

## **MANAGEMENT COMMITMENT TO FOOD SAFETY AND HACCP PRINCIPLES**

Prodalim B.V. management invests resources and focuses on the assurance of food safety, legality, and quality in accordance with the principles set out in the CODEX guidelines and Regulation (EC) No 852/2004.

Prodalim B.V. operates as a trader and we acknowledge our vital role in protecting consumers and ensuring product integrity throughout the supply chain.

To achieve these objectives, Management establishes the following principles:

- Create, apply, and maintain procedures based on the HACCP principles
- Perform hazard analysis relevant to our operations (covering supplier, transport, storage, and documentation risks)
- Determine the critical control points within these processes
- Set critical limits for each Critical Control Point (CCP) (when applicable)
- Establish a surveillance system for each CCP, corrective measures to be taken when surveillance indicates a CCP is not controlled and verification procedures to confirm that the system works effectively
- Establish a control and record system to ensure traceability and compliance

The company will ensure that all employees involved in supplier approval, logistics, storage, and customer communication- receive adequate training in relation to the principles of HACCP and food safety.

The company will develop, implement, and maintain the following activities:

- Supplier approval and monitoring
- Product traceability control and documentation
- Transportation and storage standards monitoring
- Customer specifications and request management
- Internal and external communication procedures
- Corrective and preventive action system to address non-conformities

Prodalim B.V. Management considers this policy to be appropriate for the purpose of our organization and provides the framework to establish and review our food safety and quality objectives.