



Food Safety and Quality Assurance Policy

At Morliny Foods we are committed to producing safe, high-quality meat products that meet or exceed customer expectations and comply with all legal, regulatory and ethical standards. Our policy integrates food safety and quality management systems aligned with **Global Food Safety Initiative (GFSI)** benchmarked requirements, while addressing sustainability and climate-related risks in line with the **Corporate Sustainability Reporting Directive (CSRD)** and the **Task Force on Climate-Related Financial Disclosures (TCFD)**.

Purpose

The purpose of this policy is to:

1. Ensure the consistent delivery of safe and high-quality meat products to consumers.
2. Address risks and opportunities related to food safety, product quality and climate-related impacts in our operations.
3. Align with regulatory and voluntary standards, including ISO frameworks, CSRD and TCFD, to promote transparency and accountability.
4. Strengthen stakeholder trust by demonstrating a commitment to sustainability and food safety excellence.

Scope

This policy applies to all operations, including procurement, processing, packaging, distribution and retail of meat products. It extends to our entire supply chain, including third-party suppliers and contractors.

COMMITMENTS

1. Compliance with Food Safety Standards

- Research and develop corporate food safety culture according to requirement of: *Commission regulation (EU) 2021/382 of 3 March 2021 amending the Annexes to Regulation (EC) No 853/2004 of the European Parliament and of the Council on food hygiene with regard to management of food allergens, food redistribution and food safety culture.*
- Implement and maintain a robust **Food Safety Management System (FSMS)** based on **GFSI** recognized standards, ensuring hazard analysis and critical control point (HACCP) principles are applied.
- Regularly review compliance with local and international food safety regulations and industry standards.
- Conduct frequent internal and external audits to ensure the effectiveness of food safety controls.



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2. Quality Management

- Integrate quality and food safety management standards principles into all processes to ensure continuous improvement and customer satisfaction.
- Establish measurable quality objectives and monitor performance against these metrics.
- Analyze customer feedback and complaints as inputs for improving product quality and service delivery.

3. Sustainability in Food Production

- Minimize food waste throughout the production process by adopting efficient practices and technologies.
- Reduce water and energy consumption while maintaining food safety and quality, in alignment with CSRD and EU Taxonomy Regulation sustainability goals.
- Ensure a significant part of packaging materials are recyclable or biodegradable to minimize environmental impact.

4. Climate-Related Risk Management

- Assess and mitigate climate-related risks, such as supply chain disruptions and changes in livestock health, as part of the TCFD framework.
- Transition to climate-resilient agricultural practices to ensure the long-term safety and quality of meat products.
- Monitor and disclose greenhouse gas emissions (Scopes 1, 2, and 3) related to food production in sustainability reports.

5. Supply Chain Accountability

- Work with suppliers to ensure raw materials meet strict safety and quality standards.
- Conduct regular supplier audits and assessments to verify compliance with food safety, quality and ethical standards.
- Prioritize local sourcing to reduce carbon emissions and strengthen community relationships.

6. Employee Training and Awareness

- Provide ongoing training for all employees on food safety, quality assurance, and sustainability practices.
- Develop specific programs for employees to address climate-related impacts on food safety and quality.



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7. Transparency and Reporting

- Disclose food safety and quality performance metrics, in annual sustainability reports that comply with CSRD.
- Ensure third-party verification of food safety and quality processes to enhance trust and transparency.

8. Continuous Improvement

- Invest in research and development to improve food safety technologies, product quality and climate-resilient practices.
- Regularly review food safety and quality assurance policies to align with evolving industry standards, consumer expectations and regulatory requirements.

Implementation and Accountability

This policy is implemented through our Food Safety and Quality Management Systems, overseen by the Quality and ESG Committee. The committee reports directly to the Board of Directors and monitors compliance with food safety, quality, and sustainability goals. Key performance indicators (KPIs) are tracked, and non-compliance issues are addressed through corrective actions.

Review

This policy is reviewed annually to ensure it remains relevant, effective, and aligned with evolving standards, stakeholder expectations, and regulatory requirements.


Luis Cerdan

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