 CerealVeneta	Mod 0_8	Rif. FSSC 22000	
	FOOD SAFETY POLICY	Review	04
		Date	20.12.2019

FOOD SAFETY POLICY

1. Purpose

The purpose of this document is to indicate the fundamental points articulating the food safety policy on which *CerealVeneta* activity is based.

2. Introduction

The Food Safety Policy aims to ensure that *CerealVeneta*'s products and services can meet the needs and expectations of all customers and consumers.


The Food Safety Policy fully complies with FSSC 22000 in order, therefore, to achieve an increasing qualitative and security level that satisfies the needs of all stakeholders.

The implementation of this policy has resulted in the creation of a work environment based on continuous improvements, shared by all the staff. The management system for quality and food safety of *CerealVeneta* is an integrated system that includes all parts involved in the production and sales processes.

By adopting these operating rules, such as:

- no-stop commitment to reducing the risk of contamination;
- continuous technical-specialist training of the operators involved in the production process and analytical control;
- great investment in the internal analysis laboratory for even more rapid and accurate analysis;
- strong commitment to communicate their actions both to internal staff and to the external environment;
- implementation of all management, control and quality activities related to a documented traceability of the supply chain;

CerealVeneta has been able to enter, in a timely and innovative manner, the growing interest coming from European and Worldwide food market for products that preserve the nutritional and functional characteristics of natural products.

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3. Mission

CerealVeneta has been working for over 25 years in the food sector, producing flours and semifinished products obtained by processing cereals, pulses, seeds, brans and germ.


CerealVeneta's production applies all the scientific, technological and professional skills to improve and maintain the quality, safety and organoleptic and biological properties in the finished and semi-finished food products.

The primary purpose is to feed people with quality, healthful and functional food. In short: **"Feed your neighbour with what you want to eat"**.

4. Objectives

General objectives that *CerealVeneta* sets are:

- ✓ The improvement of market position;
- ✓ The satisfaction of stakeholders (shareholders, customers, users, employees, suppliers), the respect for explicit and implicit contractual commitments;
- ✓ The communication care between *CerealVeneta* and the customer;
- ✓ Customer service;
- ✓ The adoption of modern customer support techniques, the respect for the environment and for the environmental legislation in force;
- ✓ The compliance with safety regulations in the workplace;
- ✓ The adoption of a system to identify, prevent and manage any sabotage action (both from inside and outside) in order to further increase the safety level of our products (*Food Defense*);
- ✓ The adoption of a system to identify, supervise and manage vulnerabilities in order to prevent fraud on products and raw material (*Food Fraud*).

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5. Vision

CerealVeneta receives and analyses ideas and proposals of any internal or external collaborator who shares the company's mission to bring changes and a continuous improvements. The primary purpose is to allow us to be the largest trading partner for the most important and qualified companies in the food sector, showing reliability and product's safety, competence and speed in the services offered.

To achieve the business objectives, *CerealVeneta* has adopted:

- Technological innovative processes such as: cryo-milling, dry heat treatment of stabilization and toasting, precooking;
- Warehouses for storage raw materials and semi-finished products at controlled temperature and humidity;
- Quality and Food safety management systems as a necessary tool to show *CerealVeneta's* ability to provide to the customer services and operational advices as added value. Moreover, through this integrated management system, the company is continually improving its ability to give to the customer certain and competent answers;
- Security and video surveillance systems, alarms (internal and external, audible and with phone notification) and padlocking systems in order to prevent acts of sabotage or tampering by anyone;
- Support staff to *CerealVeneta* collaborators to carry out training for them and give a reference person for any kind of personal issue.