QUALITY AND FOOD SAFETY POLICY

Quality Assurance and Food Safety Management is a strategic goal for GOYA SPAIN. As such, an integrated system has been developed to achieve it.

GOYA EN ESPAÑA, S.A.U. COMMITS TO:

- *Maintaining coherence between Quality and Food Safety and general goals from the organization.*

- *Guaranteeing specifications, from the productive, health, and environmental point of view, as well as, quality, food safety, applicable legal requirements, and authenticity.*

- *Adapting to the needs and expectations of its customers, and other interested parties, through the practical application of the quality and food safety system, providing the best service, making improvement proposals, and guaranteeing their satisfaction.*

- *Ensuring the specified quality standard, by using the best raw materials, and applying control in every process.*

- *Providing products security and reliability, sustained by an adequate identification and traceability.*

- *Maintaining the high recognition of its products quality, baseline of its success, and faithful to the motto: If it's GOYA...it has to be good!®*

- *Attending human and personal relationships as key to our success, with Motivation, Training, Environmental Awareness, and Communication as essential tools.*

- *Disclosing Food Safety Culture to every level of the organization through continuous staff training and awareness in every activity related to food safety products and services that they carry out.*

- *Protecting individuals´ personal data and privacy.*

- *Protecting the environment by carrying out the activity with responsibility, through sustainable development, and reducing as much as possible the impacts that may have repercussions on the environment.*

- *Integrating into the organization's strategy and management those social labour, ethical and environmental aspects that exceed the requirements of the legislation.*

- *Searching continuous improvement in its activity, by establishing and pursuing aims and goals in Food Quality and Safety culture, as well as, maintaining recognition and certification in standards: ISO, BRCGS, and IFS Food in their current updated versions.*

GOYA SPAIN, S.A.U MANAGEMENT DEPARTMENT