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## QUALITY AND FOOD SAFETY POLICY

### 1. Introduction

At Acomo, we believe that success depends on the supply of high-quality food products and ingredients that meet customer requirements and expectations. Fundamental to this is the responsibility to ensure the quality and food safety of the products we source, manufacture and distribute across our markets.

### 2. Objective

Acomo companies are responsible for the product integrity, quality and food safety of the food ingredients we supply. To fulfil our objective, we believe that the responsibility for achieving quality and food safety commitments lies with every employee. We strive to create a climate where everyone thinks and acts in order to promote a food safety culture. We are committed to work proactively on food defense and prevention of food fraud to achieve our goal of being a trusted and preferred partner. We work in partnership with others throughout the supply chain to fulfil our objective.

### 3. Our commitment

This Quality and Food Safety Policy commits Acomo to:

- Meet all statutory and regulatory requirements for quality and food safety, including mutually agreed customer requirements related to quality and food safety.
- Product food safety based on HACCP principles is observed in all areas of our organization.
- Set annual measurable quality and food safety objectives for all operations to ensure continuous improvement and compliance with all standards.
- Work on a sustainable quality and food safety culture through the implementation, certification and continuous improvement of effective quality and food safety management systems.
- Provide sufficient training so that everybody can take their responsibility in providing the safety and quality of our products.
- Validate the effectiveness of the quality and food safety management systems through internal and external audit processes.
- Stimulate suppliers and contractors to embrace the same quality and food safety commitments.
- Continually review quality and food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.

### 4. Scope and applicability

This Policy applies to all our operations, contractors, and suppliers with who we work. We require all our business partners to demonstrate the commitments reflected in this Policy when conducting business with us.