



## QUALITY, FOOD SAFETY, ENVIRONMENTAL, LABOUR HEALTH AND SAFETY POLICY

The Management of INDUSTRIAS ROKO S.A. considers that the quality and safety of their products, together with their respect for the environment and the safety and health of their employees, are essential factors for the success of the Company.

Their Policy is based on three basic fundamentals:

- A committed, experienced and highly qualified human team.
- A state-of-the-art technology that enables our company to meet the market requirements and fulfill the regulations currently in force in everything related to environmental management, food safety and occupational risk prevention, as well as to the governing standards of the sector.
- Customer satisfaction, obtained by a studied resource optimization, the enhancement of our staff competence, motivation and training, a good internal governance, and the compliance with all the applicable requirements.

In order to deploy this Policy, the Management of INDUSTRIAS ROKO S.A., assumes the following core principles:

- To understand the real needs and expectations of our stakeholders and commit ourselves to them.
- To provide the customer with products in accordance with the established terms and specifications, as well as with the current standards and legislation, including Kosher and Halal requirements.
- To properly evaluate risks and minimize hazards to ensure the manufacturing and delivering of safe products.
- To provide a reliable, efficient and versatile service.
- To establish and implement systematic protocols to ensure the proper performance of work at all the stages of the company processes.
- To implement as a standard of conduct continuous improvement systems.
- To ensure the staff competence to carry out their duties from the perspective of product quality, food safety, health and safety at work, and environmental impact.
- To permanently monitor all the gathered information, both internal and external, in order to prevent failures and improve the production of agar, hydrocolloid systems and seaweed powders.
- To foster the principles of pollution prevention and the reduction of the environmental impact among all staff members, either in the development of their own activities or in those derived from the plant facilities themselves.
- To involve the staff to minimize, recycle, reuse, and properly manage the waste generated in the development of the company activities.
- To maintain high levels of innovation, both in the available technical means and in the skills and qualification of the personnel.
- To communicate their responsibilities and obligations to all staff members, and encourage their involvement in the continuous improvement of the Company.
- To establish, maintain and improve the food safety culture within the Company.

This Policy is available for all interested parties within the Company.

Llanera (Spain), 1<sup>st</sup> December 2021.



Mr. Jorge Aler  
Managing Director