



Food Safety Management System Policy

AZORFISK aims to provide a service of quality, legality, authenticity and food safety, guaranteed through the implementation of the Quality and Food Safety Management System, in accordance with the IFS Food standard, in order to meet its requirements and continuously improve its efficiency, based on the satisfaction of its customers and other stakeholders.

Thus, AZORFISK has defined the guiding principles of its SGSA:

- To assume the growth and economic and financial sustainability of AZORFISK sustained by the optimisation of resources and processes, ensuring the efficiency and effectiveness of its performance.
- To guarantee the quality, safety, legality and authenticity of food, ensuring the identification and compliance with legal, regulatory and customer requirements.
- To ensure the assessment and control of Food Safety hazards through the implementation of good personal hygiene practices, HACCP (Hazard Analysis and Critical Control Points), manufacturing methodologies and compliance with internal and customer specifications.
- To promote a Food Safety Culture based on shared values, beliefs and standards, through information, training, involvement and awareness of all AZORFISK employees.
- To assess customer satisfaction, providing safe and quality products, satisfying their requirements and exceeding their expectations.
- To guarantee the transparency of the information and trust in the commercialised products provided to the client, ensuring their authenticity and legality.
- Promote the continuous development and team spirit of the employees, through appropriate training, enhancing skills for an effective performance of their functions and responsibilities, highlighting a culture of food safety of excellence.
- Establish appropriate internal and external communication with all stakeholders (employees, suppliers, customers, official entities and others) to ensure the management of incidents, contributing to the food safety of consumers.
- To assume a commitment of ethics and social and personal responsibility towards AZORFISK employees, through the promotion of internal initiatives.
- To prevent and minimise environmental impacts, promoting adequate management of industrial waste, preserving the rational use of natural resources and contributing to pollution prevention.

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