

Food safety policy

We declare our commitment to:

Our values

CARPO's product safety criteria meet and exceed the CUSTOMERS' expectations and the requirements of the Legislation.

With respect to staff and the environment

Respect for staff and the environment constitutes the basis for our effective operation.

Respect for the environment and its protection, as well as the sustainability of the areas where raw materials are produced, are integral parts of our philosophy, design, and daily operation.

Communication

Establishing communication channels with Authorities, CUSTOMERS, Suppliers, Staff, Management, and other interested parties helps to continuously update and improve the system within the constantly changing operating environment.

Food Safety

The implementation of a Food Safety Management System (FSMS), in accordance with ISO 22000 standards, provides a framework for setting and reviewing food safety objectives.

This goal is achieved through the company's continuous efforts to:

- Implement the requirements of the FSMS consistently in all organizational activities.

- Select and continuously evaluate suppliers based on the safety of their products.
- Maintain facilities and equipment that meet the specifications for the safe production and storage of the company's products.
- Adhere to strict staff personal hygiene rules.
- Adhere to cleaning and disinfection programs and pest control.
- Supporting other relevant management roles to demonstrate their leadership as it applies to their areas of responsibility.
- Provide continuous guidance and support to staff and ensure their professional competence in food safety, continuously fostering a food safety culture.
- Provide the necessary resources for the implementation of the Food Safety Management System.

Continuous improvement & development

Through the continuous monitoring and review of the objectives of the FSMS, monitoring legislation and technological advancements, and the involvement of all of us, we create the appropriate conditions for the continual improvement of CARPO.

With respect

Senior management



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