



მეფუძოვნობა ხარება
WINERY KHAREBA

Food Safety and Quality Policy

At Winery Khareba, as a producing company of various types of red and white wines, we strongly believe that success depends on the production and supply of safe, high-quality products that meet the requirements of legislative, customers, and IFS FOOD standards. We take the commitment and responsibility to continuously improve brand reputation, customer trust, and satisfaction.

We proudly believe that every employee of Winery Khareba has well understood the role and importance of each individual's job in producing a product that perfectly complies safety, quality, and authenticity requirements of the regulatory institutions and customers. The main directions of the food safety and quality policy developed by the company's management are the following:

- Issues related to food safety & quality, food protection, and falsification should be taken into account in the company's activities and the necessary resources should be allocated for the effective implementation of ongoing activities;
- The company must establish and maintain an effective HACCP system with proper hygiene and production practices, proper infrastructure and modern equipment;
- Focus on continuous improvement of activities related to food safety and quality culture;
- Be aimed at raising the competence of the staff by planning appropriate training;
- Establish and maintain effective external and internal communication channels with any stakeholders along the food chain by food safety, quality, legislative, and customer requirements;
- To ensure the sustainable financial condition of the company for the maintenance and improvement of the system;
- To maintain the trend of sustainable and increasing sales in local, existing, and new export markets.

Deputy General Director

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