

 COFFEIN COMPAGNIE ITALY	INTEGRATED POLICY QUALITY AND FOOD SAFETY	Rev. 9 of 29/08/2024 Pag. 1 a 1
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Coffein Compagnie Italy is committed to following the principles set out in this policy in the belief that it is fundamental to maintain excellence in the field of Quality and Food Safety of products with the project to increase over time.

The company's mission is to promote and guarantee a constant commitment to:

- Customers, who are offered a high-quality product and guaranteed hygienic safety through:
 - the implementation of an operational and efficient food safety plan, based on the HACCP principles of the "Codex Alimentarius";
 - the application of a Food Defense Plan to identify, mitigate and monitor possible sources of intentional contamination of products;
 - ethical and religious respect for some consumers by acquiring the certification of a product considered lawful for these markets (e.g., HALAL certification, KOSHER certification);
- Community, for the correct integration of the plant in the surrounding environment and therefore for its protection;
- Employees and Collaborators, who expect professional growth and motivation in the performance of their activities;
- Suppliers of Raw Materials and Services, selected on the basis of their consistency with the goals that the company has identified;
- Environment.

The Direction of Coffein Compagnie Italy, to ensure the Quality and Food Safety of its products, has recognized the opportunity to establish, document and maintain over time a Food Quality and Safety Management System that complies with current legislation and standards ISO 9001 and BRC Global Standard.

The overall policy goals are:

- achieve customer satisfaction by focusing on their demands and expectations and translating their needs into safe, high-quality products and services;
- improve and strengthen the company's market position by seeking to consolidate contractual relationships with customers over time and increase the distribution of its products;
- achieve the continuous improvement of the efficacy of the Quality and Food Safety System;
- assessing the impacts of climate change on business activities;

- respect the ethics of relationships with workers, suppliers, customers, and environmental protection.

The Company, therefore, is committed to:

- manage resources and activities as processes, harmonising and integrating them with each other, establishing responsibilities for the management of the main activities, allocating resources, methods and materials, evaluating the consequences for stakeholders and studying the ideas for continuous improvement;
- identify appropriate indicators for testing the effectiveness and efficiency of processes and making them accessible to the functions engaged;
- involve actively its staff in the pursuit of the objectives of the organization and in the continuous improvement of effectiveness, efficiency, creating a climate of fairness and confidence oriented to their motivation and professional growth;
- follow its customers assiduously, managing relationships systematically to quickly identify emerging needs;
- involve suppliers in shared improvement plans in order to ensure the expected quality and health;
- take all necessary precautions and measures to prevent or eliminate the health risks associated with the product;
- know and understand the context, including with respect to climate change, that influences the organization's ability to achieve its objectives;
- facilitate the enhancement of the Food Safety Culture of workers through training, information, involvement in improvement activities;
- support and communicate the Integrated Policy to all stakeholders by making it publicly available with the appropriate tools for the purpose.

The Management undertakes to fully review the Quality and Food Safety System at least once a year to verify the achievement of the objectives and targets set and confirm the validity of this Policy.

Albenga, 29/08/2024

Managing Director

