

FOOD SAFETY POLICY

Food Safety Policy

At Sferalp SA, we develop and manufacture food products, in particular food supplements. We are dedicated to deliver the highest quality and food safety standards in our products.

Through our Food Safety Policy, we want to highlight our commitment to constantly improve the satisfaction of our customers by providing products and services of the highest standards of performance and reliability. Fundamental to this is the responsibility to meet quality and food safety requirements in all our development and production activities, conform to statutory and regulatory requirements and those of the international standards FSSC/ISO 22000.

To achieve that we adopt a Food Safety Management System, which ensures safety, quality and legality of Sferalp SA's products to customers, regulatory authorities and consumers.

An effective food safety culture is achieved through the introduction of a robust Hazard Analysis Critical Control Points System (HACCP), in which instructions and control mechanisms of all our food related operations are designed to control any risk to food safety.

Our responsibility towards food safety is demonstrated also by contemplating food defence and food fraud risk assessments as well as procedures adopted to assure the safety of raw materials and products from theft, malicious contamination and economically motivated adulteration.

Our commitment towards the environment is demonstrated in the effort to identify, monitor and reduce the environmental impact resulting the company's own activities. We also acknowledge our responsibility in the supply chain therefore we strive to find ethically sourced ingredients for our formulations.

The success of our Food Safety Policy is the responsibility of every single Sferalp SA's employee that has direct influence on ingredients, manufacturing, packaging and storage of products. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk. All employees are required to cooperate with any authorised person to ensure that statutory and regulatory obligations are properly complied with.

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At Sferalp SA we value the professional growth of the employees and promote gender equality as well as the inclusion of all, irrespective of age, sex, disability, race, ethnicity, origin, religion, economic or other status.

Our Food Safety Policy is subject to continuous review and revision during the annual management review and when changes to legislation or technical knowledge occur.

As General Manager, I have overall responsibility for ensuring that this policy is appropriate to the purpose and context of Sferalp SA, that food safety standards, policies and procedures are implemented, and that the objectives of the Food Safety Management System are set and reviewed.

This policy is available to relevant interested parties, as appropriate, communicated throughout the organisation and a copy is provided and explained to each employee by their Food Safety Team Leader.

Sferalp SA General Manager


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Date

30.06.2021
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