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	FOOD SAFETY MANAGEMENT SYSTEM'S POLICY		September 10, 2024 Page 1 of 2	

Agrilogistica S.r.l. is a logistics platform that, using technologically advanced processes and benefiting from over 30 years of experience, expertise, and knowledge, offers an innovative service to its clients in line with the constant evolution of the international market. The development of proprietary software, combined with the in-depth knowledge of the American market provided by other group companies, allows Agrilogistica S.r.l. to position itself in the international market as the ideal partner for supply chain management. Through its software programs, Agrilogistica S.r.l. can control all logistics and replenishment aspects of goods produced in Italy and distributed within the American large-scale retail sector. Thanks to its logistics platform in Nola, Agrilogistica S.r.l. can consolidate multiple goods destined for the same distributor in a single container, adding further value to its offering.

In this context, service quality and adherence to food safety standards are fundamental criteria for maintaining industry excellence. This working style, which represents a philosophy, concretely involves the company at all levels.

The company is at the forefront of adopting technologies that ensure high-quality service while respecting food safety standards defined by the "*Codex Alimentarius*" and the regulations on hygienic self-monitoring (EC Reg. 852/2004).

The presence of competent and specialized staff, the maintenance of equipment and infrastructure, the monitoring of measuring instruments, planned cleaning and sanitization operations, and pest control plans (assigned to specialized external companies) ensure that the product has the appropriate hygienic, safety, and compliance characteristics with the current food regulations, which represents a specific commitment of the Management.

The necessity to maintain high quality and overall product safety through continuous improvement of perceived quality levels has led the company to adopt a Food Safety Management System compliant with the international FSSC 22000 standard.

Through reviews and internal audits, the Management ensures that the policy is understood, implemented, and supported at all levels of the organization. Internal audits, aimed at monitoring the effectiveness of quality and food safety performance, highlight the degree of policy implementation, allowing continuous and appropriate improvements to support it.

Management guarantees the successful implementation of the policy through the commitment it makes and will continue to make to developing and effectively operating its Food Safety Management System with a view to continuous improvement and compliance with mandatory legislation and regulations applicable to its activities.

The integrated policy adopted by Agrilogistica S.r.l. is published on the website and made available to the public, stakeholders, and competent authorities, as well as to operators through posting on department noticeboards or personal email. This aims to encourage all interested parties' involvement in QA activities.

Recognizing the organization's role and position in the food supply chain is essential for ensuring effective interactive communication throughout the supply chain to deliver safe food products to the final consumer. In this sense, Agrilogistica S.r.l. places itself in the food supply chain as a trading company for food products, essentially those of the Mediterranean diet.

To ensure that food safety is guaranteed throughout the entire food supply chain, Agrilogistica S.r.l. has developed appropriate communication channels that allow a continuous exchange of information with:

- Clients/Customers, particularly regarding product information, surveys, contracts status, or order management, including changes, customer feedback, and complaints;
- Suppliers, concerning service standards;
- Legislative and regulatory authorities;
- Other organizations that impact or are influenced by the effectiveness or updating of the Food Safety Management System.

To achieve the general objective of improving service quality levels, the company has formalized a series of realistic and measurable goals, which concern:

- Improving customer satisfaction levels, particularly regarding delivery timeliness;
- Building supplier loyalty through performance and supply monitoring;
- Maintaining the compliance level of stored and delivered products with legal standards and customer requirements;

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- Increasing staff awareness on food safety topics through Food Safety Culture plans;
- Minimizing product contamination risks, measured during periodic site audits;
- Improving a pest control plan to achieve minimization of related risk;
- Maintaining a high level of product traceability;
- Reducing food waste by allocating unsellable products to humanitarian actions.

These objectives are defined in more detail during Management Review meetings. They are periodically analyzed using appropriate indicators, and any necessary improvement actions are implemented.

The objectives, in accordance with scientific and technological progress, will be applied according to market logic to all business activities and processes.

The Management is directly involved in raising awareness and organizing and coordinating business functions that contribute to developing, maintaining, and continuously improving service quality. To this end, it provides the human and technical resources necessary to achieve the set objectives.

Therefore, it assumes the following commitments:

- Training and raising staff awareness of quality and food safety topics through the preparation of a plan for ongoing staff training and updating;
- Constantly monitor the performance status of the Company processes in relation to the objectives and targets set, in order to review, when necessary, the policy, management system, and improvement programs;
- Continuously maintain and update compliance with applicable legislative provisions, standards, and regulations;
- Constantly monitoring the HACCP plan to minimize product safety risks and identify any phases/activities for improvement;
- Innovate and invest in facilities and human resources.

The company, fully aware of its duty to respect the principles underpinning work ethics and constituting what is called the company's "Social Responsibility," makes the following commitments:

- No use of child labor or underage labor;
- No recourse to or support for any form of "forced labor," meaning coercing employees to work through any blackmail;
- Guaranteeing the health and safety of its workers and full compliance with related legal standards;
- Guaranteeing freedom of trade union associations and their members;
- Guarantee absence of discrimination of any kind among and between workers;
- Applying disciplinary procedures in full compliance with legal standards;
- Complying with legal requirements and national and local agreements regarding working hours;
- Ensuring remuneration following the National contract and the company's supplementary agreement.

The company is committed to continuously improving working conditions and the safety and health of its workers. Management has appointed a representative to coordinate and manage the Food Safety Management System.

All company employees are required to participate in defining, applying, and developing the Food Safety Management System documents regulating their activities and to suggest any improvements.

Nola - September 10, 2024.

CEO
Sergio Massa