



Food Safety Policy

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OBJECTIVE

The Corporation is committed to ensure that all its employees observe food safety in all its processes, we seek to communicate through this policy to all employees, as well as to our customers and suppliers. Our objective is also to put into practice and to know our principles of commitment regarding quality and food safety, and to comply with the specific legislation of each country where operations are carried out.

SCOPE

This policy is applicable to all employees of the corporation.

DEFINITION

It is the guarantee we take on with our customers that the food will not cause harm to the consumer when prepared and/or consumed according to its intended use.

A food item will be considered as contaminated when it contains live agents (viruses or parasites that endanger health), toxic or organic chemical substances foreign to its normal composition or toxic natural components in concentrations higher than those allowed.

CONTENTS

To ensure compliance with this policy, the following specific objectives are observed:

- To maintain the highest level of food quality and safety in our products, in accordance with the quality specified by our customers;
- To maintain the highest level of efficiency in our activities by implementing control systems at critical points in packing, processing and extraction plants,



in order to comply with the legal requirements in force for obtaining sanitary operating licenses to develop our operations;

- To actively control the way our products are extracted and packaged;
- To ensure that the facilities comply with the highest standards of cleaning and order.
- Ongoing training to all employees on the contents of this policy, as well as on food hygiene in order to maintain hygiene standards;
- To maintain an interactive communication to favor the continuous improvement of the food safety management system through the improvement proposals of our employees, customers and certifying entities, at state and private levels.

By meeting our objectives, we achieved the following results:

- High quality in our products: To satisfy the quality and safety requirements of our customers, through our values and continuous improvement processes, based on our quality management system and our commitment to the environment;
- Safety: To ensure the well-being of our employees through management systems regarding health, hygiene and safety at work;
- Sustainability: We are committed to resource sustainability, which is why we ensure that our processes comply with standards and regulations, respecting human rights and labor practices.
- We ensure that production processes interact without affecting the environment.

SAFETY TERMS OF SUPPLIERS

To ensure compliance with quality level and food safety of the goods provided by our suppliers, they must comply with our specific procedures, including food and safety regulations of the destination country.

NO USE OF PARAQUAT DICHLORIDE

The use and application of paraquat dichloride is prohibited in all our activities and facilities of the corporation and also applies to third parties and suppliers that provides products and services.