

	FOOD QUALITY AND SAFETY MANAGEMENT MANUAL	M.G.Q.
		EDITION: 10th
		PAGE.: 1 de 3

1. MANAGEMENT STATEMENT

In its line of constant attention to Food Safety and Quality, the management of UNIO NUTS expresses its commitment to allocate the necessary resources for the creation of an environment of Inocuity and Quality Culture shared by all UNIO NUTS personnel so that, in a joint manner, all the procedures and standards designed and aimed at maintaining the safety and quality of our products are part of the individual values of each of the people who are part of it.

Likewise, the Management ratifies its decision to continue maintaining the Quality System in accordance with the international standard recognized by the GFSI (Global Food Safety Initiative) IFS, which includes the principles of the Hazard Analysis and Critical Control Points (HACCP) System, always complying with the current regulations applicable to our activities, products and services, as well as continuing to comply with the guidelines established by dietary standards of a religious nature such as KOSHER and HALAL.

In this Manual, as the main document of the Food Safety and Quality System, the essential guidelines for its proper functioning are established.

The Management is committed to carrying out periodic reviews of the Food Safety Culture Development and Improvement Plan and the Food Safety and Quality System based on the established objectives and to continue providing the necessary means to ensure its evolution, adaptation and improvement. At the same time, it requests the collaboration of all UNIO personnel in the implementation and maintenance of the guidelines contemplated in this Policy and in the other complementary documents.

1.1. Food Safety and Quality Policy

UNIO is committed to a **continuous improvement** of Food Safety and Quality, a task in which all the people who make up **UNIO** are involved. We are aware of this policy and are committed to respecting it, promoting it and working to achieve the objectives that derive from it.

Established Guidelines and Objectives:

Customer Satisfaction

- The satisfaction of our customers is considered a priority objective in our activities. They are the ones who help us, with their requirements, in the development of our products and the company itself; that is why **UNIO**'s work philosophy is to systematically dedicate all efforts to capturing the needs of our customers, adapting our offer and services to the individualized needs of each customer.

Social Responsibility

- The organization is committed to environmental responsibility, sustainability, social responsibility and the integrity and health of our personnel.
- To give permanent and safe work to all the people of the company, promoting their commitment to it, ensuring their development with training programs and favouring teamwork in a cordial and respectful manner.

Food Safety Culture

- To work on the awareness and sensitization of all levels of the organization regarding the importance of manufacturing innocuous products, making all personnel aware of their tasks and the repercussions that these have on food safety.
- To promote this Culture, the following is required:
 - Establish mechanisms that regularly evaluate and reinforce quality processes and ensure the effectiveness of established controls.
 - Ensure that all personnel are encouraged, supported and empowered to participate in the design and development of quality processes and routines.
 - Collect comments and suggestions from personnel to identify the strengths and weaknesses of each program and take appropriate actions.
 - Implement processes to ensure that trends in quality and food safety are identified and analysed with effective action plans established.

Quality and Food Safety Management

- In order to comply with the highest Food Safety requirements, **UNIO** has implemented and maintains a Management System in accordance with the international IFS standard, which includes the principles of the Hazard Analysis and Critical Control Points (HACCP) System, in accordance with the guidelines of the Codex Alimentarius; committing to produce safe, authentic and quality products and comply with current applicable legislation, as well as with the requirements agreed with customers.
- Unión encourages personnel who detect any problem related to this objective to communicate it confidentially to the address: seguretatalimentaria@unio.coop, so that it can be evaluated and managed as appropriate.

	FOOD QUALITY AND SAFETY MANAGEMENT MANUAL	M.G.Q.
		EDITION: 10a
		PAGE.: 3 de 3

Suppliers

- The collaboration with our suppliers and especially with our cooperative partners, allows us the possibility of influencing all phases of the elaboration of our products, from the raw material to the final product for sale; guaranteeing the beginning of **traceability** in the same cultivation of the fruit and defining the quality of the products from their **origin**.

1.2. Halal Quality Policy

In order to establish and demonstrate its commitment to the application of the **Halal Guarantee Mark of the Islamic Board** (MGHJI), **UNIO** considers and takes into account:

- Customer orientation with all export requirements and/or external Halal standards.
- Responsibilities in Halal matters.
- Responsibilities in matters of ethics and personnel.
- Training and awareness of personnel regarding Halal production.
- Commitment to the Halal concept, with the production of Halal food and with compliance with the requirements established in the MGHJI Usage Regulations (RMGHJI).
- Comply with the provisions established by the certification entity (Specifications) and submit to the sanctioning regime of the RMGHJI.
- The commitment that all Halal production is carried out exclusively with ingredients with Halal certification.

Reus, octubre de 2023.



David Miralles
General Manager