatings; AMBERLITE™ and DUOLITE™ ion exchange resins.

In order to achieve our Quality Policy commitment, 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 9001:2015 and the principles of the current Joint IPEC-PQG Good Manufacturing Practices Guide, 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 while minimizing the impact on the local, national and global environment.

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, Director NALAN Operations

26th FEB 2019

Date

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