

## **Carbacid's Quality & Food Safety Policy**

**Carbacid is committed to delivering the highest quality food grade carbon dioxide and ensuring the safety of food ingredients for customers. Carbacid's Quality & Food Safety Policy encompasses the following principles:**

1. **Quality Assurance:** We adhere to stringent quality standards throughout our production and delivery process to give assurance that our products meet or exceed regulatory requirements and customer expectations. On-line analysers monitor the production process and on-line systems monitor the position of the delivery until it reaches the customer.
2. **Hygiene and Sanitation:** We maintain impeccable cleanliness and hygiene standards in all areas of our facilities, including tanks and tankers to prevent contamination.
3. **Compliance:** We strictly adhere to all relevant food safety regulations, industry standards, and best practices to uphold the trust of our customers and stakeholders. We continue to be FSSC 22000 certified.
4. **Training and Development:** We invest in the training and development of our employees to foster a culture of quality consciousness and food safety awareness at every level of the organization.
5. **Traceability:** We implement robust traceability systems to track the journey of our products from sourcing raw materials to distribution.
6. **Customer Satisfaction:** We are dedicated to meeting the needs and expectations of our customers by consistently delivering on time, in full and providing the highest quality products. We strive to provide responsive customer service.
7. **Environmental Responsibility:** We are committed to minimizing our environmental impact by reducing waste, conserving resources, and adopting sustainable practices.
8. **Communication:** We pride ourselves in a well-established system for communicating Food Safety and pertinent organisational issues internally and externally.
9. **Management commitment:** Top management is committed to providing a framework for setting and reviewing Food Safety objectives through regular management review meetings and stakeholder engagements.
10. **Continuous Improvement:** We continuously strive to improve our processes, products, and systems through regular assessment, accepting feedback, and encouraging and investing in innovation and new technologies.

**This Quality & Food Safety Policy serves as a framework for all employees and stakeholders to uphold our commitment to excellence and ensure the integrity of our products and processes.**