

Food Safety Policy (GMP)

The Organization, aware of its responsibilities in projecting and manufacturing goods intended to go into direct and indirect contact with food, undertakes the following commitments:

- To comply with all the laws and regulations, including the hygienic regulations applicable to the own activity.
- To detect systematically the impacts of its activities on the product, understand the effects and identify the causes.
- To plan the quality and hygienic goals and its targets; implement the hygienic programs, while continually monitoring the progress of these targets.
- To implement the programs aimed to minimize, where possible, potential negative impacts resulting from its activities.
- Get the satisfaction of the employees, through:
 - An adequate and constant training on GMPs,
 - An increase in professional skills and awareness of the importance of the role within the company system,
 - The arrangement of workplaces appropriate to the activities and in compliance with technical requirements for the hygienic and technological integrity of the products.
- Involve the suppliers, to whom is required to cooperate in compliance with the principles of this Policy.
- Promote and maintain an open dialog with the Competent Authorities.
- Introduce adequate methods of control and audit of its own GMP system.
- Implement, and promptly adapt to the changes of the organization, the insurance and control system of the hygiene requirements.
- Support the interfering processes with the right availability of resources.
- Pursuit the continuous satisfaction of its Customers, through an analysis of their needs and the achievement of the target level "0" of the index of complaints in the food safety of products, this in compliance with the commitment to operate for the continuous improvement.

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