



Food Quality and Safety Policy

Tampieri regards the quality and food security of its products as a key factor for its success. To this end, it is committed to understand, respect and, if possible, anticipate its customers' expectations and needs.

For each of its products to build trust among its customers, Tampieri's management and executive staff undertake to seek maximum safety of food and feed, with the view to satisfy and exceed all the regulatory and optional requirements for food quality and safety and ensure their sustainability.

In order to achieve these objectives, Tampieri undertakes to:

- comply with applicable laws and regulations and voluntary commitments
- protect the quality, healthiness and sustainability of the product by constantly controlling the process and the risks associated with the products, whether they are destined to human or animal consumption, through the implementation and certification of effective quality management systems aligned with the ISO 9001, ISO 22000 FSSC, GMP+, DTP 030, ISCC PLUS and ISCC EU standards
- pay attention to the workplace and the safety conditions of the staff, preventing risks instead of addressing them
- pursue process efficiency
- make steady progress by constantly striving for the best results, with an eye to the price-quality relationship
- stimulate growth and the participation of the staff, regarded as a key resource for the company development, through training and formation
- establish a supportive partnership with suppliers, customers and all the parties involved
- monitor the most important markets of raw materials, so as to meet the supply demands and always ensure the availability of the finished product
- demonstrate that the quality standards aimed at attaining customer satisfaction have been achieved and maintained through a constant analysis of results and ongoing reviews
- measure the satisfaction of the parties involved by developing listening techniques, exchanging views with competitors and managing properly contractual relationships

Such objectives are translated into indicators that would provide their evaluation, to be performed and discussed during special management committees.

Food quality and safety are a priority of us all