

CODE	POL		
TITLE	INTEGRATED SYSTEM POLICY FOR QUALITY, FOOD SAFETY AND SUSTAINABILITY	Rev.	00
		Date	03/05/2017

INTEGRATED SYSTEM POLICY FOR QUALITY, FOOD SAFETY AND SUSTAINABILITY


	TITLE	NAME	SIGN
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APPROVAL	DIR	PARODI AUGUSTO	

REVIEW INDEX			
CHANGES DESCRIPTION	VARIATION	DATE	REV.
Requirements UNI EN ISO 9001:2015	-	03/05/2017	00

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1. PURPOSE AND SCOPE OF APPLICATION

This document establishes the Company Policy defined by the Management of **A&A F.Ili Parodi** concerning the Integrated Management System (Quality, Food Safety and Sustainability).

The Management ensures that the Integrated System Policy and the objectives are established and compatible with the company strategy and the context in which the Company operates and ensures that it is communicated, understood and applied within the organization.

Each document of the management system (documented information) concerning the service or which may have an impact on the service must comply with the Policy outlined in this document.

The Integrated Management System Policy applies to all levels of the company; implementation is mandatory for all staff.

The Integrated Management System Policy applies to all the activities carried out by **A&A F.Ili Parodi** and in particular to the activity falling within the scope of application:

**REFINING AND SALE OF VEGETABLE OILS FOR FOOD USE.
PRODUCTION OF FATTY ACIDS DERIVED FROM CHEMICAL OR PHYSICAL VEGETABLE OIL REFINING AND SAPONIFIED
FATTY ACIDS FROM NEUTRALIZATION OF THE ACID RESIDUE OF VEGETABLE OILS.
PRODUCTION OF WASTE CONTAINING VEGETABLE OILS.**

2. LIABILITY FOR POLICY APPLICATION

2.1 MANAGEMENT COMMITMENT

The Management of **A&A F.Ili Parodi** has established, implements and keeps active and updated the Integrated Management System Policy.

The Policy in question:

- was determined taking into account the context of the Organization, its aims and strategic guidelines
- constitutes the reference framework for determining and reviewing the objectives of the Integrated Management System
- includes a commitment to meet applicable requirements
- includes the commitment to the continuous improvement of the Integrated Management System

The Management of **A&A F.Ili Parodi** has disseminated the Integrated Quality, Food Safety and Sustainability System Policy at all levels to obtain the adhesion of all employees and their collaboration in order to achieve the established objectives.

In the course of the systematic reviews, the Management of **A&A F.Ili Parodi** re-approves its Policy and the objectives it has set itself, to assess if they are adequate and redefine them for what is necessary.

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3. INTEGRATED MANAGEMENT SYSTEM POLICY FOR QUALITY, FOOD SAFETY AND SUSTAINABILITY

A&A F.lli Parodi's strategic objective is to achieve, and maintain over time, the full and continuous satisfaction of its current and future customers, ensuring them products of high and guaranteed quality and meet all the legislative requirements of food safety, as well as consumption expectations and that it meets the sustainability requirements.

The resources adopted to achieve and maintain these important results over time are: the adoption and development of an Integrated Management System according to the UNI EN ISO 9001: 2015, UNI EN ISO 22000: 2005 and according to the Ministerial Decree 23/01/12, which serve as a guiding tool for the management of processes and improvement and to consolidate the results obtained from the application of the HACCP self-control system.

In establishing and developing its own Integrated Management System, the Company undertakes:

- a) to continue to develop, at all levels of the organization, the culture of Quality, Food Safety and Environmental Sustainability
- b) to seek technical and procedural solutions aimed at reducing the impact of our activities on water, soil and air in compliance with environmental legislation and sustainability criteria on greenhouse gas emissions
- c) to apply the principle of continuous improvement in the management of Quality, Food Safety and the principles of sustainability, including through the involvement of all workers
- d) to assign to customer satisfaction a central role in the strategies, in the individual processes and in the production activity in general, guaranteeing its own responsibility towards the Customers
- e) to provide a product of high quality and food safety, implemented and controlled in full and continuous compliance with the provisions of safety and law and the pre-established standards
- f) to ensure that the production process takes place under fully controlled conditions and in environments that ensure compliance with the product requirements in terms of food quality and safety, compliance with the applicable mandatory requirements and prevention of pollution

For this purpose, the Management is committed to ensuring that this document is included in the contents and purposes, implemented and supported by all staff.

Furthermore, the company management undertakes annually to re-examine this document in order to reconfirm and /or update the contents according to the needs.

Camporosso, 03/05/2017

The Direction