

## **QUALITY AND SAFETY POLICY**

ULTRACONGELADOS CANALSENSES S.R.L. is a company located in Canals, Córdoba, Argentina, producer of frozen bakery products, which is committed to a superior industrial performance that allows it to expand nationally and internationally and whose goal is to produce quality products, prioritizing the safety, authenticity and legality of all products.

Therefore, we establish the following principles:

1. To produce products that meet the expectations and needs of our customers, guaranteeing quality and safety from the purchase of inputs, through the production process to ensure a satisfactory delivery to the customer.
2. Work in the development, implementation, maintenance, evaluation and continuous improvement of our Quality and Food Safety Management System, developed under a certifiable scheme accepted by the Global Food Safety Initiative (GFSI) and promoting environmental care.
3. To produce safe and authentic food that complies with the legal and regulatory requirements applicable to the destination markets.
4. Define and establish achievable and relevant objectives that allow us to evaluate and improve the FSMS.
5. Define internal communication channels that allow an accurate exchange of information related to food safety among all members of the organization. Maintain fluid external communication with customers and other interested parties, in order to know their needs, try to satisfy them and at the same time disseminate our commitments.
6. Work on the identification of the training needs of our personnel with the purpose of empowering them in their functions, and that they acquire the necessary competencies related to the safety and quality of our products.
7. Develop and permanently promote a culture of safety and quality among all members of the organization, which allows the implementation of actions always in favor of the safety and quality of our products.

The Management of ULTRACONGELADOS CANALSENSES S.R.L. is committed to review and keep its quality and safety policy updated in order to provide a strategic response to changes that may occur, making the necessary adjustments to the Quality and Food Safety Management System.