



Food Safety & Quality Policy

Within the Devro Group of Companies worldwide, we are committed to achieving increasing levels of customer satisfaction by dedication to continuous improvement.

For Devro, quality means fitness for intended purpose, and this applies to all aspects of the Company's business activities and all its products. The management of quality is vital to ensure a strong relationship with customers. To achieve this, we encourage everyone who works for Devro to support this policy actively.

We will:-

- a) Appraise all our business activities in order to increase operational excellence in all our dealings with customers, vendors, employees and the communities in which we operate.
- b) Manage and improve Food Safety and Quality Systems systematically in every part of our business, assigning clear management accountability for compliance and improvement.
- c) Seek accreditation to appropriate standards in order to satisfy customers and achieve business objectives.
- d) Take responsibility for all aspects of our supply chain, working with suppliers to ensure compliance with our quality systems, and improving our cost effectiveness and efficiency.
- e) Provide high quality products that meet appropriate food safety, quality system, legal and regulatory requirements.
- f) Train, develop, support and recognise our employees so that they can take responsibility for the improvement of quality, encouraging a "right first time" culture.
- g) Seek to become the preferred supplier to our customers through sustained improvement of quality in all aspects of the business.
- h) Measure progress against our objectives, and report our performance to the Group Board every six months.

This policy was reviewed by the Board of Devro plc on 10 December 2009 and will be reviewed again before year end 2010.

Peter Page
Chief Executive Officer

A handwritten signature in black ink, appearing to read 'Peter Page', is written over the printed name and title.