



# FOOD SAFETY POLICY

**SOMVITAL'S** food safety policy provides the reference framework for the establishment and revision of food safety objectives and defines an organization with the following values and commitments:

- Comply with all legal and regulatory requirements regarding food safety and other applicable matters.
- To ensure that the facilities in which the goods are stored are in adequate condition, the equipment used to handle the goods is in good condition and the processes are well defined.
- Encourage the commitment and participation of our workers and collaborators through education and training to guarantee product safety, preserve product identity and avoid cross-contamination.
- To ensure that the hazards and critical points of our HACCP system are identified, evaluated and controlled in such a way that they cannot affect the health risk of the stored goods.
- Ensuring that an effective communication system is maintained, both internally and externally, on food safety and quality issues.

**SOMVITAL** declares its commitment to the development and implementation of a Food Safety System that complies with the GMP+ standard and with the HACCP system (Hazard Analysis and Critical Control Points), as well as with the continuous improvement of its efficiency, and communicates this policy so that it is known and adopted by all the components of the company.

Zaragoza, 04 June, 2021

CEO