

## QUALITY POLICY – BAXT GRUPPEN

We shall serve our customers with food products that are safe and that meet our own and our customers' expectations for quality. The products shall be subject to good routines for quality control at all stages.

We shall always comply with applicable laws and regulations in all interaction with customers, employees, suppliers, and other partners.

Quality work is a core area of the business and shall contribute to meeting the market's expectations of us and to making us a good workplace.

Management has the overall responsibility for ensuring that the quality policy is known, understood, and complied with by all employees, and shall ensure the necessary training, resources, and objectives for quality and food safety.

All employees are responsible for following applicable procedures, reporting nonconformities, and actively contributing to improvements in quality and the food safety culture.

Specifically, we commit to:

- working preventively through a living quality management system in accordance with the FSSC 22000 standard, which is continuously reviewed and improved
- communicating necessary information and providing good training to employees regarding food safety work. For this purpose, the business shall have sufficient resources and competence
- carrying out risk analyses, internal audits, and management review to ensure that the system is effective and up to date
- monitoring suppliers and raw materials so that products are safe, traceable, authentic, and in compliance with specifications
- handling customer complaints and nonconformities in a structured manner to prevent recurrence and strengthen customer confidence
- developing, and following up on the results of, concrete objectives for Quality. These shall be communicated to employees at staff meetings and otherwise on an ongoing basis throughout the year.



Lars Mølbach  
Managing Director

