



QP12-EE12.1

**FOOD SAFETY POLICY**

Issue 1

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Food trading company "TRESORS DE GRECE", having as priority the production of high quality and safety products, has moved on the implementation of Food Safety System, according to the requirements of ISO 22000 standard.

Implementation of the Food Safety System ensures:

- the continuous monitoring and control in all stages of production and processing, starting from the supply of raw materials and packaging, until the release of the finished product,
- the elimination and identification of non-conforming products,
- the establishment of high trust relations with customers and consumers, which will arise from the supply of products with the highest safety and quality standards,
- the environmental operation of the company.

Company's Senior Management is committed to:

- the continuous effectiveness improvement of the Food Safety System,
- the compliance with the current legislation requirements, demonstrating the devotion to food safety production
- customer's requirements and specifications satisfaction,
- the selection of responsible personnel, taking into consideration the professional sensitivity and ethical integrity
- the compliance of all involved staff, through continuous training program

In order to achieve all the above aspects, the Senior Management of "TRESORS DE GRECE" is committed to provide all the necessary resources, as well as, to install, document, monitor and review the effectiveness of the Food Safety System through the measurement and analysis of quality and safety objectives

All the above aspects are reviewed annually by the company's Senior Management, representing our commitment for continuous improvement

Senior Management representative

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