GREENFLEX BV

Company Policies: Sustainability, Environment & Energy

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INTRODUCTION

PURPOSE

This document describes the Food Safety Policy at Greenflex BV, located in Ovenhoek 49 Roeselare Belgium.

GREENFLEX AND FOOD SAFETY

At Greenflex we believe that the supply of high-quality products, packaging, and services that meet and exceed customer and consumer expectations is critical to our success. The obligation to assure the quality and food safety of all the products we create and distribute throughout our market is fundamental to this. Through the creation and implementation of quality and food safety systems, standards, and practices, we are committed to consistently improving the reputation of the brand we create and distribute, retaining customer trust in our portfolio.
Internal and external audits are used to assess, analyze, and certify the integrity of all Greenflex activities.

We believe that every employee bears responsibility for meeting quality and food safety obligations, both in their work and in their interactions with stakeholders. Every employee who has a direct impact on raw materials, packing, production, storage, and transportation of products is responsible for quality and food safety.

Our office is built according to HACCP standards. Greenflex invests in an FCM food safety platform that allows us to assess compliancy to global food safety laws and legislations.

IMPLEMENTATION OF THE CODE

We take every reasonable effort to incorporate this policy into our daily operations. If there are any flaws, Greenflex takes immediate action to correct them. Greenflex's contractual partners shall be explained how the Food Safety policy is upheld upon request. This reporting does not include business secrets or other sensitive information that must be kept confidential.

GREENFLEX FOOD SAFETY POLICY

Greenflex's commitment to quality and food safety is based on the following quality and food safety principles:

- Produce and distribute products that satisfy the most stringent **quality and food safety requirements.**
- **Comply with all legislative and regulatory standards** for quality and food safety.
- Ensure a **long-term quality and food safety culture** by implementing, certifying, and continuously improving effective quality and food safety management systems in all operations and where appropriate, in accordance to FSSC 22000.
- Using **internal and external** audit techniques to validate the efficacy of the quality and food safety management systems.
- Use a **risk assessment** technique that is matched with the environment in which we operate to help us accomplish and enhance our quality and food safety management system objectives.
- Create a quality and food safety mentality and culture by implementing structured programs that **improve employee competencies** and technical abilities, raise awareness, manage risk, and push higher levels of excellence across the firm.
- **Review** quality and food safety policies, standards, and procedures on a regular basis to ensure that food safety risks associated with changes in goods, processes, and technology are successfully managed.
- **Incorporate quality and food safety initiatives** into the annual business planning process to guarantee that food safety and quality are maintained.
- **Establish yearly quantifiable quality and food safety goals** for all operations to guarantee continual improvement and adherence to all regulations.
- Ensure that **suppliers and contractors** share the same quality and food safety obligations, and conduct audits and incoming goods inspections to monitor the materials and services they provide.
- **Establish standards** for raw materials and packaging materials, product storage and distribution, and consumer recommendations to communicate quality and food safety requirements to suppliers, contractors, customers, and other relevant interested parties.
- **Employees, associates, consumers, customers, and other key stakeholders** who have an influence on or are affected by Greenflex's food safety and quality management systems are **informed** on quality and food safety elements, plans, and performance.

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