

M^a DEL TURA FEIXAS, S.A. has made food safety, the quality of the products it offers, environmental protection, and the health and safety of all its employees its top business priorities, whilst also taking into account energy performance and the associated costs. To this end, it works to meet the expectations of every customer, contribute to the promotion of a food safety culture, provide safe and healthy conditions to prevent work-related injuries and ill health, ensure environmental protection, energy efficiency and compliance with legislation, regulations and other requirements.

To this end, the company establishes, declares and undertakes to follow the following guidelines for the achievement of its objectives.

- To develop, maintain and promote plans for the CONTINUOUS IMPROVEMENT of food safety, product quality, occupational health and safety, and the organisation's environmental and energy performance.
- We declare our commitment to complying with all STANDARDS, APPLICABLE LEGAL PROVISIONS AND OTHER REQUIREMENTS to which the organisation subscribes, which are applicable due to the nature of our activities, facilities, and energy use and consumption, as well as to manufacturing safe and lawful products.
- The foundation of the food safety management system at M^a DEL TURA FEIXAS, S.A. is a systematic, comprehensive HACCP plan, which is fully implemented and maintained and is based on the HACCP principles of the Codex Alimentarius, with the aim of manufacturing safe, lawful and authentic products.
- The final quality of the product delivered to the customer is the result of planned and systematic actions involving PREVENTION, DETECTION, CORRECTION AND CONTINUOUS IMPROVEMENT throughout the product lifecycle.
- Contractual requirements, as well as our customers' wishes and expectations, are the sole criteria for establishing the quality standards of our products and services.
- Quality requirements and contractual specifications will be made available to suppliers and production sites in a COMPLETE AND TIMELY manner.
- M^a DEL TURA FEIXAS, S.A. has documented a hazard analysis and associated risk assessment for "FOOD DEFENCE".
- M^a DEL TURA FEIXAS, S.A. analyses the potential risks of adulteration or substitution of raw materials (fraud/authenticity).
- We declare our commitment to PREVENTING CONTAMINATION and IMPROVING ENVIRONMENTAL AND ENERGY PERFORMANCE, reducing the environmental impacts arising from our activities, as well as energy consumption and costs, the most significant of which are:
 - Reduction in consumption (water, electricity, diesel)
 - Improved waste sorting and recycling, preventing food waste
 - Wastewater management
 - Reduction in CO₂ emissions, both direct and indirect, with the most significant being the indirect emissions resulting from electricity consumption
 - Reduction in the use of hazardous substances
- M^a DEL TURA FEIXAS, S.A. is committed to using all available methods in its production processes to minimise any impact on the environment (recycling, energy saving, reuse and

reduction of materials used, recycled and/or reusable packaging, provided this does not compromise food safety).

- Furthermore, the company continues to explore ways of improving staff working practices in order to enhance the health and safety of its employees as much as possible.
- We regard QUALITY, FOOD SAFETY CULTURE, STAFF HEALTH AND SAFETY, and ENVIRONMENTAL PROTECTION as key management responsibilities, and we ensure that these are upheld across all functions and areas of the Company. To achieve this, management considers MOTIVATION and TRAINING to be priorities.
- We provide our employees with comprehensive information and training on the environmental aspects linked to their work at M^a DEL TURA FEIXAS, S.A., and we encourage them to ensure that their behaviour in the workplace reflects this environmental awareness, as well as energy efficiency, energy use and consumption.
- M^a DEL TURA FEIXAS SA undertakes to inform, consult and encourage the participation of employees and their representatives.
- Every employee of M^a DEL TURA FEIXAS, S.A. is responsible for the quality of their work and for behaving in a responsible manner that ensures the protection of the environment.
- The Quality/Environmental Manager is responsible for DRIVING the implementation of the policy, quality objectives, occupational risk prevention and environmental objectives, and the maintenance of the Management System, verifying its implementation through audits, as well as for applying, reporting on and monitoring food safety in accordance with the Hazard Analysis and Critical Control Points (HACCP) system.

To put these basic principles into practice, M^a DEL TURA FEIXAS, S.A. sets out objectives and targets each year, which will always be measurable and consistent with this Policy and the principles set out therein, and monitors them to ensure compliance.

The Integrated Policy on Quality, Food Safety, Occupational Health and Safety, and Environmental and Energy Management will be made available to the public and will be properly communicated to all employees.

Josep Bataller



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