



Quality and food safety policy 2022 to 08.04.22

[Food Safety Policy]

Management aims to develop and implement a FOOD SAFETY MANAGEMENT program, using a structural plan to define and review the objectives of the management system itself. Specifically in the following points:

- *- DEVELOP at all levels of the company training/information regarding ISO 22000 "Food Safety Management Systems," BRC GS Packaging materials and workplace/environment safety, and ISO 9001 standard for the procedure for carrying out the weighing activity for VGM determination according to method 2 provided for in the amendments to Chapter VII of Solas Convention 74.*
- *Constantly SEARCH for optimization of business processes in order to achieve the maximum goal of effectiveness, efficiency and competence especially from the point of view of food safety of products;*
- *- GUARANTEE the supply of the final safe product on time and in the expected manner of delivery;*
- *- ADOPT simple and effective COMMUNICATION procedures that allow for the timely information of all levels of the company and the food chain of any problems concerning safety or any changes in processes and/or products that may affect it.*
- *- INSTALL a periodic analysis of the system with a view to continuous improvement*
- *- DEFINE measurable objectives (see management reviews) to support this policy*
- *COMPLIANCE WITH THE OBJECTIVES AND REQUIREMENTS OF ISO 22000 STANDARD and BRC GS Packaging materials and ISO 9001 standard for the procedure for carrying out the weighing activity for the determination of VGM according to method 2 of the amendments to chapter VII of Solas Convention 74.*

Management therefore considers FUNDAMENTAL points:

- *CLEARLY IDENTIFYING THE CUSTOMER'S NEEDS, adapting the work system to these needs, in compliance with the Mandatory Regulations and to the reference standards, with precise technical requirements and professional commitment;*
- *DEVELOP CONTINUOUS IMPROVEMENT OF PRODUCT QUALITY and SAFETY to ensure the best possible outcome in terms of quality and safety through constant investment in training, new technologies, studies, comparisons, research and collaborations;*
- *CREATE, DEVELOP AND MAINTAIN a food safety management system according to the requirements of the reference standard ISO 22000 "Food Safety Management Systems," BRC GS Packaging materials and ISO 9001 standard for the procedure for carrying out the weighing activity for VGM determination according to method 2 provided for in the amendments to Chapter VII of Solas Convention 74.*

- *RREVIEW this policy with predetermined frequency (see management reviews) for the purpose of monitoring its continued suitability to the business structure, customer needs, mandatory requirements, and the relevant standard.*

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