

## QUALITY POLICY

The objective of M<sup>a</sup> DEL TURA FEIXAS, S.A. organization is that the quality of the products it offers is a true reflection of the expectations of each client and thus guarantees the long-term success of the company. To this end, it establishes, declares and assumes the following regularly reviewed principles:

1. M<sup>a</sup> DEL TURA FEIXAS, S.A. is committed to developing, maintaining and promoting a plan for the continuous improvement of a culture of food quality and safety.
2. M<sup>a</sup> DEL TURA FEIXAS, S.A. wants to comply with all regulations and laws in force to manufacture safe and legal products
3. The basis of the food safety control system of the company M<sup>a</sup> DEL TURA FEIXAS, S.A. is a systematic, complete, implemented and maintained HACCP plan based on the HACCP principles of the *Codex Alimentarius*.
4. The final quality of the product delivered to the customer is the result of the planned and systematic actions of PREVENTION, DETECTION, CORRECTION AND CONTINUOUS IMPROVEMENT throughout the product cycle.
5. Contractual Requirements, the wishes and expectations of customers, are the only criteria to establish the quality pattern of our products and services.
6. Quality requirements and contractual requirements will be made available to the suppliers of production centres in a COMPLETE AND OPPORTUNE manner.
7. QUALITY is a task common to all areas of the Company; each of the areas has to assume that it is a client and provider of the departments and people of the organization.
8. Each employee of M<sup>a</sup> DEL TURA FEIXAS, S.A. is responsible for the quality of his work. The Quality Assurance Manager is responsible for PROMOTING the implementation of the quality policy and objectives and must verify its execution through audits.
9. The application of this policy requires the active integration of the entire human team of the Company. To achieve this goal, the company's management considers MOTIVATION and TRAINING for QUALITY as a priority.
10. The quality objectives are transmitted periodically through information sessions and written notes.

11. The quality manager is responsible for applying, informing, and controlling food safety according to the hazard analysis system and critical control points (HACCP).
12. The company M<sup>a</sup> DEL TURA FEIXAS, S.A. undertakes to use the methods at its disposal such as recycling, energy saving, reuse and reduction of materials used (provided they do not affect food safety) in all its production processes to minimize the effects they may have on the environment.  
The company continues to study the improvement of personal work methods to increase the safety of its workers as much as possible.
13. M<sup>a</sup> DEL TURA FEIXAS, S.A. has documented a hazard analysis and associated risk assessment for "FOOD DEFENSE".
14. M<sup>a</sup> DEL TURA FEIXAS, S.A. analyses the potential risks of adulteration or substitution of raw materials (fraud / authenticity).

The quality policy is disseminated at all levels of the organization through informational meetings or through documentary dissemination. The Quality Manager is responsible for such dissemination.

The Company's Management

M<sup>a</sup> DEL TURA FEIXAS, S.A.  
P.P.



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