

The Management of **NACOLIVES SMPC**, guided by the offer of products of high standards and quality, has developed and installed a **Food Quality and Safety Monitoring System**, in accordance with the international standards ISO 22000 and ISO 9001, in the field of standardization and packaging of edible olives.

The established Food Quality and Safety Monitoring System covers the entire range of operations of the Factory Unit and guarantees:

- √ the continuous monitoring and control of all the procedures applied by the company, from the procurement of raw materials, auxiliary materials and packaging materials to the final product release.
- √ the maintenance and the improvement of the effectiveness of the Food Quality and Safety Monitoring System that the company applies, as well as the continuous monitoring and improvement of the applied standards.
- √ the implementation of all necessary product safety checks and the identification and the elimination of all defective products.
- √ the establishment of relationships based on mutual trust with its customers, which results from the timely delivery of products with the highest quality and safety standards, which fully meet the requirements and the specifications of its customers and which are safe for the consumers and particularly for the sensitive consumer groups, taking into consideration the current legislative and scientific data on food technology.
- √ the implementation of all the necessary checks for the full traceability of the products produced by the company.
- √ the compliance of the company with all legal requirements, which are related to the hygiene and to the safety of its products.
- √ the establishment of relationships based on mutual trust with its suppliers.
- √ the compliance of the company with the current legislation regarding the operation of the company, the building facilities, the mechanical equipment, the employed staff and particularly the hygiene and the safety of its employees.
- √ the creation of a safe and healthy work environment.
- √ the continuous monitoring of the hygiene of its employed staff.
- √ the effective training and specialization of its employed staff, particularly on personal hygiene and safety issues.
- √ the environmental responsibility development in all the staff of the Factory Unit and the continuous meeting of the legislative requirements, with reference to the environmental protection.
- √ the implementation of the Code of Conduct: (a) by the employed staff, (b) in all the company's transactions with its suppliers and customers, (c) for the protection and the respect of the environment, and (d) in the company's relations with the local community, within the framework of corporate social responsibility.

The Management of **NACOLIVES SMPC** is committed for the continuous improvement of the efficiency of its Food Quality and Safety Monitoring System, as well as for the company's compliance with the current legislation, related to the Factory Unit operation, focusing in its continuous improvement, in its commitment to the quality and the safety of its products and in meeting the its customers' requirements.

So that the above goals are achieved, the company management is committed to securing and providing all the necessary resources, as well as to establishing, documenting, monitoring and reviewing its product quality and safety objectives.

The above are reviewed at regular intervals by the company management and constitute a commitment of the company management.

Agrinio, January 15, 2018

The General Manager



Constantinos Nacos