



POLICY OF FOOD QUALITY AND SAFETY

The Top Management considers Quality and hygiene the cornerstones of its entrepreneurial strategy and is strongly committed to the prevention of any non-compliance by optimizing its organization of the order management and ensuring constant supervision of processes, including outsourced ones, and of activities in any way related to Quality and hygiene with regard to the work environment and the products.

For this purpose, a Quality Management System has been established in compliance with the UNI EN ISO 9001 standards along with a Management System for issues related to hygiene, food and production site safety, meeting the requirements of the UNI EN ISO 22000 FSSC, BRC, IFS and other standard requirements taken as a reference.

These systems are integrated in such a way as to be used as business management tools and their planned commitments are related to the concept of Quality intended as the satisfaction of the Customer's needs to which continuous attention is paid with the aim of ensuring fulfilment with specific requests while complying with laws and regulations applicable to the product (Directives, Laws, etc.).

With regard to the definition of Customer, the Top Management considers the concept extended not only to external stakeholders who purchase the products directly or indirectly, but also to internal personnel involved in the production chain. In fact, it is also deeply convinced that no consumer can be satisfied if any of the links in the chain failed to work efficiently and effectively. For this reason, special attention must be paid to activities aimed at developing staff awareness about all emerging or potential issues, in particular, about those relating to legal requirements for the business and its product. In this end, the Top Management is constantly committed to protect the production site and the productions in order to grant the continuity of supplies to the Customer too. This also includes initiatives aimed at controlling the access of internal and external personnel, monitoring and surveilling the most critical areas of the company.

These efforts must be aimed at defining and satisfying the needs of the final **Customer, or the Consumer and the corporate Customer (interested parties, distributors, importers, etc.)**, by providing constantly up-to-date services, infrastructures and technologies.

As far as relations with employees are concerned, the Top Management intends to establish open relationships and ethical responsibility both in terms of employment contracts and personal relationships. This commitment translates into the company Code of Ethics, approved by the Top Management, and the maintenance of a specific Integrated Organizational and Management Model which also concerns procedures against potential corporate crimes in order to ensure business continuity. For this purpose, a Supervisory Board has been appointed and the company Code of Ethics defined.

In compliance with this objective, the Top Management intends to bring the company to experience a continuous organizational and methodological growth: for this, the certification of the Quality Management System by an accredited Certification Body represents a fundamental and priority step.

The Top Management is committed to planning and spreading the culture of food quality and safety among its collaborators by establishing a specific and reviewed-annually plan, verifying its implementation and effectiveness through specific indicators and targets.

Sensi Vigne & Vini s.r.l. plans and implements a continuous activity of involvement, training and updating of its staff, at all levels, in order to implement and maintain the Management System and the Organizational Model.

Special attention is paid to procurement. Controls have been intensified on the different products procured in order to reduce the risk of any possible contamination and, thanks to the control of production processes, consequently guarantee the finished product in terms of food safety and quality requirements.

Sensi Vigne & Vini s.r.l. also undertakes to prevent pollution, to ensure environmental safeguard and protection and to pursue continuous improvement of its environmental performance by minimizing the risks related to its activities and its products. In accordance with these commitments Sensi Vigne & Vini s.r.l. aims to achieve the following goals:

- Complying with current legislation for its environmental impacts;
- Eliminating the risks to the safety of people and the protection of the environment, in relation to the knowledge acquired on the basis of technical progress and, where this is not possible, reduce them to a minimum, possibly by acting on the causes that generate them;
- Rationalizing the use of natural, water and energy resources;
- Undertaking to manage waste by favoring recovery and recycling rather than disposal, where possible..
- Shaping the organizational and management model towards risk management.

In order to guide this organizational growth, the Top Management deems it appropriate to define its **MISSION:**

- Ensuring food safety of company productions;;
- Guaranteeing the production site, materials and production safety;
- Guaranteeing the best quality at the best price;
- Directing commercial efforts towards higher added-value channels;
- Working and finalizing the business activity towards the Customers' needs;
- Creation of a peaceful and sociable environment within which clear rules can be defined in compliance with ethical principles;
- Ensuring business development in compliance with environmental regulations and sustainable

development;

- Selling not just a product but also the corporate image and the way the company works with;
- Ensuring the control of all the materials procured;
- Representing the territory where the company is located.
- The Top Management takes into account food-fraud-related aspects in defining its control policies and procedures.

The purpose of the Mission is pursued on the basis of the company **VISION**, that is the company and the market situation in the near future. The interpretation of these premises guides the Top Management towards the following strategies:

- Providing products with the best price-quality ratio;
- Ensuring the safety of the production site and of company productions;
- Always assuming responsibility for its productions towards the Customer;
- Aiming to achieve dynamism and flexibility in responding;
- Aiming at commercial development with large-scale distribution and Customers that guarantee huge market spreading and higher added value;
- Creating a safe and secure structure and work environment;
- Enhancing the territory value along with the company products;
- Promoting and raising awareness among personnel towards planning and scheduling activities;
- Promoting the Company image and the Brand;
- Enlarging direct production range through service supply agreements in the different areas of interest;
- Investing the resources generated by the activity in the constant improvement of plants, technologies and infrastructures.
- Promote the Company's image and brand;
- Supervising its own processes also through the Supervisory Board (SB) appointed.

The Top Management's Quality Policy commitments are annually turned into a defined and measurable plan of objectives, for the achievement of which the Top Management guarantees to provide all the necessary resources and support.

The Quality Policy and the plan of objectives are approved by the Top Management and shared with the staff by posting them in a place accessible to all personnel or through periodic meetings.

To this end, the Top Management appoints a Quality Manager (QM) as responsible for the maintenance and improvement of the Quality System according to the objectives set. The QM ensures that company processes are prepared, implemented and kept updated in compliance the QMS. This person reports to the Top

Management on the QMS performance and on its needs for improvement and ensures the promotion of awareness of the Customer's requirements within the organization. The Quality Manager can cooperate with duly trained partners.

On a regular basis, the Quality Manager, or other duly trained partner, carries out audits on the Quality Management System in order to verify its proper functioning and to identify any adjustments that may be needed.

The Top Management undertakes to review the adequacy of the Quality Management System, at least once a year, and to give indications on any corrections and / or improvements to be made to the structure of the Quality Management System. On that occasion, it also verifies the achievement of the annual Quality Policy objectives and analyzes any deviations.