

QUALITY AND FOOD SAFETY POLICY

The General Management, being aware of the importance of continuously improving the quality and food safety of Sepiol, S.A.'s products and service, has established the implementation and maintenance of its quality and food safety process, based on the following principles:

- ❑ **LEADERSHIP AND COMMITMENT OF THE GENERAL MANAGEMENT**, providing all necessary resources to ensure the correct functioning and improvement of our quality management system.
- ❑ **FULFILLMENT OF REQUIREMENTS**, legal, religious (Halal and Kosher regulations) and other applicable provisions affecting our products with the objective of complying with the needs, requirements and expectations of all interested parties: clients, workers, suppliers and society in general.
- ❑ **CONTINUOUS IMPROVEMENT** of our productive and organizational processes to achieve the maximum safety and quality, by implementing the risk and opportunity analysis ensuring the innocuity of our products.
- ❑ **OBSERVANCE OF THE ETHICAL CODE** by all members of staff in Sepiol, guaranteeing equality and non-discrimination policies.
- ❑ **FEED FRAUD PREVENTION AND DEFENCE POLICY**, implementing all necessary actions and measures to manufacture safe and legitimate products, preventing at all times possible adulterations all along the supply chain.
- ❑ **PROFITABILITY**, with available products at a competitive price and efficiently manufactured providing benefits.

The achievement of this primary objective will be the result of the joint work of all Sepiol, S.A. personnel