



Food Quality and Safety Policy

Montenegro Srl

MONTENEGRO, aware of the organizational background where it works and of the needs of the stakeholders, is actively involved to pursue the following strategies to produce its finished goods:

- ❖ *Production and innovation:* pursuing of the production efficiency, the development of innovative products, the research of new markets occur ensuring the quality of the production process and the ability of Montenegro organization to fully answer to the customer needs and satisfaction;
- ❖ *Quality and health & hygiene safety/protection of the finished goods:* the quality of MONTENEGRO products is the primary goal of all the structure "to pursue in order to ensure the competitiveness". An essential foundation of it is the commitment to satisfy the food safety requirements, either laws and regulations and agreed with the customers;
- ❖ *Sustainability:* MONTENEGRO promotes a sustainable growth through a responsible use of resources that doesn't endanger future generations, respecting the people, the environment and the society and in accordance with regulations and their standards, either technical, administrative, national and international.

To reach the above goals and to be transparent with its clients, MONTENEGRO has established, applied, and committed to improve a Food Safety Management System, which is based on the main international reference standards (ISO 22000, FSSC 22000) and becomes an operational tool and reference for all the production personnel.

To create, consolidate and improve the Food Safety Management System, the Leadership Team undertakes to:

- Make available resources necessary to pursue company' strategies/goals, and start ongoing improvement projects to let the company be competitive and state of art in the market of interest;



- Improve appropriate management tools (clear company organization, control plan, Food Safety System, IT system, people with experience and ability, effective hardware and software, etc.) to deal effectively with the food safety and legal issues of the products;
- Promote efficient communication system, either internal and external to the company, in order to guarantee that the Food Safety information (which can come from all MONTENEGRO supply-chain levels) are available and understandable from involved Managers;
- Pursue customers and stakeholder satisfaction ensuring what was defined, evaluating systematically the results and anticipating expectation in line with the market trends innovation technology and environmental sustainability;
- Put in place a hygiene and health management system based on the risk assessment and control of the critical control point (application of HACCP), on work instructions based on the good hygiene practices (application of the pre-requisites program), on verification/control (to ensure product conformity during all the phases of the process) and on a traceability and rapid alarm system able to prevent/eliminate possible product hygiene and health risk;
- Use efficient system of regulatory updates which allow the company to keep a high attention to the standards of the current regulations, specifically regarding hygiene and health, according to the health authorities;
- Encourage involvement, motivation and growth of the people. Ensure appropriate involvement, motivation and personnel training, in order to assure continued competence, multidisciplinary training and ability of teamwork. Fulfill contracts. Pursue, in the personal relationship, behavior aimed to the respect of ethic, cultures and/or religion views;
- Ensure involvement and awareness to maintain and improve the finished goods safety, legality and quality during all the processes. Especially, pursue a continuous improvement of the quality of the bought products and services, through a close collaboration with the suppliers, developing partnership;





- Ensure always more extensive use of the approach of Risk Based Thinking at all levels and implement a systemic evaluation of the risk and of the opportunity;
- Pursue the continuous improvement of the process performance with the respect of the regulations and needs of the stakeholders;
- Operate carefully and consistently with sustainability principles and concern for the environment as required by the current regulations and/or suggested by international standard and managing the different resources carefully, in order to reduce the waste.

These above-mentioned commitments are understood and pursued by all MONTENEGRO personnel, to guarantee Food Safety and continuous improvement of the Food Safety Management System.

To support this fundamental strategy, the Management is committed to publish this quality policy to all the personnel, to the external associates and to let it be available to all the interested parts through the publication on the website. The contents will be reviewed periodically to ensure it is up to date with the company strategy.

Based on this Quality Policy and aim of a continuous improvement, the Management defines every year specific goals which will be objects of the yearly evaluation for the Quality System.

Zola Predosa, lì 25 agosto 2020

Montenegro Srl

CEO

MARCO GIOVANNI FERRARI