	ATTACHED	Rev. No.	02
		Of the	29/12/2023
		Page	1 of 4
Document title QUALITY AND FOOD SAFETY POLICY		Document Code ALL01 MSG	

QUALITY AND FOOD SAFETY POLICY

The Management's choice to adopt a Quality and Food Safety Management System compliant with the UNI EN ISO 9001 standard and the IFS Food standard derives from the need to make solid and proven improvements in an organizational situation in continuous evolution and expansion and, at the same time, ensure higher standards of quality, environmental protection and food safety of its products, considered essential, together with compliance with contractual requirements, for full customer satisfaction.


The Management sets as a strategic objective that of equipping the entire structure with the ability to operate, in every working phase, with its own quality management methodologies in order to reduce, eliminate and above all prevent any non-conformities or deficiencies in product quality and /or service. Everything is set up with a view to constantly measuring and pursuing customer satisfaction and loyalty, through the optimization of the effectiveness and efficiency of its business processes with a view to continuous improvement

A key principle of the organization is the concept of collaboration and sharing of problems and possible solutions, involving all staff and encouraging them to work as a "team", respecting the assigned tasks, to make everyone increasingly aware of their role and its impact on the final result in terms of quality and food safety.

ASARO **SEAFOOD srl** . has defined this company policy as a commitment to food safety, quality, legality and authenticity of the product, formalizing the basic principles and general information that govern it, in compliance with the applicable legislation in force.


The organization identifies in the Food Quality and Safety Policy strategies to be pursued with absolute priority to achieve increasingly higher quality and food safety standards, which involve the various company departments:

1. Defining precise responsibilities between company functions, in order to equip itself with a better organisation, which can provide a service capable of satisfying market needs and the requirements requested by customers, also thanks to constant and continuous control in all its phases, in compliance with current regulations;
2. Spread the "culture of food safety and the quality, legality and authenticity of the products", actively involving, according to ethical principles, the staff in the implementation of the food

	ATTACHED	Rev. No.	02
		Of the	29/12/2023
		Page	2 of 4
Document title QUALITY AND FOOD SAFETY POLICY		Document Code ALL01 MSG	

safety policy, disseminate the objectives of the food safety policy within the company food safety, worker safety and health ;

3. Pursue the constant growth of skills through the planning and management of suitable training and refresher activities, with the participation of all staff, so as to also increase the effectiveness and efficiency of the work of individuals;
4. Improve the corporate image towards all Interested Parties and strengthen the company's position on the national and foreign markets, keeping the orientation towards products that characterize the Italian food culture and tradition as a priority;
5. Deserve reliability and trust, adopting a behavior aimed at customer satisfaction first and foremost and communicating with the latter in a transparent way, starting from the complaints registered with them and from any proposals for improvement;
6. Pursue the creation of products with the most complete respect for the environment and sustainability, as well as guaranteeing the greatest possible protection for workers' rights with regard to both their safety and their moral principles;
7. Comply with the hygiene and healthiness requirements of structures and systems for all production carried out, with particular attention to the requirements resulting from the application of the HACCP methodology and IFS standards;
8. Maintain a traceability system for raw materials, products and packaging involved in the production processes in order to guarantee maximum transparency;
9. Provide its customers with products with improved microbiological characteristics compared to legal limits, where present, guarantee the hygiene and healthiness of the products through prevention systems and control methods of the critical phases of the production process, demonstrating the ability to manage dangers related foods, ensure the fulfillment of all obligations relating to the safety and legality requirements of the products, as well as its responsibility towards the health of the consumer;
10. Identify the Customer's needs and expectations, convert them into requirements and comply with them;
11. Ensure, through an appropriate investment policy, the constant technological updating of the systems, instrumental equipment and production structures while respecting environmental sustainability criteria;

	ATTACHED	Rev. No.	02
		Of the	29/12/2023
		Page	3 of 4
Document title QUALITY AND FOOD SAFETY POLICY		Document Code ALL01 MSG	

12. Prepare a food defense mitigation plan to reduce the likelihood of malicious acts, limit the impact and consequences of such attacks, protect the company's brand reputation, reassure consumers, the public and the press that appropriate measures are in place to protect consumers, comply with international requirements and encourage the work of business partners, and against food fraud;
13. Making suppliers responsible and consolidating collaborative relationships with them so that they continuously supply raw materials that comply with the agreed standards also in relation to the new requests on the prevention of possible food fraud;
14. Activate a Quality and Food Safety Management System that allows you to measure activities, neutralize problems and provide Management with suitable elements to carry out reviews;
15. Pursue continuous improvement of production processes and the overall effectiveness of its Quality and Safety Management System, through periodic analysis of documents, data and budgets that allows the set objectives to be achieved and the margins for improvement to be identified.

In context, the primary objectives that we intend to pursue are the following:

Product safety objectives


- Guarantee product safety by carrying out checks and analyzes on the product;
- Reduce and manage the risk of contamination by foreign bodies.

Quality objectives:

- Keep quality complaints about products to a minimum;
- Increase the economic-financial results compared to previous years and the customer portfolio.

It is the task of the Management to review the Quality and Food Safety Management System in periodic meetings at least annually, within which particular attention is paid to the indicators of the Quality and Food Safety Management System which represent not only a tool for verification of the achievement of the objectives set in the previous review, but also the basis for an objective evaluation of the possibilities for company improvement.

The Integrated Management System implemented is periodically reviewed both by the internal company functions and by an external Accredited Certification Body, chosen to maintain the

	ATTACHED	Rev. No.	02
		Of the	29/12/2023
		Page	4 of 4
Document title QUALITY AND FOOD SAFETY POLICY		Document Code ALL01 MSG	

certification over time.

The Management undertakes to promote the dissemination of this Policy at all organizational levels internal and external to the organization, both through posting the document throughout the plant, and through specific training for internal staff, and through dissemination to third parties. interested parties by means of publication on the company website www.asaroseafood.it.

All employees are required to comply with the principles of this Policy, with the awareness that commitment to Quality, Hygiene, Health and Safety constitute an integral part of each individual's job,

Mazara del Vallo, 29/12/2023

THE DIRECTION

ASARO SEAFOOD srl 
 Via Imperia n. 5
 91026 MAZARA DEL VALLO TP
 C.F./P.IVA 02796630818

