

Quality

Quality is the main value of the **Olive Oils** and **Olives** produced by **Goya Spain**. This quality is strongly endorsed by the certifications of international markets, tasting panels on which the company works, and competitions and prizes awarded by its consumers.

International Certifications



Goya Spain's Quality Assurance and Food Safety Management System is based on a policy that involves the entire human team in the process of continuous improvement. This system, **certified since 2005 in ISO 9001 Standard— a worldwide quality benchmark**—guarantees the confidence of our customers as well as end consumers, and has been verified year after year since 2012, obtaining the highest scores in the most demanding and prestigious international hygienic-sanitary and food safety certification standards: **British Retail Consortium Global Standards (BRCGS) and International Feature Standards Food (IFS Food)**.

Since 2021, **GOYA SPAIN** is committed to continuous environmental improvement, and believes that an Environmental Management System certified in ISO 14001 Standard is the best tool to achieve it.

Supply chain

A **responsible supply chain** guarantees the environmental commitment of GOYA SPAIN in each of the links, including actions of suppliers, distributors, contractors...

Environmental Communication – Interested Parties

GOYA SPAIN bets for a continuous improvement of the environmental performance, with the aim of reducing and/or eliminating environmental impacts derived from its activity:

- Process and products life cycles are considered.
- Environmental operational control are carried out in order to take care of legal compliance and the maintenance of environmental aspects and impacts in an acceptable magnitude order.
- An Emergency Plan is available to act correct and safely against possible environmental emergencies, in case it is needed.
- Information regarding identified significant environmental aspects and environmental performance, is available for every interested part that may like to request it (info@goyaspain.com).

Quality Assurance, Food Safety and Environmental Management System from GOYA SPAIN includes the following scope:

- Production of ambient stable green olives (whole, pitted, stuffed with pepper, and jalapeño, sliced and broken) packaged in glass jars and pasteurized
- Mix of olives and pickles (capers and pepper) packaged in glass jars and pasteurized. Production (filtration and coupage) and packaging of olive oil in glass bottles, PET and cans.
- Packaging of dry grains (corn, beans, peas, and quinoa) in plastic bags. Affecting the facilities located in Alcalá de Guadaira (Seville) and its area of influence.

Its aim is to clearly define the company's management, defining:

- The context, the interested parties and their needs and expectations.
- The risks and opportunities related to its environmental, quality, and food safety aspects, legal requirements, and other mandatory requirements related to relevant needs and expectations.
- Planned actions to prevent and reduce the undesirable effects of those risks.

All this is intended to ensure a Quality, Food Safety and Environmental Management System that achieves the expected results and maintains a continuous improvement.

- **Kosher certified.** Since 2006, Goya Spain has had the Kosher certification for quality control of its products, issued by the Rabbinate of Madrid. Likewise, since 2020 it also has the Orthodox Union quality control certification for oils.
- **C-TPAT.** Security standard implemented in the US to protect the entire distribution chain, thus preventing international trade movements from serving as a tool for terrorism and illegal trafficking.
- **USDA Organic** Products Certification that protects the authenticity of Goya Organics®, certifies that products are organic, with the corresponding seal on the label.
- **JAS Certification.** Certificate granted to Goya Organics® products by the Japanese Ministry of Agriculture, Forestry, and Fisheries.
- **CAAE.** European certificate granted by the Organic Production certification entity.



Quality

Quality Seals

Along with the certifications, the work of **Goya Spain** has the recognition of the most demanding international markets, as shown by its Quality Seals, among which the following are notable:



ChefsBest. American seal identifying and honouring food products with the best flavour, in order to support the companies that produce them and the individuals chosen to select them. Outwith this concept, **ChefsBest** is part of an organisation that also provides assistance to consumers, who it sees as professional chefs, teaching them to discover the flavour that food should have. **GOYA®** products obtained uninterruptedly this seal of quality since 2007, and since 2014 to the present with the category "Excellence".



NAOOA. Quality seal for olive oils, granted by the **North American Olive Oil Association**. This quality seal is the only olive oil certification that takes off-the-shelf samples and tests them to check the full range of purity parameters in the global commercial standards established by the International **Olive Council (IOC)**, an authorised organisation recognised for over 50 years as the body for establishing quality standards at a global level for the olive oil industry.



Laur Konsumenta. "Laurel of the Consumer" is a unique award, as it is granted to the most prestigious brands and products, but is above all an expression of recognition and popularity among Polish consumers. For clients, it strongly determines decision making in purchases. This quality seal selects the product that clients trust. **GOYA®** products have been awarded this yearly seal since 2011.



iTQi. The **International Taste and Quality Institute (iTQi)**, with headquarters in Brussels, is the leading organisation dedicated to tasting and promoting food products with a superior flavour. Since 2012 **GOYA®** products have the quality seal "Superior Taste Award".