

	MANUALE DI AUTOCONTROLLO DELL'IGIENE E DELLA SICUREZZA ALIMENTARE	ALL A3-1
		Rev. 02
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The established Quality Policy is summarized in the following statement:

1. To operate in such a way as to ensure consistent customer satisfaction by promoting awareness of customer needs, aligning them with internal procedures, and providing continuous staff training.
2. To provide the Company with a flexible organizational structure capable of promptly adapting to customer requirements.
3. To address quality with renewed commitment, both strategically and operationally, in order to improve the quality of the products and services offered and to strengthen and increase market penetration.
4. To systematically implement appropriate actions aimed at the continual improvement of the Quality Management System (QMS), through the use of the operational tools provided within the System itself, including corrective and preventive actions, internal audits, data analysis and management review.
5. To facilitate effective internal and external communication with a view to the continual improvement of the QMS, thereby supporting the maintenance of high quality standards for the products and services offered.
6. To increase the level of assurance regarding the hygienic and sanitary safety of all products manufactured.
7. To define roles and responsibilities for the management of the processes required for product realization, and to monitor and control both the processes required for product realization and those relating to the management of the Quality System.
8. To identify and apply the essential principles of food hygiene, with particular reference to the Company's activities and products, and to manage and maintain a self-monitoring system based on HACCP principles.
9. To operate in accordance with established procedures in order to ensure the safety, quality and legality of the products manufactured, together with their traceability and product tracking, while ensuring compliance with finished product specifications.
10. To communicate to all personnel the Company's commitment to the continual improvement of the site's food safety and quality culture.
11. To operate in such a way as to ensure a prompt and effective system for the recall and withdrawal from the market of any non-conforming product.
12. To promote greater awareness among suppliers regarding the maintenance and continual improvement of the safety, quality and legal requirements applicable to the products and materials they supply.
13. To maintain a dual focus on sustainability and environmental issues by managing the Company's environmental activities in compliance with applicable legislation and by sourcing from suppliers that demonstrate appropriate awareness of environmental issues, particularly with regard to the management and use of plant protection products.
14. To ensure that suitable health and safety conditions are maintained for all employees, guaranteeing that the working environment complies with applicable occupational health and safety legislation and providing suitable facilities for meals and work breaks, maintained in appropriate condition.
15. To ensure the involvement and satisfaction of all personnel by promoting a working environment based on respect, fairness and cooperation.

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16. To strengthen and promote a culture of food safety throughout the Company: to communicate the principles of food safety to all personnel and to ensure that it is clearly understood that:

- everyone performs important duties and activities which must be carried out in compliance with applicable legal and regulatory requirements and with customer requirements;
- everyone is responsible for becoming familiar with, understanding and complying with the Quality and Food Safety Management System.

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FIRMA DIR: **Santero Pierluigi**