



Food safety policy – Quality - FSC® - ISCC PLUS

Rev.3

SCEA SRL is specialised in the production of flexible and neutral printed laminated and non-laminated packaging for the food and non-food industries.

Our first objective is to supply safe and secure products that comply to norms of the sector and that satisfy customer requirements. We achieve this through the use of modern and efficient equipment and a qualified group of suppliers.

Our aim is to supply "Top quality products" at competitive prices with on-time deliveries. We also offer operating flexibility in response to urgent or particular requests from our customers. In order to achieve this, we have decided to implement an Active Safety Management System for Food Safety - Quality Control – FSC® - ISCC PLUS, adhering to the requisites of the BRCGS PM – ISO 9001:2015 – FSC® (Licence code: FSC-C138107) – ISCC PLUS.

SCEA standards, thus:

- we undertake to achieve the continuous improvement of the effectiveness of our Food Safety and Quality Management System, maintain an appropriate structure for the life-cycle of our installations and defining adequate objectives and programmes of improvement, over and above the compliance to current legislation regarding hygiene and health and safety procedures at the workplace and the monitoring of materials used in the food industry.
- we undertake to maintain a relationship of maximum responsibility, both open and honest, with our customers and all of its collaborators;
- we declare that we are neither directly or indirectly involved in the following activities:
 - illegal cutting or trading in timber or forestry products of illegal origin;
 - violation of human rights and traditions in forestry operations;
 - the destruction of the values of conservation in forestry operations;
 - the significant conversion of forest areas to plantation areas or the non-forestry use of forest land; the introduction of genetically modified organisms in forestry operations;
 - the violation of any ILO Fundamental Conventions, as defined in the ILO declaration on the fundamental principles and rights at work (1998).
- ensure that this policy is made known, is understood and shared at all levels in the company, as well as being made known to all customers, suppliers and third parties involved in the supply chain. This policy will be subject to periodic review.
- allocate adequate human and financial resources for the creation of this policy as well as achieving the necessary objectives for its implementation.

The company management team is constantly researching technological innovations that most meet the requirements of the market. We offer priority to those suppliers who intend to play an active and effective role in helping us to obtain our objectives of reciprocal and continuous improvement.

Scea also offers its technical and commercial know-how in partnership with customers for the achievement of their projects.

The company considers the awareness and training of all of its personnel regarding food safety and quality as fundamental. This includes new developments in technology and in statistical methods which are indispensable instruments for the correct functioning of the Food Safety Management System and of the development of the manufactured product.

In order to obtain this objective, we propose the creation of a development plan regarding the company's culture, to be shared by all the staff, aimed at creating a common feeling of belonging and a knowledge of our weak points and strong points. Finally, we believe it is essential to constantly monitor all organizational processes through systematic internal audits, correct non-conformity and customer complaint management as well as the appropriate corrective and preventative action to be taken.

Zevio, 28/10/2021

General Direction