

QUALITY & FOOD SAFETY POLICY

The Quality and Food Safety Policy of BLENDHUB, determines the principles on which it bases its actions and decisions in terms of Quality and Food Safety, aligned with the organization's purpose as a **design, blending and packing of powdered functional ingredients for food industry**. Blendhub's main objective is to be recognized and accepted nationally and internationally as a serious and innovative company, always with competitive and fair prices that meet the expectations of our customers.

As a means of achieving recognition and guaranteeing the quality of its products and services, the organization has implemented an integrated Management System in accordance with the **ISO 9001, ISO 22000 and FSSC 22000 Standards**.

The principles on which BLENDHUB bases its integrated Food Safety and Quality Policy are:

- To create a culture within the organization that allows us to anticipate the needs of our customers.
- To provide the organization with the appropriate mechanisms to establish and achieve quality and food safety objectives.
- To involve all members of the organization in the development and continuous improvement of BLENDHUB Management System.
- To monitor compliance with legal and regulatory requirements that affect their activity.
- To maintain optimum levels of cleanliness and hygiene to ensure the sanitary quality and safety of our products.
- To offer its customers and suppliers extrinsic and intrinsic traceability and safety, from the arrival of raw materials into our facilities up to the delivery of finished products.
- To continually encourage the innovative spirit, which is demonstrated in the permanent updating of our material resources, the constant use and optimization of new technologies and the training of our human team.
- Maintain a transparent, fluid and effective communication with suppliers, internal and external customers, competent authorities and any interested party so that the necessary information is available throughout the food chain.
- Promote a "food safety culture" by increasing awareness and improving all members of the organization behavior.
- To guarantee compliance with Halal requirements, optimizing the safety and quality of food produced under Halal certification.
- To ensure compliance with Kosher requirements, optimizing the safety and quality of food produced under Kosher certification

BLENDHUB's Management commitment to quality and safety, extends to all the people who form part of its organization, in a degree of responsibility that affects each one according to their tasks and with the function or position they hold in the organization.

Henrik Stamm Kristensen

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