

Health & Safety, Environmental & Quality (HSEQ) Policy

Penrith Division

Omega Proteins Ltd, Penrith division is at the very heart of the British meat industry, specialising in the collection and processing of animal by-products into oils, and meals which are in high demand within the pet food manufacturing industry. Our high-quality poultry and tallow oil is used in a variety of products, from making soaps and cosmetics, to creating advanced forms of renewable fuels such as biodiesel for use in aviation. The oil produced at our Omega Proteins facilities is certified under the International Sustainability & Carbon Certification (ISCC) scheme. The ISCC seal is used by industry to distinguish between truly sustainable and unsustainable biomass fuels. The ISCC certification also guarantees compliance with the requirements of the EC Renewable Energy Directive (RED). The company is committed to developing and providing products that are safe for onward processing, while minimising the impact of its operations on the environment, local community and to prevent pollution.

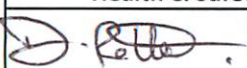
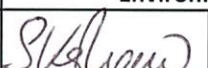

Management and supervisory staff have responsibilities for the implementation of the policy and must ensure that health and safety is given adequate consideration in the planning and everyday supervision of all work.


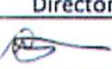
All employees and subcontractors are expected to co-operate and assist in the implementation of this policy and the continual improvement of the company's integrated management system, whilst ensuring that their own works, so far as is reasonably practical, are carried out without risk to themselves, others, the materials being processed or the environment. This includes co-operating with the management on any health and safety, environmental, quality or welfare related matters.

Our Policy will:

- Operate each activity in compliance with applicable legislation, industry codes of practice and permits
- Periodically review the integrated management system and where possible follow the concept of continuous improvement throughout the business
- Develop and maintain a HACCP programme with the necessary hazard analyses, prerequisite and operational prerequisite programmes
- Work closely with our staff, suppliers and customers to establish the highest quality materials, minimise waste, promote recycling and reduce the consumption of resources and energy in our operations
- Set periodical review objectives with measurable targets for improving site performance and communicate these throughout the company and interested parties
- Adopt a forward-looking view on future business decisions that may have health and safety, environmental or quality impacts
- The correct equipment and personal protective equipment will be provided to all employees
- All employees are provided with the necessary training, information, instructions, risks and methods of work to meet their responsibilities and requirements of their job roles, operation and maintenance of machines & equipment, materials and the provisions of the integrated management system
- Routine steps are taken to ensure that potential HSEQ hazards and risks are identified and that suitable and effective preventative and control measures are implemented.

It is our aim that, with the total involvement of individuals' co-operation, contribution of ideas, suggestive improvements, reporting of shortcomings and documented integrated management system, meeting the needs of OHSAS 18001, ISO 14001, GMP+ and working towards ISO 9001 standards, we will exceed the expectation of our customers and staff.

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