

## 5.2 - Quality and Food Safety Policy

The definition and implementation of a "Quality and Food Safety Policy" are the cornerstones of Calza Clemente's Management strategy.

Quality is understood by the Management as the ability to respond effectively to the needs and expectations of Customers, that is, the ability to be the best Partner in proposing and delivering Solutions that support their Customers' business goals.

Calza Clemente srl, in carrying out its activities, considers Food Safety, with the consequent protection of human health an indispensable duty, a continuous commitment and a constant component of its mission. With this document, the Management intends to define and communicate to all staff the objectives they intend to pursue in the field of Food Safety to protect the health, by ensuring control, along the entire production chain, of potential dangers to the safety of the health from Food consumption by humans.

The Management recognizes the vital importance of the Integrated Management System for the stated objectives and how the tendency towards greater integration between product development support systems, Quality Management and Food Safety Management Systems, all of which are aimed at ever better technical, safety and economic results.

Our primary objective is the continuous improvement of the products and services provided to our Customers, pursued through systematic monitoring and control of procedures, processes, hygiene and sanitation, methods, techniques and measuring and control instruments, staff training as needed To govern the processes.

The organization's fundamental strategy for achieving the best quality and Food Safety is collaborating with the Customer starting with the identification of the requirements.

The Management considers it essential to process government through monitoring and monitoring systems, and considers it also imperative that correct and timely information on qualitative and food safety situations, so that any problems can be eliminated as they arise.

The Management confirms that the business objectives are:

- Ensure the quality, compliance and food safety of the product to the customer's requirements, including those referring to mandatory laws, laws and regulations, and the HACCP Manual, through process control
- Handle the storage of the products under the prescribed environmental conditions
- Ensure the identification and traceability of the Products, as necessary
- Provide offers that are competitive and in line with market trends
- Have a logistics organization that guarantees the delivery of the products in the manner and in the times stipulated in the contractual agreements
- Check the delivery process by constantly checking the modes, hygiene, sanitation, environmental conditions and times stipulated in the contractual arrangements
- Have trained personnel both technical and communication with the Customer
- Implement a Metric System (Quality and Food Safety Indicators) which, through systematic detection, allows to verify the ability of business processes to confer the expected product and service
- Respond staff to the search for innovative and creative solutions to improve company competitiveness and Food Security
- Periodically evaluate and keep up-to-date the integrated management system to ensure that the system itself incorporates the latest technical / qualitative information and dangers for Food Safety and ensure they are kept under control

- Communicate, throughout the chain and within the organization itself, information regarding the development, implementation and updating of the Integrated Management System, in particular regarding the security aspects of the products used
- Establish, implement and maintain procedures for handling potential emergency situations and accidents that can have an impact on food safety and are relevant to the role the organization plays in the food chain.

The achievement of the above goals is guaranteed through the use of the following tools:

- a) Identification of a Quality and Food Safety Operations Committee coordinated by an appropriately trained and trained Director of the Management with regard to topics related to the integrated management system;
- b) Creating procedures that provide the rules for conducting and controlling processes related to the Quality & Food Safety System;
- c) Identification and evaluation of the aspects and risks of Quality and Food Safety and of those risks arising from accidents, potential accidental events, emergency situations;
- d) Implementation and maintenance of effective communication plans from and to the Quality and Food Safety Operations Committee with a view to keeping it informed on topics such as new products, equipment, cleaning / sanitation programs, legislative requirements, Complaints indicating hazards and other conditions relating to Food Safety;
- e) Assessing, during the management review, opportunities for improvement and the need for changes to the Integrated Management System;
- f) Making available by the Management the resources necessary to set up, implement and maintain the Integrated Management System and the establishment, management and maintenance of the work environment necessary for the implementation of the requirements of UNI EN ISO 9001 And UNI EN ISO 22000 and FSSC 22000;
- g) Ensure that the Quality and Food Safety Operational Committee and other staff performing activities that influence Quality and Food Safety have the necessary skills and adequate education, training, skills and experience;
- h) Plan and develop the processes required for the production of safe products; Implement, operate and ensure the effectiveness of planned activities and any changes thereto, through PRP (Prerequisite Programs), operational PRPs and / or HACCP plan;
- i) Performing periodic revisions and updates of objectives and procedures through audit systems (Audit and Reporting) that allow you to evaluate performance, review and adapt policy, and its objectives and programs.

This Quality Policy for Food Safety will be made known to all corporate employees and employees and disseminated outside through the usual forms of communication.

The Management  
Calza Clemente S.r.l.