


FOOD SAFETY, HYGIENE AND SANITATION POLICY

We hereby undertake,

- To comply with the issues within the scope of the purpose and context of our organization,
- To continuously improve and develop management systems performance with the leadership of senior management in line with Food Safety, Hygiene and Sanitation objectives,
- To comply with national and international legal and other requirements,
- To produce and serve food in clean and hygienic environments in compliance with Food Safety, Hygiene and Sanitation standard requirements for the healthy and balanced nutrition of ASELSAN employees, subcontractors, visitors and related parties,
- To comply with Hygiene and Sanitation standard requirements to ensure that ASELSAN employees, subcontractors, visitors and related parties can work under hygienic conditions,
- To meet the requests and needs of our interested parties by conducting internal and external communication with them,
- To keep the level of awareness of Food Safety, Hygiene and Sanitation at a high level through training and other activities,
- To provide the necessary resources for the effective implementation of management systems,
- To provide the necessary hygiene and sanitation conditions for the protection of public health by taking into account the needs and expectations of the relevant parties in all our activities.


Ahmet AKYOL
President and CEO

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Ağustos 2023 Rev00