



A 1.1 QUALITY FOOD AND SAFETY POLICY

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QUALITY FOOD AND SAFETY POLICY

It is the company's policy to provide our customers with the highest standard of service, always guaranteeing the quality and food safety of the products produced in the company.

In accordance with the importance of the principles and commitments mentioned above and with the purpose of evolving and innovating by offering higher quality products and better service to our customers, we set the following objectives:

- Comply with the **requirements agreed** with **clients** and **current legislation** using quality raw materials that satisfy the needs of our clients.
- Guarantee good practices in relation to the **minimization of waste** derived from packaging waste and waste.
- Promote **ethical and personal responsibility** of workers through continuous improvement and training.
- **Sustainability** will be promoted in the company by guaranteeing adequate use of natural resources and ensuring a balance between the growth of the company and its environmental impact.
- Guarantee the **quality** and **food safety** of our products and raw materials, as well as their **authenticity**. Guarantee the processes implemented successfully and effectively the **HACCP system** and its derived documentation.
- **Train and raise awareness** among staff on quality and food safety, ensuring that all workers have the required competence in their workplace. Thus, acquire your commitment to a **culture of food safety**.
- **Promote the marketing of our products**, based on the concept of sustainable consumption and sustainability.
- Promote **continuous improvement** at the level of resources, staff involvement and innovation.
- Promote the resources necessary to **meet the previous objectives** and improve them.

Quim's Romeu Signature

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