

## FOOD QUALITY AND SAFETY POLICY

The Food Quality and Safety Policy defined by AFAMSA is focused on achieving its main objective, which is to identify and meet the expectations and needs of its customers under the strictest food safety parameters. The scope of application of these management systems covers all oils and fats of vegetable or animal origin, from the activities of purchase and receipt of raw materials, their treatment and processing, to the packaging, shipment and delivery of the product.

To achieve the proposed objective, AFAMSA is committed to fulfill the following aspects:

- Optimize the productivity and effectiveness of the organization.
- Develop and promote **resources** and infrastructures that allow the correct development of operations.
- Guarantee the **training** and qualification of the staff, being responsible for the compliance with our work procedures.
- Create safe and quality **products** that meet your specifications and comply with the regulations and laws in force.
- Continuously improve the efficiency of the quality management and food safety system.

To achieve these aspects and compliance with the established requirements,

AFAMSA has the firm commitment and involvement of the management of the company, making it extendible to all its staff, so that each and every one of the people who are part of AFAMSA contribute to develop, maintain and evaluate the quality and safety system food, from timely and faithfully report problems and / or improvements and cooperate internally and comply with established procedures.

Mos, October 24, 2017

Manuel Sierra

The management

