

## FOOD SAFETY POLICY

---

### *The Mission of CAROB, S.A.*

*Ensure the supply of products that meet the needs of customers in terms of quality, safety, service and cost, by implementing a Food Safety Management System in our organization for the activity of Production of Locust Bean Gum.*

### *The Values of CAROB, S.A.:*

- *Quality and excellence of our products.*
- *Food Safety of our products.*
- *Full Customer satisfaction.*
- *Teamwork.*
- *Social and environmental commitment.*
- *Ability to adapt to changes.*
- *Spirit of continuous improvement.*

**CAROB, S.A.**, guarantees the implementation of this Food Safety Policy by maintaining a Management System based on FSSC 22000.

The strategic objective of **CAROB S.A.** is the production of food products made with respect for the environment with the required food safety, and whose quality level make them competitive and suitable to the needs and requirements of its customers.

To this end, **CAROB, S.A.:**

- Maintains an unequivocal commitment to pollution prevention, to meet established requirements and continuous improvement, in quality, hygiene and ethical levels, respecting the environment and food safety of the products that the company produces and markets.
- Guarantees the allocation of the human, technological and financial resources necessary for the implementation of a Food Safety System structured and integrated throughout the organization, and for the achievement of the proposed quality objectives.
- This Policy is disseminated to all persons working for CAROB, S.A., or on behalf of IT, including contractors working in its facilities, suppliers and other agencies, and they are urged to support and carry out their work in such a way that the objectives of improvement that are established can be achieved.
- In addition, the Policy keeps up to date in order to ensure its adequacy and is available to any person or organization that requests it.

To achieve the aforementioned objectives and establish a process of continuous improvement, **CAROB, S.A.:**

- Welcomes compliance with current legislation, adopting the measures, changes and modifications that may arise from it and the requirements agreed with customers on the safety of the products and on the agreed services.
- Selects suppliers in such a way as to ensure the incorporation into the process of raw and auxiliaries materials of the highest quality and safety for consumption.
- Establishes a System that ensures Traceability.
- Establishes internal and customer communication channels to ensure that detected deviations or errors, as well as complaints, claims and suggestions received, will be considered as a source of information and opportunity for improvement.
- Implements control measures to prevent and minimize the physical, chemical and microbiological risks and hazards at all stages of the process, from the receipt of raw and auxiliary materials to the shipment of the products to the customer.
- It establishes a system of surveillance and analysis of food fraud to guarantee the authenticity of the product.
- Ensures the improvement and maintenance of industrial plant facilities under adequate conditions to meet the requirements of Good Manufacturing Practices.
- Defines goals and evaluate their compliance.
- Performs, in accordance with the principle of Continuous Improvement, reviews and audits of the implemented System, to ensure compliance with it. It transmits the Food Safety Culture to the entire company in order to raise awareness of food safety through communication, training and performance measurement.
- Communicates, disseminates and ensures the understanding of this policy to all its employees and stakeholders and provides the necessary training and awareness for the staff involvement in the detection, analysis and correction of defects, inefficiencies and bad practices as well as in the elimination of its causes.

General Manager



Mallorca, November 30, 2021