

QUALITY, ENVIRONMENTAL AND FOOD SAFETY MANAGEMENT POLICY

Our company is committed to :

- Produce top quality products, complying to the domestic and European legislation and relevant specifications.
- Full compliance with the latest edition of the following Standards:
 - › BRC Global Standard for Food Safety for the Refineries, Margarines and Olive oil sections
 - › ISO 9001 (Quality Management) for processing and storage of cereals, extraction of oily seeds, loading and unloading of cereals and vegetables oils at port installations and loading stations
 - › ISO 14000 (Environmental Management) for processing and storage of cereals, extraction of oily seeds, loading and unloading of cereals and vegetables oils at port installations and loading stations
 - › ISO 22000 (Food Safety Management) for processing and storage of cereals, extraction of oily seeds, loading and unloading of cereals and vegetables oils port installations and loading stations
 - › RSPO for palm oil sustainability
 - › SEDEX for labour standards, health and safety, environment and business ethics
 - › KOSHER
 - › HALAL
- Full compliance with the Good Manufacturing, Hygiene, Storage and Distribution Practices of the company.
- Utilization of all resources, means of communication and control measures that are required for the continuous improvement of the Food Safety Management System.
- Implementation of excellent hygiene and safety working conditions of the personnel.
- 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 the personnel.
- Exclude from the Margarine and Vegetable Fats Plant any ingredient derived from genetically modified organisms.
- Continuous effort 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 the "BRC Global Standard For Food Safety".
- Development Implementation of a Quality Management System in accordance with to ISO9001:2015 Standard, a Food Safety Management System in accordance with the ISO22000:2018 Standard and of an Environmental Management System in accordance to the ISO14001:2015 Standard.
- Collaboration with reliable suppliers, who are subject to continuous checking 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 staff-on-charge of HACCP to be aware of any developments and changes of the Greek International Legislation.
- Incorporation of the above- mentioned commitments into the company's business targets.

Panayiotis Tzerzefos

Plant Manager

Psachna Evia, 15/12/2021