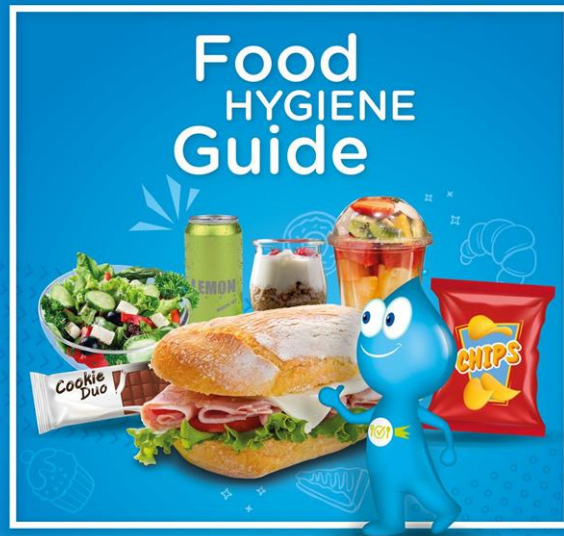




To ensure the safety of food processed or simply distributed at points of sale, TotalEnergies has implemented a program based on the principles of the HACCP (HAZARD ANALYSIS CRITICAL CONTROL POINTS) approach.

The seven principles of this approach:

1. List all possible hazards
2. Identify critical points for controlling these hazards
3. Set critical thresholds that may not be exceeded (example: temperature)
4. Constantly monitor to ensure that procedures are applied (self-monitoring)
5. Intervene immediately in case of failure (action plan, product withdrawal or recall, crisis management)
6. Regularly check that the method works effectively (audit)
7. Keep written documents to prove that the measures were applied (archiving)

Risk Management

There are four families of risk

