

FOODYOUNG

FoodYoung Labs SA

Via Pian Faloppia 8
6828 Balerna
Switzerland

FoodYoung Labs SA specializes in the production of chocolate bars, muesli, protein bars, dried fruit mixes, pistachio paste, as well as frozen vegan gastronomic dishes based on vegetables. The production is carried out according to the Self-Control Management System (HACCP), operating in compliance with IFS standards. A serious commitment, to guarantee product safety and to support the company image in national and international markets.

QUALITY, SAFETY, LEGALITY, AUTHENTICITY AND INNOVATION

The objectives of FoodYoung Labs SA are:

- ✓ **Satisfy its customers** in terms of product and supply, continuously improve the quality of its products and processes starting from their possible proposals for improvement
- ✓ **Provide its customers with products with improved microbiological characteristics compared to the legal limits**, where present, guarantee the hygiene and healthiness of the products through prevention systems and control methods of the critical phases of the production process, ensuring the fulfillment of all obligations relating to the safety and legality requirements of the products, as well as its responsibility towards the health of the consumer by ensuring a high level of production and the maintenance of efficient and flexible production processes.
- ✓ **Optimize the relationship with suppliers**. This is in order to establish a supply system that ensures a reliable service over time both for the continuity of the characteristics required for supplies and for compliance with delivery times and methods and more generally capable of achieving the quality and business development objectives.
- ✓ **Spread the "culture of food safety and product quality"**: actively involve the second principles of ethics, the staff in the implementation of the food safety policy, spread within the company the objectives of food safety, safety and health of workers and the programs with which it intends to achieve these objectives. Pursue the constant growth of competence and efficiency and effectiveness of its work. Staff are therefore required to comply, for the activities under their responsibility, with the provisions of the Food Safety Management System, including the documentation connected to it (procedures and operating instructions) and to carry out the required registrations.
- ✓ **Consolidate and improve its position on the market** to allow constant growth and innovation of the company with an increase in profits and the development of new products.
- ✓ **Always be informed about new scientific and technical**

developments also by consulting industry codes of ethics;

✓ **Be inserted into the social fabric** in which it finds itself by always creating new employment opportunities and making every effort (with the adoption of new techniques and avoiding waste) to respect the environment and nature, making itself increasingly responsible towards environmental problems. Integration into the social fabric is also achieved by giving importance to the ethical aspects and impacts of one's activity as well as to the hygienic-sanitary ones and by implementing a policy against sabotage and tampering with food.

✓ **Develop a Vulnerability assessment plan and define a mitigation procedure** through Food Fraud and Food Defense plans based on risk assessment.

The pursuit of these objectives can only take place in a context of Total Quality, which is why FoodYoung Labs SA has decided to implement a Food Quality Management System compliant with the IFS FOOD standard in compliance with legislative, environmental and ethical requirements, guaranteeing its customers compliance with product requirements by adopting the analysis of health and hygiene risk, the control of critical points and Good Manufacturing Practices (GMP) and/or Prerequisite programs. Furthermore, FoodYoung lab follows a product production and management strategy according to quality criteria that guarantee the consumer the NON-GMO requirement and through the use of suitable and authentic raw materials, carrying out a careful selection of suppliers.

The Management undertakes to

- ✓ Support and disseminate the food quality policy in each company department/structure;
 - ✓ Guarantee a healthy and safe environment for its workers.
 - ✓ Promote interactive communication: element that defines a flow of structured information both inside and outside the Organization, to ensure effective control of risk factors;
 - ✓ Define specific objectives by sector and achievement indicators
 - ✓ Perform periodic monitoring of results;
- Identify opportunities for improving products and services.

Balerna,

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The Management 