

Quality and Food Safety policy

PRODEMAN S.A.' commitment for assuring the production and commercialization of safety, legal, and authentic food of recognized quality by clients and consumers, it is sustained by the following pillars:

- Produce and Commercialize Safe and Products to the specified Quality.
 - Meet the national and international legal Requirements in force.
 - Satisfy its Customers' necessities and expectations.
 - Develop our Personnel' potential.
 - Work together with our Suppliers in Food Safety Management promoting food authenticity.
 - Continual improvement of our Quality and Food Safety Management System, , and also Site's Food Safety and Quality Culture.
 - To communicate this policy and any other relevant information about Quality and Food Safety to our employees or any other interested parts.
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According to the above, the company has got the following objectives:

- Ensure that hazards, that can reasonably occur, are identified, evaluated and controlled through our HACCP System, using the Verification Procedures of the different CCP.
- Maintain in value 0 the Customer Complaints by Aflatoxins presence and/or Metallic Foreign Bodies presence in finished products, demonstrating a systematic control of the hazards through the implemented control measures.
- Manage properly Non Conforming Products, ensuring that they are effectively treated prior to release, tending to reduce not less than 5% the generation.
- Maintain Customer satisfaction through strict compliance with all commitments, achieving the satisfaction of their necessities and expectations regarding to quality, food safety and legality, of such a value higher than 80%.
- Comply with legal and regulatory requirements that affect our company, implementing updating and maintenance procedures of the external documentation master list.
- Maintain and update the QFSMS, complying with the internal audit plan in 100%, not getting any Critical Non Conformity and the completion of corrective actions within an appropriate timescale.
- Aware our personnel about hygiene practices for food industry not exceeding 10 breaches of GMP per month in the processing plants.

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- Demonstrate effective communication with our personnel, managing inductions for new and outsourced personnel; and complying with internal communication policy.
- Develop our personnel' skills, promoting team work and individual development, achieving more than 90% compliance with the training plan.
- Develop our suppliers to implement safety, legality, quality and environmental requirements, evaluating at least 90% of them.
- Continual improvement of our Management process of Product Labeling, Allergens and Process Control.



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