	<h1 style="text-align: center;">FOOD SAFETY POLICY</h1>	<p style="text-align: right;">P01 Appendix 1 Ed. 02</p>
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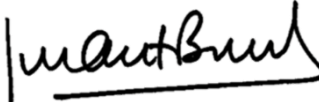
INDUSTRIAS COQUET S.A. is a company that has been producing preserved food for the past 38 years.

The Management of INDUSTRIAS COQUET S.A. assumes the responsibility for and maintains its **commitment** to working under a Food Safety Management System (FSMS) based on the **FSSC 22000** standard, in order to ensure the **quality** and **safety** of its products, and has therefore set out this Food Safety Policy, based on the following principles:

- **Compliance** with all food safety **requirements**, whether **legal or regulatory**, **client-led** or **internal**, applicable to the products, especially those relating to **food quality assurance** and those **guaranteeing** the **safety** of prepared food products.
- That this Policy should serve as a framework for defining and reaching our **objectives** within the FSMS, aimed at achieving the **satisfaction of our clients** and the **continued improvement** of our processes and products. It therefore promotes the improvement of:
 - Human Resources: preparing **training** and **motivation** programmes with the aim of **ensuring the competencies** relating to food safety, so that each employee is **aware** of their **responsibilities** and of the **importance** of their functions in terms of the **quality** and **safety** of our products and adheres to the Good Handling Practices that have been set out, as well as promoting a good working environment through ethical and moral responsibility.
 - Internal and external communication: establishing efficient channels to guarantee communication with suppliers, customers, consumers and legal authorities, as well as communicating any changes in the FSMS to the food safety team.
 - Technical resources and prerequisites: promoting the **improvement, maintenance and cleanliness** of the **facilities, machinery and equipment**, as well as other prerequisites (**pest control, physical hazards, potability of water, waste disposal, supplier monitoring, etc.**), with the aim of promoting a hygienic environment that is suitable for **safe food production**.
 - Verification activities: establishing **exhaustive tests**, based on the Hazard Analysis and Critical Control Point system (HACCP), on the **health hazards** that are detected and being strict with the applicable criteria, as well as suitably **managing defective products** and **eliminating** the causes of these.

In order to comply with these principles, the Management of INDUSTRIAS COQUET S.A. is aware that, in addition to providing the appropriate material and human resources, all personnel must understand and apply this Policy, as well as the documents that make up the FSMS, establishing suitable communication channels for this purpose. This Policy is available for all interested parties.

Gallur, 22nd of June, 2020



Fdo. José Antonio Barón

General Manager