

FOOD SAFETY POLICY EDITION 02

LMS NATURAL CASING, S.L. is a company that pertains to the meat industry and is focused on the manufacturing, importation and exportation of natural casing for the sausage making industry. Their activity it is developed since 2001 and characterized by supplying safe and high-quality products to their customers.

LMS NATURAL CASING, S.L. is aware of possible food health risks that can be generated during the elaboration processes, so it has a Food Safety Management System based on international standards according to FSSC 22000.

Due to the commitment LMS NATURAL CASING, S.L. has with Food Safety, from General Management, and through this Food Safety Policy, wants to convey all the staff, and all related people with us and our products directly or indirectly, our principles of commitment regarding the development, implementation and continuous improvement of Food Safety Management System.

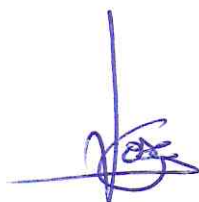
With the implementation of this system it is intended to:

- To provide the necessary to achieve the complete customer satisfaction and commitment with Food Safety.
- To satisfy at any time the applicable requirements, including the compliance with legal, regulatory requirements, as well as customer specifications that ensure Food Safety.
- To raise awareness about, at all times, a process has to be reviewed step by step and in this way evolution to achieve a continuous system improvement.
- To raise awareness of the sustainability and environmental responsibility of LMS NATURAL CASING, S.L. and its workers through the rational and sustainable use of resources and the manufacture and use of products based on the renewable raw materials.
- To raise awareness regarding ethical and professional responsibility in each and every worker in LMS NATURAL CASING, S.L. in respect to the achievement of safe food.
- To establish communication channels, internal and external, that allow to respond to the demands of information related to the Food Safety System.
- To establish actions and programs oriented to the prevention and detection of possible food risks, based on the APPCC system and to take the necessary measures to alleviating the consequences from them and their repetition.

- To establish the necessary resources to prevent the pollution that derives from its activity while focusing its efforts on minimizing the generation of waste in order to decrease environmental impact as much as possible.
- To establish the necessary measures to eliminate, and when not possible, prevent occupational hazards by implementing the corresponding improvement measures and taking into consideration all those aspects necessary to ensure the safety and health of people at work.
- Ensure that all personnel involved in food safety have the necessary skills and training.

In order to comply with the Food Safety Policy, measurable objectives are defined, which are periodically reviewed, as well as the policy, for its continuous adaptation to the requirement and quantification of its effectiveness.

This policy is communicated to the entire company and is exposed in a visible place of the organization and available to interested parties who request it.

A handwritten signature in blue ink, appearing to read 'Jose Manuel Solera Lopez'.

José Manuel Solera López.

En Terancón a 30.12.2022