

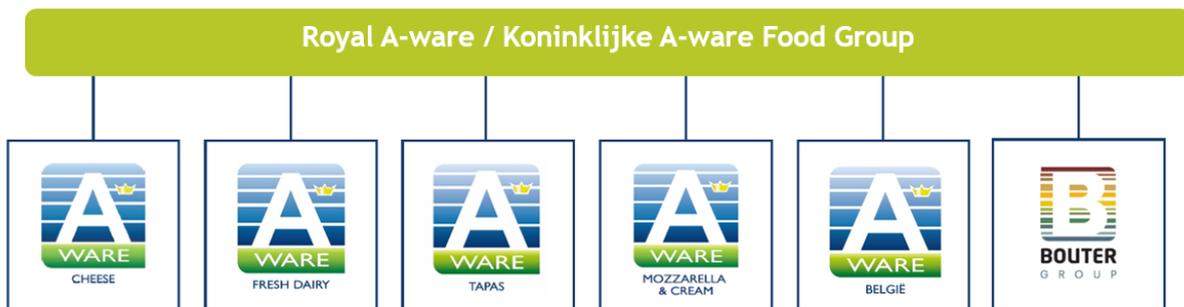
Quality policy declaration

1. General

As an organisation, Royal A-ware (hereafter referred to A-ware) has incorporated a quality mentality, food and general safety, welfare, environment and care for its living environment as spearheads in its quality policy. This policy has been drawn up in such a way as to ensure continual work on improvement.

1.1 The Royal A-ware mission

Benefiting together in the market by working with chain partners who are building the most profitable and sustainable chains in agri-food. 'The quickest route from consumer to cow'.



1.2 The core values

- Enterprising
- Involved
- Reliable
- Respectful

1.3 Product requirements / basic principles

- Both the food and feed products must be reliable and allow for handling and consumption without any risks.
- Both the food and feed products must meet the requirements (specifications, legality, fitness) of government, certification and claim guidelines along with those of the customer.

The products produced by A-ware comply with the application set out in the law and legislation, both in the country of production and the country of sale. Developments in laws and regulations are monitored by involving nationally and internationally operating bodies (such as NZO, Gemzu, GMP+ International and others), through various newsletters, consulting professional literature, attending trade fairs and conferences, through internal and external audits, participating in trade association consultations and regular testing by external bodies.

In the event that category 2 or category 3 material is supplied, this will be specified along with the product. The required systems are set up in order to dispose of these residual streams responsibly to a certified GMP+ processor (cat. 3) or category 2 processor. A-ware does not produce or handle category 1 materials.

The products are safe to consume by applying the 'Hazard analysis of critical control points (HACCP)' methodology, as long as the information provided on the packaging and any accompanying documents are taken note of. The products comply with the requirements set out in the internal product specifications along with the accompanying external customer specifications.

If, despite our best efforts, this is not the case in the products supplied, A-ware has the systems in place to retrieve the products from the market. The system for retrieving products from the market is tested annually as a mock recall.

A-ware is conscious of the fact that employees play an important role in the production process. Food safety culture plays an important role here, whereby efforts are made to raise awareness of food safety among employees to the greatest extent possible. Both internal and external training sessions are used to make a contribution to the personal development of employees. A-ware informs employees of food safety, the quality policy and quality matters by means of work meetings, the I-ware staff magazine, intranet, narrow casting and speak-ap, and more.

1.4 Requirements in terms of safety, healthy and the environment

A-ware meets the requirements of the applicable safety, health and environmental legislation. Improvements are made using plans of action based on tried and tested risk assessments. All A-ware locations are tested by an external company using an EED audit, which is shared with the central government, and energy-saving actions are implemented by location.

1.5 Responsibility in terms of ethics and employees

A code of behaviour has been set up when it comes to ethical and personal responsibilities. Both regular and contracted A-ware employees must abide by and sign the code of behaviour. The code of behaviour forms part the employment contract and includes dealing with colleagues and customers.

Included in the code of conduct are food fraud, food defence and the ability to anonymously report wrongdoing when it comes to the safety, integrity, quality and legality of products.

1.6 Whistleblower scheme and confidential adviser

A whistleblower scheme is in force at A-ware. If an employee suspects wrongdoing, which may involve actions or failure to act that violate legal regulations, wasting of public funds or creating dangers to product safety, quality, integrity, employee safety, the environment and the proper functioning of the organisation, an employee may consult a counsellor (confidential advisor) in confidence.

1.7 Requirements of corporate social responsibility

Corporate social responsibility forms an essential part of the A-ware policy. The ISO 26000 system is used to map out the sustainability steps with which a self-declaration is drawn up each year. The corporate social responsibility policy at A-ware is based on four pillars.

 <p>arbeidsklimaat</p>	<p>Connecting, encouraging and developing employees, thus contributing to the success of Royal A-ware.</p>
 <p>aarde</p>	<p>Minimising the impact of Royal A-ware and its chain partners on the environment using process, product and chain optimisation.</p>
 <p>actieve ketenpartner</p>	<p>Identifying CSR opportunities around Royal A-ware and its chain partners and achieving integral sustainability benefits through long-term cooperation.</p>
 <p>aandacht voor de samenleving</p>	<p>As a good neighbour, where necessary and possible, support initiatives by fellow locals to bring groups of people together, through the A-wareness Foundation, using knowledge, goods or donations.</p>

1.8 The quality system

All of A-ware's ripening and production sites are certified to a GFSI (Global Food Safety Initiative) standard, e.g. FSSC 22000, BRC and/or IFS.

Depending on the activities and products at the relevant A-ware sites, the sites are certified in accordance with GMP+, halal, kosher, grazing, SKAL, VLOG, product integrity and/or for vegetarian and vegan products and more.

1.9 General objectives

- Performing all activities in accordance with the law and legislation.
- Maintaining GFSI certificates and other claim and standard certificates required by customers.
- Retaining EU approval numbers (Z-oval) for all A-ware sites.
- Using the advanced central specification system for as many A-ware entities as possible.
- Excluding/managing *Listeria monocytogenes* risks for all product groups.
- Significantly lowering the amount of safety incidents.
- Demonstrable sustainability, by continually aligning operations so that people, the environment and animals are positively impacted.
- Designing and continually improving the SMART safety culture.
- Implementing a QDMS (Quality Documentation Management System) for all A-ware locations.
- Updating crisis management documentation
- Implementing customer satisfaction measures in a uniform fashion

1.10 Testing the quality policy

The company shapes the policy by setting out procedures, instructions, tasks, responsibilities and authorities in the quality management system. Where corrective actions, verification procedures, customers or internal audits indicate that operational improvements are necessary, these aspects are examined and evaluated, and sufficient resources and facilities are made available to improve and ensure food safety and product quality.

The results of the policy implemented are also evaluated on an annual basis by means of management reviews. Where necessary, the policy is then amended, or additional measures are taken. This means that the consideration for updating may also be of a technical, economic or legal nature.

1.11 Resources

Financial and human resources are provided by management in order to create and maintain the quality policy. A-ware management has the authority to make decisions and will make available requests for facilities necessary for the establishment, implementation and maintenance of the quality systems in a timely manner.

A-ware's view is that by complying with the above policy, safe, sustainable, honest quality products will be supplied that meet the requirements and expectations of our customers.

Management is responsible for safeguarding the specified policy. By signing this document, they also undertake to implement and continuously improve this policy.

Ondertekend voor akkoord:



Dhr. Robert van Ballegooijen
COO Royal A-ware