5.1 Quality and Food Safety Policy

- The Company has defined the scope of the System by specifying the products and services covered by it.
- ★ The Quality & Food Safety Policy set by the company aligns with its goals, customer requirements, consumer awareness, legislation, and the authorities, with a continuous effort for improvement, considering scientific data on food-related risks.
- The company is committed to implementing and continuously improving a Culture of Quality and Food Safety to ensure the safety, legality, and authenticity of the products it produces.
- The company ensures that its products and services meet customer requirements as specified in each request, maintaining competitive costs.
- The company ensures that customer requirements and expectations, including legal and regulatory obligations, are identified and met to achieve customer satisfaction.
- The company ensures that the Quality and Food Safety Policy is communicated to all interested parties, understood, implemented, and adhered to at all organizational levels. It also promotes cooperation and involvement of all employees and external providers.
- The necessary infrastructure, resources, and means for implementing, maintaining, and improving the System were identified during its design, presented to Management for approval and commitment, and incorporated into the System's procedures. Resource adequacy and management are reviewed during the annual System Review Meeting.
- The company stays up-to-date with modern technology and continually upgrades its equipment.
- The company takes all necessary measures to ensure the health and safety of its employees.
- The company hires personnel based on the criteria and requirements of each position and their willingness to contribute to the company's vision and Policy.

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- The company ensures continuous training and development of its employees in control techniques and organizational activities.
- The company maintains effective communication with staff, suppliers, customers, authorities, and organizations, ensuring sufficient information are available across the food chain concerning food safety.
- The company faithfully implements the Food Safety Management System requirements at all organizational levels.
- The company systematically controls its products and services to satisfy customer requirements.
- The company sets measurable objectives whose results demonstrate the effectiveness of its processes.
- The company ensures that its Quality Objectives are achieved through effective management.
- **M** The company monitors and maintains a high level of customer satisfaction.
- The continuous improvement effort of the System includes audits (internal inspections, quality checks) aimed at identifying deviations and defining corrective actions.
- The company recognizes, promotes, and rewards members who contribute to achieving its Quality and Safety Objectives.

To achieve the above, the company has documented and implemented a Quality and Food Safety Management System in accordance with the standards ISO 22000:2018, ISO 9001:2015, BRC, and FSSC 22000, V6, as well as the applicable national and European legislation.

The System is a tool for the development, improvement, and further recognition of the company in the market where it operates and has the full support of Management in terms of resources for its effective implementation and improvement.

The Quality & Food Safety Policy established by the company is understood by all personnel and fulfilling it is their daily responsibility.

The General Manager