

Integrated system policy for quality management, food safety, environment and occupational health and safety.

The General Manager of **ALVINESA NATURAL INGREDIENTS, S.A.** understands the concepts of food safety, sustainability, continuous improvement and health and safety as a result of the international legislation and systems **ISO 9001, ISO 14001 and OHSAS 18001** adaptation, as the basis for the improvement of the management model oriented to the search for efficiency, environmental protection of internal processes, safety and health of interested parties and food safety of consumers.

The integrated management system for food safety, quality, environment and occupational safety and health has the following main objectives:

- Continuously improve the effectiveness of the integrated system of food safety, quality, environment and occupational health and safety. Committing to comply with the requirements of the international standards ISO 9001, ISO 14001 and OHSAS 18001.
- Commit to comply with established legal and regulatory requirements, as well as other subscribed requirements related to aspects of food safety, environmental and occupational health and safety.
- Practice a behaviour that promotes Quality Management and Food Safety, thus acting as a driver, guide and example in the fulfilment of an obligation that involves all workers of ALVINESA NATURAL INGREDIENTS, S.A.
- Provide a framework to establish and review the objectives and goals of food safety, environmental, quality and safety and health, established.
- Commit to continually improve the effectiveness of the Integrated System by promoting customer relationships, as well as communication with subcontractors and stakeholders.
- Maintain good health and safety conditions at work, as well as get a motivated and committed staff with the prevention of injury and occupational disease.
- Evaluate and minimize food safety risks, studying and designing processes to ensure the safety of the products.
- Recognize that food insecurity can have different effects on different people and groups. Assess risks considering the dimensions of diversity and gender in order to consider biological, social and cultural differences.
- Plan the activities in such a way as to ensure the prevention of contamination, quality and food safety of the products, guaranteeing continuous improvement in the environmental field.
- Involve all employees in the continuous identification of hazards and risk assessment and use feedback to take timely and effective measures to control them.
- Evaluate and minimize environmental impact, prevent possible contamination, reduce waste generation and resource consumption, provided it is technically and economically viable.
- Train and raise awareness among all workers about roles and responsibilities, work methods and their impact.
- Improve flow management and storage policy to reduce environmental impact.
- Commit to meet the requirements established with customers, and to meet their expectations.
- Become, within the sector, the role model in issues of food safety, quality, environment and occupational health and safety.

D. Jesús Cantarero Morales
Consejero Delegado