



Food Safety Policy

1.0 Objective:

Food safety is more than a compliance issue, it's one of our core values and is at the heart of everything we do. The safety of our consumers is our paramount goal and we comply with food safety standards in our operations. We do this with effective, efficient processes, respectful management of resources and people, and delivering with the highest level of integrity. We will diligently work within our organization (Fresh Del Monte Produce Inc., its subsidiaries and affiliates (collectively the "Company")) to continuously evolve our programs and processes to ensure that our standards are industry leading that includes fostering and developing a culture of transparency, integrity, and respect. Our commitment to our consumers is that our standards are understood and executed at every level of supply chain from farm to table.

2.0 Scope:

This Food Safety Policy (this "Policy") applies to all Company employees and to organizations that handle, process, and/or sell our products.

3.0 Policy:

The Company will:

- a. Implement and adhere to food safety programs that ensure strong and risk based Hazard Analysis Critical Control Points (HACCP), Good Manufacturing Practices (GMP), Standard Sanitation Operation Procedures (SSOP) and Good Agricultural Practices (GAP) that are verified by qualified internal food safety personnel and also by independent, third party certification bodies.
- b. Use science-based risk identification and management processes to systematically assess and control factors that potentially could compromise the safety and quality of the Company's food products.
- c. Support food safety research to understand and develop new technologies that will further minimize the risk of pathogen contamination, and actively participate in industry forums that address the newest food safety practices.
- d. Inspect and certify annually all Company farms and packinghouses to ensure that they are in compliance with relevant internationally recognized food safety standards.
- e. Maintain temperature control throughout the supply chain of our raw and finished products, and follow hygienic design actively in all processing facilities.
- f. Train operational personnel to actively think and enforce our food safety programs (i.e. food safety and food defense) by establishing and maintaining competent training requirements.

- g. Engage and foster relationships with the produce industry, institutes, and universities to collaborate on sharing of best practices on programs/processes, develop new technologies, and challenges in the industry.
- h. Engage in development and fostering of a food safety culture that is transparent, respectful, and the highest level of integrity while respecting the voice of the individual and their autonomy.
- i. Comply with all applicable international, national, state, county, and local food safety laws, rules and regulations (Ex: FDA, CFIA, FSMA, Health Departments).
- j. Require suppliers to the Company to follow stringent food safety standards as required by applicable international, national, state, county, and local food safety laws, rules and regulations, including but not limited to the regulations of the USDA, FDA, CFIA (ex: FSMA) and other relevant regulations.
- k. Require the Company's Food Safety and Recall Management teams meet regularly to analyze current action/communication plans associated with incidents as they arise, including outbreaks or recalls due to food safety hazards.
- l. Review and/or audit periodically our food recall processes to ensure compliance and effectiveness.
- m. Take immediate action to protect consumers and customers should an outbreak or other food safety incident occur.

QUESTIONS

If you have any questions about this Policy, please contact the following individual in Company's Corporate R&D Department:

Contact Name: Dr. Takashi Nakamura
Title: VP, Corporate Food Safety
Email: TNakamura@FreshDelmonte.com

Contact Name: Dr. John Liu
Title: Sr. Director Food Safety & Global Vendor Certification Program
Email: XLiu@FreshDelmonte.com

VIOLATIONS

If you wish to make a good faith report of a violation of our Code of Conduct and Business Ethics, our policies or applicable laws or wish to ask a question about this Policy, you may use any of the following communication channels:

- Your manager or any manager;
- The General Counsel (officeofthegeneralcounsel@freshdelmonte.com);
- The Chief Ethics and Compliance Officer (ethicsandcompliance@freshdelmonte.com);
- Your Human Resources representative; or
- The Fresh Del Monte Speak-Up Line (SpeakUpLine.freshdelmonte.com), staffed by an independent third party, which is available:
 - 24/7 in 40+ languages;
 - using any computer;
 - your telephone, using a local toll-free telephone number. Please visit SpeakUpLine.freshdelmonte.com) for more information, including the toll-free telephone numbers for your location.

RIGHT TO MODIFY POLICY

The Company reserves the right to amend this Policy at any time. In the event of a dispute as to the interpretation of this Policy, the Company's interpretation shall be final.

Effective date: February 25, 2021