

## INTRAPAK S.p.A.

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## Quality and Food Safety Management System Policy

Our company's general objective is to achieve customer satisfaction through the timely and punctual delivery of products that comply with specified requirements and are free from defects and any kind of contamination.

Top Management considers Quality and Food Safety to be strategic factors under its direct responsibility, to be managed in a perspective of continuous improvement through risk-based thinking, with the full involvement of all company personnel.

In this context, Intrapak has set the **continuous improvement of the Quality and Food Safety Management System** as a primary objective in order to further strengthen its organization, raise the quality standards of its activities, and adequately address market needs and expectations.

Top Management commits to providing the infrastructures, technical skills, human resources and financial resources necessary to ensure that all company processes are carried out in compliance with ISO 9001 and the FSSC 22000 standard.

The various Company Functions shall consider themselves fully responsible for the application of the Quality and Food Safety Management System in every area of the Company and shall make optimal use of the human and technical resources available to them in order to achieve the objectives set by Top Management.

To achieve these objectives, everyone shall comply with the established criteria and the requirements contained in the QFSMS documentation. Intrapak believes that these objectives can only be achieved through a joint effort by all those working in the company and, to this end, promotes, develops and supports the following activities:

- minimizing environmental impact through the use of sustainable technologies and materials;
- achieving full customer satisfaction through a careful analysis of customer needs and the context in which they operate;
- actively involving all personnel through continuous information and training activities on the company culture for Quality, Food Safety and the technologies in use;
- involving suppliers to ensure quality and food safety throughout the entire supply chain;
- promoting the continuous improvement of products and processes through in-depth knowledge of operating cycles and data analysis;
- pursuing increasing automation and technological innovation to improve the reliability of processes and products;
- defining and strictly complying with operating and control procedures;
- ensuring maximum delivery punctuality;
- maintaining a high production capacity;
- minimizing waste at every stage of the process;
- applying and complying with the HACCP methodology for the control of risks and contamination in products intended for the food sector and for human consumption;
- complying with all applicable national and international regulations;
- continuously updating and improving the Quality and Food Safety Management System in order to effectively respond to the evolving needs of customers.

The adequacy and continued suitability of this Policy and of the macro-objectives referred to herein are reviewed annually during Management Reviews and when defining new quality and improvement objectives.

Top Management also commits to communicating this Policy to all interested parties and assumes responsibility for the effectiveness of the Quality and Food Safety Management System in relation to the context in which the company operates.

Inverigo, 24/02/2026

Alberto Pedretti - Board  


Matteo Pedretti - Board  
