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	<b>INTEGRATED QA-FOOD SAFETY POLICY</b>		12/12/18	
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Agrilogistica S.r.l. is an innovative logistic platform that aims to provide an outstanding service, ensuring customers the highest quality and flexibility, thanks to over 30 years of experience, extensive knowledge and skills, to meet the international market demand for logistic services. The development of proprietary smart software and the in-depth knowledge of the US market along with the support by the other companies of the group, allows Agrilogistica S.r.l. to be the number one partner for supply chain management. Through this innovative software, Agrilogistica S.r.l. is able to provide logistics and replenishment services for made in Italy food products headed for large US retailers. Freight consolidation of multiple product categories to the same Distribution Center (DC) is an added value to the offer of Agrilogistica Srl. The Company has always been inspired by the desire to provide high quality services and ensure maximum compliance with food safety standards to achieve and maintain a position of excellence on the market. Agrilogistica S.r.l. is now leader in the adoption of new technologies that provide high quality services in compliance with the food safety standards defined by the “*Codex Alimentarius*” and the current legislation on hygiene and health self-control (EC Reg. 852/2004).

In-house qualified and trained QA staff, proper maintenance and control of the equipment and facilities, planned cleaning and sanitation operations, pest control plans and the compliancy to the HACCP standards (entrusted to external specialized companies), ensure that each product has the appropriate characteristics of hygiene, safety and compliance with current legislation on food products, which is a specific commitment of the Management.

Aiming to maintain the highest quality level while ensuring the global safety of the product, the Company has decided to adopt an Integrated Quality and Food Safety Management System based upon the requirements defined by UNI EN ISO 9001, UNI EN ISO 22000 and the international standard FSSC 22000.

The policy is specifically designed according to the expectations of the Company and of the parties involved (Clients /Customers, employees/partners, suppliers) and to the external environment in which the Company operates.

The Management, through internal reviews and audits, ensures that the policy is understood, implemented and supported at all levels of its organization; internal audits, aimed at monitoring the performance of quality and food safety standards, highlight the degree of implementation of the policy allowing continuous improvements.

The Management guarantees the success of the implementation of the policy through the commitment in developing and keeping effectively operating its Integrated Quality and Food Safety Management System focusing on continuous improvement, as well as being compliant with food legislation and regulations.

The above-mentioned integrated policy is available to the public, to the interested parties and to the competent authorities on the Company website; it is also available to internal operators through posting on notice departments board or e-mail, to encourage the involvement of all interested parties in the performance of QA activities.


Recognize role and position of the organization in the food supply chain is essential to ensure effective and interactive communication throughout the players in order to distribute safe food products to the end consumer. Agrilogistica S.r.l. takes part to the supply chain as a trading company that distributes Italian and Mediterranean food products.

To ensure that food safety is guaranteed throughout the food chain, Agrilogistica S.r.l. has developed specific communication channels that allow a continuous exchange of information with:

- Clients/Customers, in relation to product information, surveys, contracts status or order management, customer feedback and complaints;
- Suppliers, with reference to service standards
- Legislative and regulatory authorities
- Other organizations which have an impact on, or are influenced by, the effectiveness or updating of the Integrated Quality and Food Safety Management System.

In accordance with the main goal of improving services quality level, the company has formalized realistic and measurable objectives, which concern:

- Improvement of customer satisfaction, with special reference to punctuality in delivery times;
- Suppliers loyalty through monitoring of performances;
- Compliancy of the products stored and delivered with respect to legal standards and customer requirements
- Improvement of staff awareness on food safety issues through training courses
- Minimization of the risks of product contamination, measured by periodic audits at production plants
- Improvement of the pest control plan
- Products traceability management

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Aforementioned objectives are defined in detail during recurring Management review meetings; they are periodically analyzed through suitable indicators and any improvement required action is activated. Moreover, these objectives will be extended to all business activities and processes.

The Management is directly involved in raising awareness, organizing and coordinating those corporate functions that contribute to the development, maintenance and continuous improvement of the quality of service. Therefore, it has committed to make available all the human and technical resources necessary to achieve the planned objectives undertaking the following obligations:

- Constant training to increase staff's awareness of quality and food safety issues;
- Monitoring the performance of the Company processes, in relation to the objectives and targets set, in order to review, when necessary, the policy;
- Maintaining and continuously updating the compliance with rules and regulations
- Monitoring the HACCP plan in order to minimize risks to product safety, identifying any phases/activities to be improved
- Innovating and investing in facilities and human resources

The Company is fully aware of its duty to respect the principles of work ethics that constitute what is called "Social Responsibility", undertaking the following commitments:

- Not to recur to child labor;
- Not to recur or support any form of "forced labor", i.e. to force employees to work with coercion of any kind;
- Guarantee the health and safety of its workers and full compliance with the relevant laws;
- Guarantee the freedom of labor unions and their members;
- Guarantee absence of discrimination of any kind among workers;
- Guarantee the application of disciplinary procedures in full compliance with the laws;
- Guarantee working hours in accordance with legal requirements and National and Local agreements;
- Guarantee remuneration in accordance with the National contract and the company's supplementary contract;

With regard to its employees, the Company is committed to continuously improving working conditions and the safety and health of workers.

The Management has appointed a representative to coordinate and manage the Integrated Quality and Food Safety Management System.

All Company employees are encouraged to participate in the definition, application and development of the documents of the Integrated Quality and Food Safety Management System for the activities of which they are responsible for, and to report any suggestions for improvement.

Nola, 12/12/18

**CEO**  
Sergio Massa