**Intrapak S.p.a.**
Via Imprenditori della Valsorda, 20
22044 Inverigo (CO) Italy - T. +39 031 562 1650
C. F. / Reg. Imprese di Como 00851110155
P.iva IT00697360964 - R.E.A. CO333853
Cap. Soc. € 1.000.000,00 i.v.
intrapak.it - intrapakspa@intrapak.it
PEC: intrapakspa@pec.intrapak.it

# Quality and Food Safety Management System Policy

Our company's overall objective is to satisfy its customers through the timely and punctual delivery of products that comply with the specified requirements and are free from defects and from any kind of contamination.

Management considers Quality and Food Safety to be strategic factors under its direct responsibility, to be managed with a view to continuous improvement through risk assessment (Risk-Based Thinking), with the full involvement of all company personnel.

To this end, Intrapak has set the **continuous improvement of its Quality and Food Safety Management System** as a primary objective, in order to further strengthen its organisation, raise the quality standard of its activities and adequately meet the needs and expectations of the market.

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

The various Company Functions must feel fully responsible for applying a Quality and Food Safety Management System in every area of the Company and must make optimal use of the human and technical resources available to them in order to achieve the objectives set by Management. To achieve these objectives, everyone must commit to complying with the established criteria and with the requirements contained in the QFSMS documentation. Intrapak believes that these objectives can only be achieved through the joint effort of everyone working in the company and, to this end, promotes, develops and supports the following activities:

- *minimising environmental impact through the use of sustainable technologies and materials;*
- *achieving full customer satisfaction through careful analysis of customers' needs and of the context in which they operate;*
- *actively involving all personnel through ongoing information and training on the company culture of Quality, Food Safety and the technologies used;*
- *involving suppliers so that they guarantee Quality and Food Safety throughout the 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 punctuality of deliveries;*
- *maintaining a high production capacity;*
- *minimising 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;*
- *constantly updating and improving the Quality and Food Safety Management System in order to respond effectively to customers' ever-changing needs.*

The adequacy and continuing suitability of this Policy and of the general objectives referred to herein are verified annually during the Management Reviews and when new quality and improvement objectives are defined.

Management also undertakes to communicate this Policy to all interested parties, taking responsibility for the effectiveness of the Quality and Food Safety Management System with respect to the context in which the company operates.

Inverigo, **24/02/2026**

*Alberto Pedretti – **Board***

*Matteo Pedretti - **Board***