

## **IFS PRODUCT ASSURANCE POLICY MEDITERRANEAN FRESH CONSULTING, S.L.**

**MEDITERRANEAN FRESH CONSULTING, S.L.** A company dedicated to the commercialization of fresh fruits and vegetables, adapting to market circumstances and trends, has added value to its activity by carrying out all its operations under the IFS Broker V3 standard, and any other applicable standard.

For this, the company's management promotes a system always focused on continuous improvement and customer focus, as well as an effort to improve management through the quality objectives that we set for ourselves.

The company bases its activity on criteria and values such as:

1. Implementation of a food safety and quality management system based on the IFS Broker standard in its version 3.
2. Guarantee that all our products are made in facilities with adequate means and work environments, guaranteeing compliance with the regulations and laws that affect food production and the workers of our suppliers.
3. Ensuring compliance with the specifications and quality standards set internally for our suppliers or set by our customers.
4. Carrying out a rational use of the natural resources used (raw materials and energy) applying sustainability and environmental policies, facilitating, promoting and promoting the reduction of the impact of its activity on the environment by promoting recycling, as well as recovery on the part of its suppliers of all the resources that are possible during the elaboration of the products that are later commercialized by our company.
5. Commitment and effort to guarantee high standards of food quality, safety and innocuousness, as well as to guarantee their authenticity, for all the products that are marketed, counting for this on a staff that is involved and aware of the importance of their commitment to the culture of the quality and safety of the product.
6. Focusing its activity towards continuous improvement by training its staff to inculcate product quality criteria, dealing with customers and other interested parties as best as possible, always respecting professional and personal ethics, in order to improve their skills. in the environment of their workplace and gain greater knowledge on general issues, risk prevention, environmental protection and sustainability, as well as quality and food safety.
7. Always attend to and identify the needs of customers, creating adequate feedback that favors the fulfillment of their requirements, as well as the suggestions made to achieve high satisfaction with the service and products that the company provides them.
8. Promote the participation of all company workers for problem solving and continuous improvement as well as promoting the involvement of suppliers and subcontractors so that they obtain an awareness based on continuous improvement, compliance with legal requirements and required by MEDITERRANEAN FRESH CONSULTING, SL

The company commits its work experience in the sector and the resources at its disposal to guarantee this Quality Management and Food Safety Policy and any other requirements that are subscribed related to quality, the environment and food safety.

This Policy is reviewed periodically for its continuous adaptation and communicated to all interested parties (all internal personnel or others who participate in our processes, suppliers and clients) for their knowledge and participation in it and will be and is developed in specific objectives for each department involved.

In addition, MFC makes this quality policy available to the public and interested parties.

Vila-real, May 03, 2021

Signed General Manager

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