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DAUFOOD implements a Quality and Food Safety System in accordance with the legislation in force, namely **Regulation (EC) No 852/2004** of the **European** Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs, the EU White Paper on Food, the ISO 22000:2018 standard, ensuring that it is communicated internally, understood and kept operational, which reflects the corporate policy based on:

- Food Safety Culture
- Product Safety and Quality
- Customer Focus
- Stakeholders

The Management of **DAUFOOD PORTUGAL SA** has the following principles:

- Produce, store and deliver safe and quality products, ensuring that hazards are identified, evaluated and controlled so that they do not cause direct or indirect damage to consumers;
- Comply with the regulations and legislation in force by establishing a communication with external entities that allows the exchange of all information related to our activity;
- Select suppliers that guarantee compliance with the standards so that our final product reaches the best levels of quality and food safety, establishing effective communication and periodic evaluation;
- Ensure a human resources policy aimed at the development of its skills, with an emphasis on food safety and quality, in which motivation, social concern and focus on communication between the parties is privileged;
- Establish an ethical and credible relationship, which reflects our commitment to fulfill our duties to employees, suppliers and other stakeholders;
- Ensure the continuous improvement of the organization, translating the principles of this policy into objectives and goals, and carry out a periodic review of the Food Safety Management System.

The implementation is the responsibility of all employees of the company with the constant supervision of Top Management and the Quality and Food Safety Manager.

Done by:


Food Quality and Safety

Approved by:


Managing DirectorDate: 2024/10/31
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