



QUALITY, ENVIROMENTAL AND FOOD SAFETY MANAGEMENT POLICY

In the Edible Oils and Fats processing industry of SOYA HELLAS S.A., founded in 1978 in Psachna, Evia, we extract oilseeds, refine, hydrogenate, store and supply edible oils, we produce, standardize, store and supply margarines and vegetable fats, we load, unload and store grains and oils for human consumption.

Our company is committed to:

- ☐ Produce top quality products, complying with the domestic and European legislation and relevant specifications.
- ☐ Fully comply with the latest edition of the following:
 - “BRC Global Standard for Food Safety Issue 9” for the refining, hydrogenation, inter-esterification, production and packing of margarines and vegetable fats, filtering and refining of olive oils and olive pomace oil in bulk or packed.
 - “EN ISO 9001:2015” Standard which implements a Quality Management System for processing and storage of cereals, extraction of oily seeds, loading and unloading cereals and vegetables oils at port installations and loading stations.
 - “EN ISO 14001:2015” Standard which implements an Environmental Management System for processing and storage of cereals, extraction of oily seeds, loading and unloading of cereal and vegetables oils for human consumption at port installations and loading stations.
 - “EN ISO 22000:2018” Standard which implements a Food Safety Management System for processing and storage of cereals and extraction of oily seeds.
 - “RSPO” organization policy for palm oil sustainability
 - “SEDEX” Standard for labour standards, health and safety, environment and business ethics
 - KOSHER
 - HALAL
- ☐ Fully comply with Good Manufacturing, Storage and Distribution Practices and Good Hygiene Practices.
- ☐ Utilize all resources, communication means and control measures required for the continuous improvement of the Food Safety and Quality Management System.
- ☐ Implement excellent hygiene and safety working conditions.
- ☐ Continuous effort for the use of sustainable resources, for the prevention of environmental pollution and for minimization of CO₂ footprint.
- ☐ Respect and protect the moral values and religious beliefs of its personnel and social environment.
- ☐ Strictly use ingredients derived from non-genetically modified organisms at the Margarine and Vegetable Fats Plant.
- ☐ Continuously strive for improvement.

The above-mentioned commitments are achieved by:

- ☐ Development and implementation of a HACCP system, in accordance to the principles of Codex Alimentarius (CAC/RCP 1-1969-Rev.4 (2003)), which has detected and foreseen all possible hazards, both related to raw and auxiliary materials and to the possibility of their occurrence during manufacturing, packaging, storage, and distribution.
- ☐ Certification of the plant according to the “BRC Global Standard for Food Safety Issue 9”.

- ☐ Development and implementation of a Quality Management System in accordance with "EN ISO 9001:2015" Standard, a Food Safety Management System in accordance with the "EN ISO 22000:2018" Standard and an Environmental Management System in accordance with "EN ISO 14001:2015" Standard.
- ☐ Collaboration with reliable suppliers, who are subject to continuous control and are urged for continuous improvement.
- ☐ Implementation of effective quality control at all stages of production leading to final products.
- ☐ Continuous training of our personnel.
- ☐ Commitment of the HACCP staff-on-charge to be aware of any developments and changes of the Greek and International Legislation and bibliography.
- ☐ Incorporation of the above-mentioned commitments into the company's business targets.

Panayiotis Tzerefos
Plant Manager

Psachna Evia, 15/06/2023