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FOOD SAFETY AND QUALITY POLICY

At **BREAD FREE**, a company dedicated to the production of gluten-free flour packaged in double-layer paper sacks, we have decided to implement a Food Safety Management System based on the FSSC 22000 certification scheme, with the aim of ensuring the quality and safety of our products and processes, and thus protecting our consumers.

The Management of **BREAD FREE** views the Management System as a way to oversee our processes and products, address identified risks, comply with legal requirements, and drive the continuous improvement of the system's effectiveness.

To this end, the **BREAD FREE** Management System is based on:

- Complying with applicable legislation and regulations, as well as with other requirements agreed upon with our customers and subscribed to by **BREAD FREE**.
- Ensuring the quality and safety of our products.
- Promoting a Food Safety Culture, starting from the highest level of our organization and cascading throughout all levels.
- Establishing and regularly reviewing objectives and goals aligned with the commitments outlined in this policy. The effective implementation of these principles requires the support and involvement of both the management team and all employees.
- Maintaining facilities in a hygienic condition that ensures food safety, in accordance with applicable regulations.
- Training and raising awareness among all personnel to ensure the proper execution of all activities carried out, especially in food handling, by applying Good Practices related to Food Safety.
- Promoting both internal and external communication as a key pillar of our Management System.

The commitment, collaboration, and motivation of all personnel at **BREAD FREE** are essential requirements. To achieve these goals, **BREAD FREE** will maintain a systematic approach to identifying training needs and planning accordingly, providing all personnel with the necessary resources—all aimed at ensuring compliance with this Policy.

This Policy will be reviewed periodically with the aim of fostering the concept of continuous improvement as a key element to achieve excellence and maintain market leadership.

Management

Tudela, August 25, 2025



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