Saccarta spa

Sede Legale: 20124 Milano (MI)
Via Felice Casati 20

http://www.saccarta.it

Stab.: Via Tonale 50
20823 Copreno di Lentate
sul Seveso (MB)
Tel.: 0362 577511 r.a.
Fax: 0362 564211

FSC www.fsc.org FSC® C144506 The mark of responsible forestry

CERTIFIED MANAGEMENT SYSTEM CQY CERTIQUALITY UNI EN ISO 9001:2015 UNI EN ISO 14001:2015 UNI ISO 45001:2018

CERTIFIED MANAGEMENT SYSTEM CQY CERTIQUALITY FSSC 22000

FSSC 22000

Integrated Policy for Quality, Health and Safety, Environment and Food Safety

Copreno (Italy), 01/10/2026

1. OBJECTIVES

The Integrated Management System is the set of responsibilities, procedures, activities and resources that are designed to ensure consistent quality and food safety of products and services in compliance with customer requirements and/or with those established by Management.
The ultimate goal of the Integrated Management System is the continuous satisfaction of internal and external interested parties through the constant improvement of company performance, by periodically monitoring needs and expectations and by assessing risks and opportunities that may affect the ability to provide compliant, safe and sustainable products over time.
Part of this integrated system are health and safety at work management, environmental management, quality management and food safety management.

2. POLICY

The key elements of Saccarta's strategy are the following:

- Saccarta agrees to comply with applicable legislation and any other requirements to which the organization subscribes in terms of quality, health and safety, environment and food safety.
- The Board is directly responsible for the implementation of quality, environment and food safety policies and for providing the financial and organizational resources necessary to ensure safe and healthy working conditions for the prevention of work-related injuries and illnesses.
- The Chairman of the Board is directly responsible for providing suitable facilities, equipment and other resources compliant with applicable regulations and fit for use, as well as the financial and organizational resources.
- Saccarta communicates transparently both to internal members of the organization and to external stakeholders, particularly customers, suppliers and authorities. All these stakeholders are informed of Saccarta's guidelines regarding quality, health and safety, environment and food safety.
- Through the sharing of strategies and objectives and through constant information and training activities, all Saccarta personnel are directly involved in the pursuit of continuous improvement in quality, health and safety, environmental protection and food safety.
- Management promotes an organizational culture based on quality, health and safety, environmental protection, legality, individual responsibility and ethical behaviour, encouraging the active involvement of all employees in achieving company objectives.

- The continuous improvement of the quality of products and services provided to customers takes place through:

- collecting, analyzing and processing customer requests and feedback in order to meet, and where possible anticipate, customer needs;
- constantly monitoring company processes (purchasing, sales and production) to minimize the risk of customer dissatisfaction and implementing the necessary improvements;
- developing relationships based on cooperation, transparency and ethics with customers, suppliers and interested parties;
- training all personnel on quality-related matters and promoting awareness that quality is the result of a continuous common effort;
- identifying and assessing risks and opportunities that may affect customer satisfaction and company performance;
- promoting a quality culture focused on the prevention of non-conformities and on the continuous improvement of processes;
- developing the organization's ability to adapt to market changes and future customer requirements.

- The continuous improvement of health and safety performance in the workplace takes place through:
  - analyzing all possible workplace risks, updating risk assessment documents and promoting awareness among employees regarding the importance of continuous risk evaluation and vigilant behaviour;
  - implementing a system of rules and safety measures to reduce risks wherever technically possible;
  - verifying compliance with established rules and training all personnel on their responsibilities;
  - consulting and involving staff, including through their representatives;
  - promoting a safety culture based on the active participation of workers, near-miss reporting, prevention of unsafe behaviours and the continuous involvement and supervision of activities by supervisors.

- The continuous improvement in environmental performance, and therefore the reduction, where possible, of any negative impact on the environment, takes place through:
  - selecting raw materials and suppliers that guarantee adequate environmental standards and share the sustainability and ethical principles pursued by the organization;
  - optimizing production and logistics processes to reduce energy consumption;
  - constantly monitoring significant environmental aspects and establishing specific improvement objectives;
  - reducing production waste, where possible, through improved process efficiency;
  - monitoring and reducing waste generation, with particular attention to liquid waste and waste destined for disposal rather than recovery;
  - promoting the recovery and enhancement of materials whenever technically feasible;
  - monitoring and reducing water consumption and withdrawals through efficient resource management and waste prevention;
  - assessing environmental impacts throughout the life cycle of products and processes;
  - contributing to the sustainable use of natural resources through continuous improvement of production efficiency and waste reduction;
  - monitoring the effects of climate change that may affect company activities and identifying appropriate adaptation and mitigation measures.

- The continuous improvement of activities aimed at ensuring food safety takes place through:
- identifying and analyzing all possible contamination risks (chemical, biological, microbiological or physical) and implementing a system of rules and barriers designed to minimize such risks by increasing the isolation of the production site and finished products;

- ensuring the constant application of Food Defense assessment and assurance procedures and Food Fraud Mitigation measures;
- ensuring full traceability of products from raw materials to finished products;
- selecting and monitoring suppliers of raw materials to ensure their suitability for food contact;
- continuously improving standards of cleanliness, order and control within production areas;
- developing a shared and conscious food safety culture at all levels of the organization by promoting behaviours aimed at protecting product integrity.

In order to reduce contamination risks and to spread a company culture focused on food safety, all Saccarta employees and all Saccarta productions, including those not intended for the food industry, shall comply with food safety requirements.

3. POLICY OPERATIONAL MANAGMENT

This policy provides the framework for the definition of company objectives and is periodically reviewed by Management to ensure its continued suitability with the organization's context, stakeholder expectations, achieved results and sustainable development strategies.

The contents of this policy, its implementation and updates to the Integrated Management System are communicated to all Saccarta personnel through:

- display of this policy and/or significant updates on notice boards and in company offices;
- distribution of this policy and/or significant updates to all employees through specific reports;
- meetings with employees held on a quarterly basis to discuss issues related to health and safety, environment, quality and food safety;
- administration of questionnaires to assess the effectiveness of employee training;
- communication to suppliers and contractors when carrying out activities at company sites;
- availability to be shared with external interested parties.

