

STATEMENT OF POLICY FOR QUALITY AND FOOD SAFETY

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1 MISSION

The mission of **ARTE S.r.l.** is to operate in the field of design, production through thermoforming processes and customizations according to customer requests (through offset printing and application of adhesive labels or "sleeves") of food containers and "non-food" items in plastic material in order to meet customer requests.

2 GUIDELINES OF THE POLICY FOR QUALITY AND FOOD SAFETY

As part of the company policy, the need to identify objectives and guidelines aimed at:

- demonstrate its ability to regularly supply a product, with particularly high quality and safety for the consumer, such as to meet the customer's requirements, internal and applicable mandatory ones;
- increase customer satisfaction through the effective application of the Food Quality and Safety Management System, including processes to continuously improve the System itself and ensure compliance with customer requirements and applicable mandatory ones.

ARTE S.r.l. believes that the correct identification of the operating context, a careful evaluation of the same and its evolutions, the risks and opportunities related to it and the continuous improvement of business processes can increasingly be the tools through which it is possible to guarantee the creation of products and services, responding to the needs and expectations of customers.

On the basis of this scenario, **ARTE S.r.l.** it therefore sets the following general objectives for Food Quality and Safety:

- definition and compliance with product, process and service specifications;
- identification of customer needs, increasing customer satisfaction;
- constant and careful monitoring of compliance with legal and other applicable requirements with particular attention to good hygiene standards and Food Safety;
- continuous improvement of processes, products and the effectiveness of the Quality and Food Safety Management System;
- protection of the health and safety of consumers by ensuring that each product can be used without danger;
- Commit to sustainability using renewable energy sources;
- achievement of objectives and targets in terms set;
- to provide customers with a product of the highest reliability and an extremely high level of service;
- operational efficiency of processes, reduction of production costs and increase in productivity.

For all this, the Management of **ARTE S.r.l.** is committed to taking an active role in the promotion and guidance of all activities having an influence on the improvement of Food Quality and Safety.

The guidelines for achieving the objectives set out are:

- maintain an active Food Quality and Safety Management System compliant with UNI EN ISO 9001:2015, UNI EN ISO 22.000:2018 and BRCS Packaging Edition 6:2019;
- implement the continuous improvement of the Food Quality and Safety Management System, using appropriate tools with the involvement of all staff;
- constantly monitor the degree of compliance of the system with the standards, applicable laws and other requirements signed by **ARTE S.r.l.** managing deviations with appropriate corrective actions;

- promote and implement staff training / training programs at all company levels to disseminate the Food Quality and Safety Policy and provide the necessary skills in the management of Food Safety to ensure product compliance, customer satisfaction and continuous improvement of the Management System;
- implement and monitor a plan for the continuous improvement of the culture of Food Safety in the company;
- carry out constant action that aims at the involvement, motivation and development of the professionalism of all staff for the achievement of the objectives set, through continuous training, information and awareness-raising interventions;
- assess the context of the organization and the associated risks with the aim of approaching the factors that could cause processes to deviate by implementing controls in order to reduce negative effects and seize opportunities;
- to guarantee the protection of workers' rights, health, and safety;
- develop and disseminate procedures to ensure the proper conduct of processes;
- promote the actions necessary to anticipate the occurrence of deviations from quality and food safety standards;
- involve the supplier base by promoting and implementing processes and procedures for continuous performance improvement;
- research and promotion of technical solutions aimed at the sustainability of production processes;
- maintain an adequate level of communication, internally and externally;
- designate the Quality System Management Manager as the Head of the Food Safety Working Group who, within the scope of their responsibilities, regardless of other responsibilities (whether economic and/or productive), has the competence, authority and responsibility to ensure that the requirements of the Quality and Food Safety Management System are implemented and maintained.

The Food Quality and Safety Policy is the reference for the definition and review of the objectives defined in the Improvement Plan and is subject to periodic review, at least during the Management Review, to ascertain its correctness and adequacy.

3 ALL STAFF

The department managers of **ARTE S.r.l.** participate in the determination of the Annual Plan for the Improvement of Quality and Food Safety and ensure its development for the achievement of the objectives and targets defined.

The Food Quality and Safety Management System and, in particular, the Annual Improvement Plan are periodically reviewed to ensure their adequacy and effectiveness.

The Management and all staff are responsible for the implementation of the Food Safety Quality Management System, for a continuous improvement of the effectiveness of the System, and for the achievement of the objectives and targets for Quality and Food Safety for the areas of their competence.

Corciano (PG): 31/05/24

The Management of ARTE Srl


