



CASADO QUALITY MANUAL

APPENDIX ICES

MAC. CASADO
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APPENDIX III: QUALITY AND SAFETY POLICY

Date: 04-10-2019

COMERCIAL JAVIER CASADO, S.L.U focuses its principal business activity on the packaging of oil, sugars, and glucose, as well as the production of invert sugar syrups for human consumption and beekeeping, directing all of its resources and efforts into offering products and services that guarantee the highest standards of quality for the customer.

The Management of **COMERCIAL JAVIER CASADO, S.L.U.**, having ultimate responsibility over the defined Quality and Safety Policy, assert their firm intention to implement and maintain continually up to date a Quality and Safety Management System, guaranteeing a commitment to continuous improvement and quality assurance in all areas of the company, while placing particular emphasis on the total hygiene, safety and quality control of all raw ingredients, products, and process.

Through this Quality and Safety Policy, the Management of **COMERCIAL JAVIER CASADO, S.L.U** formally declare the need to maintain and improve a Food Quality and Safety Management System, developing its principles and objectives on the basis of the following commitments:

- Recognising, identifying, and complying with applicable legal, regulatory, customer and other requirements that **COMERCIAL JAVIER CASADO, S.L.U** undertakes to ensure with regard to quality, food safety, and occupational health and safety.
- Ensuring the full satisfaction of our customers' needs, complying with both their specifications and with all legal or regulatory provisions that may be applicable in order to maintain food safety.
- Providing the company with the necessary human, material and technological resources and optimising their use and performance.
- Adapting the product range to customer requests, needs and expectations.
- Preserving the quality of products sold by our organisation.
- Promoting suitable training, awareness, and sensitisation across all levels of the organisation in order to maintain the food safety of the products manufactured, and our respect for the environment.
- Involving the entire Company structure in the improvement of processes, including those of its partners, thereby allowing the Company to become more effective and competitive and improving its market positioning.
- Guaranteeing that providers maintain correct hygiene in the production, storage, handling and delivery of the products that **CASADO** will market, through ensuring the implementation of an appropriate HACCP self-monitoring system, based on the principles of the Codex Alimentarius, remaining conscious of the fact that said implementation will ensure more effective management of product safety.
- Continuously improving activities directly or indirectly carried out by the company, in any area, as a consequence of the Management System.
- Continuous revision of quality and safety objectives and strategies for identifying opportunities to improve the service.
- The use of the FSSCC 22000 blueprint as a management model for Continuous Improvement of processes, products, and services, with the involvement of all employees.

This Policy forms part of the Company's philosophy and should be communicated and accepted by the entire Organisation.

The effectiveness of the Food Quality and Safety Management System is the direct responsibility of the Manager.

On their behalf, the Management System Officer supervises its implementation, development, and maintenance, while assessing its suitability and correct application.

This Food Quality and Safety Policy is available to all interested parties and must also be complied with by all providers and subcontractors participating in activities falling within the scope of the Management System.

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