

	QUALITY & FOOD SAFETY POLICY	
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Quality and Food Safety Policy

Aceites, Vinos y Alcoholes, S.A. focuses its activities on the design, distribution and production of colouring, flavorings and food adjuvants, as well as alcohol and grape seed, among others, all derived from grapes. Various aspects stand out and distinguish our company like safety and quality of our products and the special customer care. The Directorate of Aceites, Vinos y Alcoholes, S.A. formally declares the need to maintain and improve a Food Safety Management System, basing its general principles and objectives on the commitments set out below:

1. The full satisfaction of the necessities of our Customers, complying with both their specifications and the legal or regulatory provisions that may be applicable to maintain food safety.
2. Adaptation of product ranges to customers' demands, needs and expectations.
3. Continuous improvement of the company's activities carried out in any order, direct and indirect, and consequently the Management System.
4. Preserve the quality of the products marketed by our organization.
5. Involve the global structure of the Company in the improvement of its processes, including its collaborators, allowing the Company to be more effective and competitive, improving its positioning in the market.
6. Ensure proper hygiene and maximice products food safety during the elaboration, storage, handling and dispatch of our products by means of the implantation of a correct HAPPC self-control system based on the principles of the Codex Alimentarius, being conscious that this implantation facilitates a more effective management of the hygiene of our products which we demonstrate through an adequate system of records and documents.
7. Promote an adequate training, sensitization and awareness at all organization level, being conscious of the result of our work and personal behavior to maintain the food safety to made products and the respect for the Environment.
8. Recognize, identify and comply with applicable legal requirements, regulations and any other requirements that may be applicable or subscribed to by the organization regarding food safety.
9. Comply with requirements defined by the updated standard UNE EN-ISO 22000 in its last version and also with Rgt. (UE) 852/2004 and its update Rgt. (UE) 382/2021.
10. This Policy is part of the Company's culture and philosophy, and it is communicated and assumed by the entire Organization.
11. Perform talks, meetings and constant formation in order to promote values, beliefs and norms to stablish an adequate food innocuity culture to all members of the organisation. It consists in involvement, consistency and awareness about dangers and risks in our activity that may affect consumers health.
12. Promote the communication of this policy to all external parties.

The efficiency of the Food Safety Management System is a direct responsibility for Direction Team. On its behalf and representation, the Quality Manager supervises its implementation, development and maintenance, evaluating its adequacy and correct application. The present Quality and Food Safety Policy is available to all interested parties and must also be complied with by all suppliers and subcontractors participating in the activities included in the scope of the Management System.

Signed: *GEO TEAM*