

Our Policy for Quality, Food Safety, Environment and Occupational Health and Safety

The Goglio Group's Senior Management have been working to create and maintain the Policy for Quality, Food Safety, Occupational Health and Safety and Environment aimed to achieving business development and increase satisfaction of Customers and of all the Stakeholders.

In compliance with the currently applicable standards UNI EN ISO 9001, FSSC 22000, UNI ISO 45001, UNI EN ISO 14001, ISCC Plus, HALAL and KOSHER, these are the guidelines steering our Policy:

- assure high product quality, to keep both Customers' satisfaction and the Group's reputation at the highest levels;
- maintain Goglio's profitability and competitiveness to successfully face competitive markets;
- invest in innovation to anticipate market needs, offering distinctive solutions and integrated systems;
- upgrade the operative Quality of the business processes focused on continuous improvement of food health and safety of the product;
- promote all the necessary actions to avoid dangerous situations for the Health and the Safety of all interested parts or affecting the environment;
- promote all the necessary actions to manage the impacts of climate change;
- participation and involvement of all employees for the improvement of system performances;
- a systematic approach based on risk and opportunities assessments as a result of the context analysis of the Group's activity.

Senior Management ensure the development and the continuous improvement of the Management System through:

QUALITY

- observance of all the employees to contribute with their skills to the company's activity, motivating and engaging them through ongoing training;
- application of the Integrated Management System for "Quality", "Food Safety", "Occupational Health and Safety", "Environment" in compliance with the European and international standards;
- respect of the product requirements, as agreed with the Client, to meet both his real and potential expectations;
- monitoring of key-processes and constant improvement of their performances;
- support of Research and Development activities and promotion of new products in the market;

FOOD SAFETY

- observance of standards in compliance with Laws and Regulations as far as food safety is concerned;
- guarantee of creating safe products, with regards to hygienic-sanitary standards, through the Food Safety System Management, the definition and application of self-monitoring plan based on HACCP precepts, training of personnel involved in the production process, careful selection of suppliers, monitoring of incoming raw materials and products in the production process, promoting actions for continuously improving the culture of food safety;
- the ongoing revision of food safety politics and self-monitoring procedures to efficiently manage safety risks related to products', processes' and technologies' modifications;
- observance of customers' ethical principles by supplying raw materials in accordance with Halal and Kosher standards;
- application of both internal and external effective communication methods, towards Stakeholders;

HEALTH, SAFETY, ENVIRONMENT

- commitment to grant healthy and safe working conditions, preventing injuries and illness correlated with work;
- commitment to remove all dangers and reduce all health and safety hazards;
- commitment to protect the environment including pollution prevention;
- commitment to develop processes using technologies with lower energy consumption and consequently reducing CO2 emissions;
- observance of Laws and Regulations on Occupational and Environmental Health and Safety; follow standards dictated by good sense when specific Laws and Regulations do not exist;
- rapidly, efficiently and carefully face emergency and accidents which may occur while performing working activities, to improve Safety standards and to avoid that similar circumstances may recur, and prevent the occurrence of significant environmental impacts;
- promote and support researches to widen our knowledge about safety and sustainability of equipment and industrial processes, regarding both the machines we use and those we design for our Customers, immediately implementing all possible results;
- research and development of products produced with materials with reduced environmental impact;
- collect and analyse figures and facts that may define and perform a risk assessment aimed at significantly reducing accidents and assure a continuous improvement in the prevention of accidents, near-miss and ill health;
- arrange training courses, meetings and communication activities for our employees, for sub-contractors and for all those who work for the Goglio Group to make them aware of their role and responsibilities regarding Occupational and Environmental Health and Safety, and encourage employees to follow a safe and healthy and environmental friendly lifestyle also in their spare time;
- adopt environmentally-friendly policies; control our activities to safeguard the environment;
- within the environmental sustainability and Circular Economy projects, the adoption of the ISCC Plus Certification, which allows to expand the offer to customers with ISCC compliant products by introducing ISCC certified raw materials from sustainable sources into the production cycle and using chain of custody principles through traceability and mass balance requirements.

Senior Management commit themselves to ensure that this Policy is:

- put into practice;
 - continuously verified regarding its application;
 - brought to the attention of everyone, including external Stakeholders;
 - applied in a clearly way, supported by objectives focused on Quality, Food Safety, Occupational Health and Safety and Environment;
 - periodically updated through its review,
- giving all the necessary resources to strengthen our Companies Reputation and to support our workers' cultural and economic growth.


Franco Goglio

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 **GOGGLIO®**