

# Quality and Food Safety Policy

The Quality and Food Safety Policy of BLENDHUB, S. L., determines the principles on which it bases its actions and decisions in terms of quality, aligned with the organisation's purpose as a **design, production and marketing company for ingredients, functional additives and food products for industrial food**. Blendhub's main objective is to be recognised and accepted nationally and internationally as a serious and innovative company, always with competitive and fair prices that meet the expectations of our customers.

As a means of achieving recognition and guaranteeing the quality of its products and services, the organisation has implemented a Quality Management System in accordance with the UNE-EN-ISO 9001:2015, UNE-EN-ISO 22000: 2005, and FSSC 22000 Standards.

The principles on which BLENDHUB bases its Food Safety and Quality Policy are:

- To create a culture within the organisation that allows us to anticipate the needs of our customers.
- To provide the organisation with the appropriate mechanisms to establish and achieve quality objectives.
- To involve all members of the organisation in the development and continuous improvement of BLENDHUB Management System.
- To monitor compliance with legal and regulatory requirements that affect their activity.
- To maintain optimum levels of cleanliness and hygiene to ensure the sanitary quality of our products.
- To offer its customers and suppliers extrinsic and intrinsic traceability and safety, from the arrival of raw materials into our facilities up to the delivery of finished products.
- To continually encourage the innovative spirit, which is demonstrated in the permanent updating of our material resources, the constant use and optimisation of new technologies and the training of our human team.
- Maintain a transparent, fluid and effective communication with suppliers, internal and external customers, competent authorities and any interested party so that the necessary information is available throughout the food chain.
- To guarantee compliance with Halal requirements, optimising the safety and quality of food produced under Halal certification.
- To ensure compliance with Kosher requirements, optimising the safety and quality of food produced under Kosher certification.

BLENDHUB's Management commitment to quality extends to all the people who form part of its organisation, in a degree of responsibility that affects each one according to their tasks and with the function or position they hold in the organisation.

In Murcia, on February 28th, 2018.