

## MILLBO S.r.l.

Via Bellaria, s.n.

28069 Trecate (NO) – Italy

Tel. +39 0321 795 911 Fax +39 0321 795 920

info@millbo.it www.millbo.it



## QUALITY AND FOOD SAFETY POLICY

**Millbo** has deemed it essential to equip itself with a Quality and Food Safety Management System in order to better relate to its customers and guarantee a level of quality and safety for its products adequate to the expectations of customers and consumers.

In this sense, a suitable management system has been adopted to guarantee customer satisfaction, the reduction of risks and dangers associated with the product, based on compliance with regulations and on the experience gained over many years of activity.

**Millbo** believes that the culture of Quality and Food Safety can only be achieved and maintained by following practices and procedures developed through risk analysis, staff training and sharing good hygiene practices.

The Management establishes corporate strategies and objectives with the involvement and sharing of people and ensures their realization (Leadership).

To this end the Management:

- communicates to the staff the importance of satisfying all the requirements of both the customer, the applicable mandatory ones, and those defined by the company itself;
- assumes responsibility for applying an effective Quality and Food Safety Management System;
- establishes the policy for Food Quality and Safety;
- defines the objectives for the quality of the organization and company functions;
- ensures the integration of the quality system requirements into the processes
- implements a risk-based thinking system
- carries out management reviews;
- ensures the availability of adequate resources, both human, guaranteeing appropriate training and training, and material.
- promotes continuous improvement.

Given the above, the company's objectives are:

- guarantee a level of quality and food safety adequate for the use and expectations of its customers, developing its commitment in the internal organization of company activities to respond efficiently and effectively to the needs of its customers, constantly evaluating their level of satisfaction in compliance with the contractual commitment;
- evaluate and qualify suppliers of products and/or services deemed strategic for quality and critical for food safety, establishing a relationship of mutual trust and collaboration with these suppliers;
- pursue the process of continuous improvement of management systems;
- carry out control over company processes through their monitoring and guarantee the quality and authenticity of the product offered;
- improve the corporate image inside and outside the organization;
- promote education and training activities regarding the requirements applicable to the FSSC 22000 standard (UNI EN ISO 22000:2018), to Halal certification, and to the BRC GLOBAL STANDARD for Food Safety technical standard, ensuring full implementation of what is described in the documentation of integrated management systems regarding Food Safety and Quality;
- involve the organization's staff at all levels for information, training, discussion, proposals, awareness and checks to

CAP. SOC. € 1.600.000 i.v.

C.C.I.A.A. Novara 06941560960

REA NO-0224096

C.F. /P.I. IT 06941560960

improve the Quality and Food Safety offered;

- commit all staff to guaranteeing the defined quality level and maintaining hygienic conditions such as not to expose the products to any risk of contamination;
- improve the transmission of communications and information on topics relating to Food Quality and Safety along the entire supply chain;
- maintain an internal traceability system in order to guarantee the availability of information related to the product;
- improve the quality of controls.
- Promote a culture of quality and food safety

The Management also undertakes to use all the information coming from monitoring activities both internal and external to the company in order to continuously improve the effectiveness of its Quality and Food Safety management systems.

The Quality and Food Safety Policy set out in this document provides for periodic communication to all employees in order to create the best conditions for understanding the Quality and Food Safety guidelines that the company periodically intends to define.

The Management undertakes a formal commitment to ensure that what is declared in this Policy for Quality and Food Safety is communicated at all company levels through training and training activities on the requirements of the FSSC 22000 standard ( UNI EN ISO 22000:2018) and of the BRC GLOBAL STANDARD for Food Safety technical standard, of Halal certification, through the involvement of all staff, encouraging them to improve communication.

The Management undertakes to review this Policy at least once a year.

**17/06/2025**



**Millbo S.r.l.**

