



## **QUALITY AND FOOD SAFETY POLICY**

The SEARA, S.A. administration established for all its employees the Quality and Food Safety Policy, so the organization is committed to comply with the NP EN ISO 22000:2005 and NP EN ISO 9001:2008 standards and their integration with the IFS Food referential. SEARA, S.A. ensures that the Quality and Food Safety Policy is understood, implemented and maintained at all levels of the organization.

The pursuit for meeting the needs and expectations of our clients and stakeholders, as well as continuous process improvement, are the guiding principles underlying all our company activities, as such, the administration acts to involve and motivate all employees to:

- Establish a human resources policy focused on the motivation of all employees, investing in their qualification;
- Understand customers current and future needs, meeting their requirements and exceeding their expectations;
- Promote the increase of exports quota;
- Guarantee to the consumer, products of excellence and safe for human consumption;
- Ensure strict compliance with the hygiene and food safety standards;
- Participate in the activities of prevention and control of food hazards;
- Ensure that our processes and products meet statutory and regulatory requirements and requirements agreed with customers;
- Ensure adequate internal and external communication;
- Take an environmentally responsible and environmentally oriented approach, especially in the context of the sustainable use of natural and energy resources, mitigation and adaptation to climate change and the protection of biodiversity and ecosystems;
- In order to reduce costs and ensure viability and economic success, the company continuously seeks to optimize its processes and performance;
- Ensure that relevant aspects for the protection of ethics, safety and health at work, are taken into account.

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