

Certificate

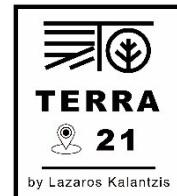
Management system as per

ELOT EN ISO 22000 : 2018



The Certification Body TÜV HELLAS (TÜV NORD) S.A. hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

**L. KALANTZIS - E. KAKAVA G.P.
“ASTAKOS OLIVES”
Astakos Xiromerou - Vrysoules Location
300 06 Aitoloakarnania
Hellas**



operates a management system in accordance with the requirements of ELOT EN ISO 22000 : 2018 and will be assessed for conformity within the 3 year term of validity of the certificate.

Category

C: Food, Ingredient and Pet Food Processing

CIV: Processing of Ambient Stable Products

Scope

- Processing and Standardization of Olives**
- Standardization Of Olive Oil**

Certificate Registration No. 049 22 0113

Valid from 2025-12-27

Audit Report No. HI-1622/2025

Valid until 2028-12-26

Initial Certification 2022

Athens, 24-12-2025

TÜV HELLAS (TÜV NORD) S.A. Certification Body

TÜV HELLAS (TÜV NORD) S.A.
282, Mesogeion Ave.
155 62 Athens, Greece
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APPENDIX A

COMPANY'S FOOD SAFETY POLICY

The management of the company, without sparing expenses and efforts, is committed to the continuous effort to provide high quality products and services, aiming to:

- a. To the satisfaction of its customers,
- b. in minimizing the risks that may arise during the processing-standardization and marketing of edible olives that it produces and trades, ensuring safe products for consumers.

The main concern of the company is to offer to the market, products traded under controlled conditions.

The managers of all the company's departments have undertaken the obligation for the strict implementation of the FSMS Procedures throughout their area of responsibility. Their main concern is the awareness of all staff in matters of quality and hygiene and the continuous effort to improve the existing system and the efficiency of their work, through the effective utilization of people, machines and materials.

The basic quality policy based on which all the actions of the company are planned is summarized in the following:

- faithful implementation and continuous improvement of the Food Safety Management System.
- ensuring food hygiene and safety through the faithful implementation and continuous verification of the food hygiene and safety management system according to ISO 22000:2018 and always in accordance with the Greek legislative requirements for materials, raw materials and final products.
- the supply, processing and distribution of its products in accordance with the applicable specifications, while special emphasis will be placed on the suitability of its products and the control of their handling conditions from a hygiene point of view.
- To maintain the quality of its services at the level promised to customers, using the best available technology / know-how for its financial capabilities, in order to satisfy customer requirements.
- The fulfillment of orders within the agreed deadlines and always according to the defined conditions.
- Improving both its services and products based on the information returned by customers
- The organized training and education of all its staff in order to acquire a consciousness of quality, hygiene and specialization in their work.
- Ensuring the necessary resources to improve its infrastructure.
- Ensuring the operation of the company in accordance with the rules of health and safety at work.
- All of the company's products do not contain GMOs. (GMO's) and are aimed at the general consumer public.

The company aims at minimum compliance with the current Greek and Community Legislation, and is completely consistent in the limits it must respect. The confirmation of the effectiveness of the FSMS and the achievement of the goals set each time by the company, is periodically reviewed with the aim of taking the necessary corrective and preventive actions. In general the objective of the company is to achieve, maintain and improve its image and credibility in the market by supplying products of consistent high quality and safety.

General Manager
05-20-2021



COMPANY'S FOREIGN BODIES POLICY

This policy covers the company's commitment to the possibility of the presence of a foreign body in the products it has on the market. For this reason the company has proceeded:

1. In the daily inspection of the condition and integrity of screws, utensils, etc.
2. The glass lamps are covered with a special protective cover. In case of bad condition or loss of the cover during the production process, measures are taken to replace it and remove all food from the surrounding area.
3. Before starting the work, removing all objects incompatible with production and placing them in a suitable place (e.g. keys, screws, etc.)
4. Staff and those entering the receiving-warehouse area follow the rules for personal hygiene (no jewelry, cut nails, uniform).
5. Auxiliary materials are immediately removed from the production areas.
6. Cleaning and disinfection is done with appropriate means (e.g. no metal brushes, worn towels, etc.).
7. Application of myocide-disinfestation program. Recording of pre-planned emptying – cleaning of insect exterminators.

General Manager

05-20-2021

