



Quality Assurance and Control

Commitment to quality is the cornerstone of the Company’s day-to-day operations. This is achieved through the application of standards set by regulatory authorities and supervisory bodies, in addition to company-specific standards based on international ISO systems. First Milling Company obtained ISO certifications for all four of its plants. The Company has adopted rigorous standards to ensure food safety, namely Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP). These standards help the Company to continuously improve the adopted quality standards.

The Quality and Safety Sector includes three departments, namely Quality Assurance (QA), Research and Development (R&D), and Environmental Health and Safety (EHS). First Milling Company has a fully equipped team that ensures the quality of operational processes at all stages for all plants, equipment, products and adopted methods. The Company also has the latest and most advanced analysis equipment and devices. First Milling Company conducts quality assurance operations and procedures at every stage of production, which include:

Quality of Raw Materials

Quality of Packaging & Wrapping Materials

End Products Quality

In line with its commitment to ensure quality and maintain an optimal environment across all its plants, as well as to provide the highest standards of health and safety for its employees, First Milling Company has recently obtained ISO certificates for Occupational Health and Safety Management Systems (OHSMS) (ISO 45001), Quality Management Systems (QMS) (ISO 9001), Environmental

Management Systems (EMS) (ISO 14001), and Food Safety Management Systems (FSMS) (ISO 22000). These certificates were accredited by the International Organization for Standardization (ISO), and were granted to the Company for its commitment to applying global standards and requirements necessary for its operations. Here is a list of these certificates:

Certificate	Certificate Number	Certificate Details	Certificate Authority
ISO 45001:2018	SA0028522	Occupational Health and Safety Management Systems (OHSMS)	Bureau Veritas
ISO 14001:2015	SA0028522	Environmental Management Systems (EMS)	Bureau Veritas
ISO 9001:2015	SA0028522	Quality Management Systems (QMS)	Bureau Veritas
ISO 22000:2018	IND.23.0177/FM/U	Food Safety Management Systems (FSMS)	Bureau Veritas
ISO 22000:2018	IND.23.0174/FM/U	Food Safety Management Systems (FSMS)	Bureau Veritas
ISO 22000:2018	IND.23.0176/FM/U	Food Safety Management Systems (FSMS)	Bureau Veritas
ISO 22000:2018	IND.23.0175/FM/U	Food Safety Management Systems (FSMS)	Bureau Veritas
HACCP	SA0028520	Hazard Analysis & Critical Control Points	Bureau Veritas
HALAL	11-0019	Halal Services Category	Saudi Halal Center



Key Figures in Quality Assurance

Conducted Tests	817,600
Daily Physical Tests	420
Daily Chemical Tests	1,720
Microbial Tests (Microbiological)	100
Number of Training Courses in the Quality Department	9
Number of Trainees	171



Quality Procedures Training

Training	Total Number of Trainees
Food Fraud Training Course	14
Food Defense Training Course	14
Food Safety and Risk Assessment Training Course	15
Foreign Body Detection and Control Training Course	15
Awareness Training Course on Food Safety Certification Scheme	24
Food Safety Standards / Internal Auditor Training Course	23
Food Safety Culture Training Course	20
Quality and Safety Audits Training Course	23
Good Laboratory Practices (GLP) and Good Warehousing Practices (GWP) Training Course	23