

Food Safety Policy

AGRO.VI. M. S.A. is based in Kalamata, Messinia Greece and was established in 1994. The company was mainly processing, packaging and distribution of Agricultural Products (Olive Oil, Olives, Figs), in accordance with applicable National and International Standards of Quality and Food Safety, with respect and responsibility towards the consumer and the Greek tradition.

Basic importance and commitment of **AGRO.VI. M. S.A.** but also the philosophy of each of its staff, is to provide its customers with products that fully meet their contractual requirements, including potential sensitive users, to comply with the relevant legislative and regulatory requirements as well as the recommendations of the competent authorities to achieve the quality objectives set by the parties concerned, regarding food safety, quality, as well as authenticity of the products.

The continuous improvement of Food Safety in all activities is considered an integral part of the company's business planning and objectives. In addition, total customer satisfaction and lack of complaints are vital to its sustainability.

To achieve the above, the Management of **AGRO.VI. M. S.A.**

- ✓ It has implemented a Food Safety Management System (F.S.M.S.) in accordance with the International Standard **ISO 22000:18, BRC, IFS** and the requirements of HACCP, which applies throughout the company for all activities that have an impact on food safety and the satisfaction of its stakeholders. The requirements of the Food Safety Management System are notified, implemented, and respected at all levels of operation and production.
- ✓ It continuously reviews and improves the technical specification of its products, where possible, as well as the effectiveness of its processes and by extension the entire F.S.M.S.
- ✓ It systematically invests in modern building infrastructure, productive equipment, and quality control equipment.
- ✓ It invests and provides the necessary resources for both internal communication and external communication for parameters affecting Food Safety.
- ✓ It sets measurable Objectives for Food Safety at the corporate level, at the operational level of Departments and/or Processes. These Objectives are established and evaluated as to the extent to which they are achieved in the context of the F.S.M.S. Review by the Administration of the Agency.
- ✓ It provides the necessary resources for the smooth and efficient operation of each Department.
- ✓ It invests in the continuous training, information, and training of its staff in order to promote Food Safety in all their activities.
- ✓ It monitors, measures, and evaluates the critical parameters of its Processes in order to ensure food safety and the satisfaction of its stakeholders.
- ✓ It monitors allergenic components so that they are used solely for the purpose they serve and sets its safeguarding processes.
- ✓ It shall ensure that it does not use or market genetically modified products and raw materials.

Adopting the principle of continuous improvement, **AGRO.VI. M. S.A.** recognizes and rewards teamwork as well as individual effort, invests in people and respects all interested parties.



AGROVIM

genuine
origin
authentic
taste

President of **AGRO.VI.M. S.A.**

Dimitris Gyfteas

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