

## ANNEX 2 CORPORATE POLITY INTEGRATED MANAGEMENT MANUAL SECTION 5 - LEADERSHIP

### **QUALITY AND SAFETY POLICY**

EUROPRODOTTI S.p.A. is committed to managing its activities in order to totally satisfy the needs of its Customers. This way of operating is an essential requirement for the company, as well as an element of its business.

Administrator of EUROPRODOTTI S.p.A. considers:

- the culture of occupational health and safety as an essential part of its tasks and its achievements in order to reduce risks as an integral part of business results;
- the implementation of food safety culture, its spread in the company, its continuous monitoring and maintenance as well as evaluation of its introduction in the company so that the safety, legality, sustainability and authenticity aspects of products as well as the quality defined with customers are pursued;
- the implementation of a system for communicating information to and from the quality system and the company; this system must allow for the spread of information throughout the food chain including employees, legislative authorities and all other organizations that have an impact on the effectiveness or updating of the food safety management system;
- the operator with ethical and responsible values towards the environment, the hygiene and personnel (does not employ "minor" personnel in work activities and complies with the provisions dictated by the current national contract of food workers, while for the environment the company pays attention to the prevention of air, water, soil and subsoil pollution).

It is also aware that the success of the enterprise is closely related to continuous improvement.

The Company intends to acquire new market shares through a continuous increase of its presence also by improving its products and corporate image in the field of production and marketing of additives, raw materials and semi-finished products for the Food Industry. With this in mind, the BRC Global Standard Food, IFS Food, Halal (food safety standard) and ISO 45001 certification (worker safety standard) have been obtained. The company Quality Policy gives priority to the creation of high quality and food safety products, using selected and controlled ingredients in order to meet the needs of domestic and foreign customers. In addition, and consistently with the above, the company aims to expand its market into the Muslim world and therefore intends to obtain and maintain Halal certification for some of its products.

The measurement of the degree of customer satisfaction is systematically verified, through the constant evaluation of the main commercial parameters and the periodic response of the sales force by the commercial agents through the sending of reports on the relationship with the customer directly to the Sole Administrator. It is possible for the Management to carry out the necessary interventions to improve the continuous improvement of processes and products. The strategies for achieving the objectives are identified in the continuous improvement of the plants and products, in the involvement of employees, suppliers and collaboration with customers.

The objectives and commitments of the Halal-Quality System must be understood and adopted by all levels of the company organization which must aim at continuous improvement and innovation.

Therefore, the Company's staff is the most important resource for achieving the Quality objectives.

EUROPRODOTTI S.p.A. undertakes to create a corporate context that stimulates dynamism, participation, communication, clarity of operational functions, mutual respect, human and personal growth of employees, also soliciting the assumption of responsibilities by all. The entire company system must be oriented towards compliance with current legislation, the environment, ethics and sustainability. Specific attention is given to the prevention of Genetically Modified Organisms and allergens based on the directives of the European Community and the Ministry of Health. Particular care and attention are paid to the specific semi-finished products dedicated to the commitment in the typical Italian regional delicatessen products and those of the exporting countries through the use of specially designed technologies and systems.

The objectives and suitability for the Halal-Quality Policy will be constantly reviewed and adapted to market changes and communicated to the workers for sharing purposes.

#### Safety

The company safety policy supports and integrates with the Halal-Quality Policy.

In this perspective, in addition to what is specifically indicated in the quality policy, compliance with legislation and environmental aspects is extended to the agreements applicable to ISO 45001; the responsibility for managing the standard concerns the entire company organization according to its own powers and responsibilities, starting with the employer.

The Company undertakes to involve and consult workers through their safety representatives. All workers must be empowered to carry out their duties and assume their responsibilities. The entire corporate structure must participate according to its own competences in the achievement of the assigned safety objectives to favor the prevention of accidents and occupational diseases. The security policy is available to the public and will be disclosed internally by posting on the bulletin board. The security policy will be periodically reviewed and constantly updated with a view to continuously improving performance



# ANNEX 2 CORPORATE POLITY INTEGRATED MANAGEMENT MANUAL SECTION 5 - LEADERSHIP

#### <u>Halal</u>

The Company undertakes to maintain the Halal certification according to the specific guidelines and updates. All workers must be informed in order to carry out their duties and assume their responsibilities. The entire company structure must participate according to its own competences in the achievement of the objectives assigned to favor the successful outcome of the production. The policy is publicly available and will be disclosed internally as usual. The Halal Quality policy will be periodically reviewed and updated with a view to continuous improvement of performance.

Administrator
Marco Volturno