

(including in the manufacture of feed additives),



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 ISO 45001, IFS Food and GMP+ B2** 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, food safety of consumers **and animals by means of feed additives.**

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 ISO 45001, **IFS Food and GMP+B2.**
- 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 **(including in the manufacture of feed additive)**, 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.
- **Recognize our responsibility in recall situations if food safety is at stake**
- Evaluate and minimize food safety risks, studying and designing processes to ensure the safety of the products **and feed additives used.**
- Commit to meet the requirements established with customers, and to meet their expectations.
- Recognize **our responsibility in the food chain** and that food insecurity can have different effects on different people, groups and **animals.** Assess risks considering the dimensions of diversity and gender in order to consider biological, social and cultural differences.
- 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, **enhance sustainability**, provided it is technically and economically viable.
- Plan activities in such a way as to ensure the prevention of contamination, quality and food safety of the products, **and additives used in the feed chain**, guaranteeing continuous improvement in the environmental field.
- 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.
- 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.
- 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