



Quality and food safety policy

Management's commitment

VISION and SCOPE:

Our vision at **Sosa Ingredients** is to continue leading the culinary revolution, inspiring and facilitating creativity in kitchens around the world. We think that nothing is impossible to achieve in cooking and we are dedicated to challenging conventional boundaries, offering innovative, sustainable and versatile ingredients. Our goal is to be a leader for chefs and culinary professionals, providing ingredients and solutions that can transform culinary experiences into unforgettable feelings, always with an innovative touch and respect for the planet. This policy includes the development, manufacture and sale of gluten-free products manufactured at the Navarcles facilities, under the company name B08932188.

PILLARS:

1

Compliance with standards

We work according to **ISO 22000** and the standards of organic farming, kosher and halal food and we export in compliance with the European Union's specific self-control system. These management systems guarantee the commitment to comply with legal, regulatory and Savencia group requirements.

2

Continuous improvement

We are constantly improving our **quality management system**. Our health authorities' hygiene inspections, our adherence to the HACCP, our internal audits, our analyses of internal non-compliance, our responses to customer feedback and our problem-solving skills enable us to carry out action plans, attain efficient and durable objectives and improve the company's processes.

3

Sustainable and lasting efficiency

We manufacture quality products from the start by establishing clear working instructions and standards, training and instilling responsibility in our staff and cultivating a culture of efficiency. Each collaborator must know when a product complies and must be able to detect any deviat.

4

Culture of quality and food security

We promote food safety as a fundamental value, involving our collaborators and all interested parties. We develop our employees' skills through training adapted to each job and by involving them as promoters of the **culture of quality**, proud to work at Sosa Ingredients.

5

Commitment to customer satisfaction

We are committed to satisfying our customers in the global food industry by developing safe products that meet agreed standards, adapting to their needs and to current technological applications and regulations.

6

Mutual co-creation and growth

We work together with the companies of the Savencia Group, customers and partners to learn and make progress together and share mutual benefits.

Our management team is committed to taking the necessary action to implement this quality policy, spread knowledge about it, inform all employees and parties involved (internal and external communication) and ensure that it is understood and applied at all levels of the organisation.

Sosa Ingredients monitors this programme through the management team's reviews.

Daniel Rio
CEO Sosa

Navarcles
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