

Our Food Safety Policy reflects this organisation's commitment to meet the requirements of the following areas:

- Product Safety;
- Clients;
- Partners;
- Environment.

Our Food Safety Policy sets out the following principles:

- Apply a Food Safety Management System as a guarantee of public health, ensuring that risks are identified, assessed and controlled, so that the product will not be the cause of any direct or indirect harm to the consumer.
- Listen to the customers, meet their needs, and communicate all appropriate information, relating to food safety.
- Abide by current legislation and regulations, observing environmental protection measures in all stages of the process, establishing communication with external parties that permits the exchange of ideas relating to food safety.
- Always require scrupulous adhesion to the standards for all suppliers, so that our final product achieves the best levels of food quality and safety, establishing effective communications.
- Ensure a human resources policy founded on motivation and social care for all staff, developing their competencies and guaranteeing efficiency of communication in a way that maintains product safety.
- Develop operations in light of our playing a socially responsible role in the region.
- Establish a credible and ethical stance, translating into the fulfilment of our responsibilities to staff, suppliers and other interested parties.
- Define goals and objectives with a view to EXCELLENCE. This policy is shared both internally and externally, implemented, maintained and reviewed at all levels of the organisation.

Caldas de Penacova, 6th of January 2013
THE MANAGEMENT