

QUALITY & FOOD SAFETY POLICY

The objective of **ASPIS S.A.** is to design and produce fruit juices and bases and canned fruit products that meet the expectations of customers and consumers and other interested parties with regards to quality, variety, taste, food safety and hygiene.

This is implemented through our commitment to:

- ✔ The systematic investigation of our clients' needs, and expectations and implementation of improvements as needed.
- ✔ Total conformance to all Legal and Statutory requirements that are applicable or have been mutually agreed with Customers
- ✔ The selection of high-quality fruits, material and services related with production, as well as the careful selection and firm evaluation of our suppliers and subcontractors.
- ✔ The continuous upgrading and maintenance of all equipment used in the process, as well as the permanent upgrading of operational methods, procedures and means.
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- ✔ The application of strict production methods and control measures ensuring the full safety of the products against any physical, chemical, biological danger or allergenic factor that could influence the quality and has negative effects on customer's health.
- ✔ The implementation of detailed and plant specific Food Defense Plans at our facilities for the prevention of risks related to intentional adulteration and contamination of our products
- ✔ Of not using or produce any product that contains or is it has been produced from genetically modified organisms
- ✔ The application of strict controls throughout all stages of production operations and the proper and permanent control of packing lines and storage environmental conditions.
- ✔ The expansion of our product line through the development and introduction in the market of new and/or improved products.
- ✔ The selection of competent personnel and the provision of adequate training to them, as well as the development of an environment in which every employee may develop further abilities, skills and initiative.
- ✔ The reinforcement and advancement of any external and internal communication in combination with team spirit development among all interested parties (internal-outside **ASPIS S.A.**) at all levels.
- ✔ Improving cost effectiveness and maximizing the utilization of resources and means.



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To support our efforts for continuous quality and food safety improvement, we implement a **Quality & Food Safety Management System** in accordance with the requirements of the International Standards **ISO 9001:2015, ISO 22000:2005 & International Food Standard (IFS)** and ISO 14001:2015. For the implementation of the religious standards Halal and Kosher, the company commits to produce products according to the requirements describing in those standards.