

Food Safety Policy

The **SEDAMYL Group** – made up of Sedamyl Spa, Sedamyl UK Ltd and Sedamyl SBE – manufactures products which, besides other applications, are used by customers as raw materials for the food, baby food and animal feed industry and require food safety and health features so as to protect the final consumer's health.

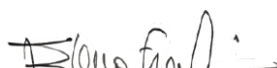
The **SEDAMYL Group** undertakes to supply products that always comply with the maximum food safety and animal feed standards, the current legislation for animal and human nutrition (including Reg. EC 178/02, 852/04, 183/05) and customers' requirements.

The management makes all necessary resources available so that the company can reach the above-mentioned purposes as follows:

1. It guarantees HACCP (Hazard Analysis and Critical Control Points) compliance and allergen management program, the control of foreign bodies, personal hygiene, good production and cleaning practices, Pest Control and a prompt response to Emergencies.
2. It meets the requirements of the **FSSC 22000** food safety rules, **EFISC** feed safety code, **GMP+B3** safe feed trade, together with certification, annual revision and continuous improvement.
3. It has adopted an efficient traceability system at each stage of production, sales and delivery to customers.
4. It ensures that **suppliers** and **subcontractors** of products and services share the same commitment to food safety in accordance with our internal standards.
5. It performs **Design** and **Maintenance** of structures and equipment according to the criteria of food safety, hygiene and Pest Control.
6. It provides staff with the necessary training, updates and communication channels so that they can carry out the tasks assigned with the appropriate skills and to ensure their effective and conscious involvement in food safety.
7. It provides internal auditing and controls, is periodically assessed by inspection authorities and customers.
8. It applies a **Food Defence** program to protect itself from intentional acts against its establishments, staff and products, as well as a Food Fraud program to defend itself against food frauds.
9. It requires all staff and visitors to avoid access to the production areas and warehouses if personal hygiene and health conditions could compromise the healthiness and safety of Sedamyls products.



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