



## **Quality and food safety policy**

(Ref. UNI EN ISO 9001:2015 paragraph 5.2 – BRCGS Global Standard Packaging Materials Issue 6)

Univel's Management promotes the culture of Quality and Food Safety through the commitment of all those who work in the company and for the company. This requires everyone to be involved and be aware of their role and responsibility in achieving goals and continuous improvement.

Univel intends to assume the role of a leading company in:

***"Design and conversion through print and lamination of flexible packaging for the food and industrial sectors."***

Complete customer satisfaction, perceived through the unexceptionable quality of the marketed product, is the essential condition for achieving success and maintaining it over time.

Univel's primary objective is the maintenance and improvement of safety and health conditions of workers, working environment quality, external environment protection and an adequate standard of quality and hygiene of its processes and finished product. All this is done not only in compliance with the current legislation, but also by applying the most efficient and the best technical measures that the state of the art technology and good practice suggest.

For this reason, everyone within the organization must understand the "culture" of quality and food safety.

In particular, Univel has implemented and intends to progressively develop a rigorous, organic and all-encompassing approach to all issues relating to Health, Safety, Hygiene and Quality.

Consequently, the constant improvement of product and system is the priority goal, pursued through the Company's Quality and Food Safety Plan developed on the basis of the following Guidelines:

- The continuous improvement of quality standards relating to the product, services and system requires the involvement and the participation of all the company personnel at all levels. The main motivation must be "CUSTOMER SATISFACTION", also extended within the company.
- Managers, Employees and Workers must act for product and system continuous improvement, through the use of Total Quality methods and techniques.
- Each manager must create such conditions so that their participants can understand and apply the company quality and food safety policy and contribute to continuous improvement.
- Education and training activities must be accurate and continuous and must involve all personnel. Total Quality Control begins with training and ends with training. Both in the risk assessment process, which is meant to be continuous over time, and in the context of the risk management system, the Group considers it essential to inform, train, consult and directly involve its employees and their representatives, considering this essential contribution for the purpose of a suitable and effective business improvement process.
- The quality of the supplies significantly determines the improvement process. Suppliers must be involved and share the continuous improvement process as partners.
- The Management, based on the knowledge of the Customers' needs and the comparison with the best competition, consistently with the Company strategic objectives, annually defines the priority areas to work on. Each company function, on the basis of these indications, must therefore make every effort to achieve the assigned objectives.
- The Management is committed to ensuring that compliance with the Customer's requirements and continuous improvement are the driving force of the company system.
- According to the kind of work carried out and the market and use of its products, Univel is extremely sensitive to the hygiene requirements of its customers. In this sense, each company of the Group has developed its own Hygienic Self-Control System compliant with the BRCGS PM standard, with the aim of ensuring the control of any contamination of physical, chemical, microbiological and allergenic origin in relation to the potential risks identified (external environment, raw materials, work practices, staff hygiene practices, manufacturing process, level of cleanliness and final transport of the finished product). As a wide guarantee for customers, the developed Hygiene System is periodically reviewed, in order to highlight margins for improvement.
- Quality objectives are annually defined and will be subjected to periodic review by the Management and formalized inside an improvement plan.
- The company quality and food safety policy is reviewed annually to assess its correspondence to the Customer's expectations and adequacy, also in order to reset the objectives in the event that the Customer's needs have changed in the meantime.
- Each manager must assume the leadership of the Quality and Food Safety processes, to coordinate them by considering the Company as a unit.
- The topics relating to the revision of the company quality and food safety policy must be included in the periodic system review by the Management.

### **STRATEGIC OBJECTIVES:**

In order to support business development and growth, the Management has set the following strategic objectives:

- Promoting and improving a culture of product quality and safety, adopted by the Top Management and transmitted to all the company personnel, so that everyone is informed and involved.
- Ecovel line development and promotion, this includes eco-compatible products in terms of recyclable, compostable and bio-based films. New high barrier mono-material flexible packaging solutions designed for recyclability, able to demonstrate the compatibility between plastic and environmental protection. Innovative high barrier mono-material structures, each carefully tested to ensure that all industry requirements are met in terms of workability, barrier, safety and optical quality.
- All the effectiveness indicators concerning the main business processes are reviewed, as identified in the previous year and it is necessary to work at the achievement of new objectives set by management and recorded as part of the Management Review and inside the Improvement Plan.
- This Company Quality and Food Safety Policy is displayed today on the company bulletin board, sent to the company e-mail boxes. Furthermore authorization is given for disclosure to Customers and parties concerned, identified during the Review, who request an electronic copy.
- EE OTHER OBJECTIVES.