

The Management has established this corporate policy as a commitment to food safety, quality, legality, and product authenticity, formalising the fundamental principles and general guidelines that govern it, in compliance with the applicable legislation.

To safeguard the quality, safety, and wholesomeness of its products, CARPINETO SRL adopts a company management system certified according to the IFS standard, as a fundamental tool to achieve its objectives.

The company identifies the following strategic points in the Quality and Food Safety Policy to be pursued with absolute priority:

- The introduction into the commercial network of products that meet regulatory, authenticity, and food safety requirements, with high-quality and hygienic standards.
- Customer satisfaction to be achieved through full compliance with requirements and their needs.
- The development of a strategic plan for the development and continuous improvement of food safety culture involving all areas of the production site at all levels.
- Environmental sustainability through the adoption of production systems that respect the territory, paying attention not to disturb the optimal conditions for maintaining the balance of the natural ecosystem.

The Top Management also adopts the following strategies to achieve increasingly higher quality and food safety standards:

- Maintaining a good corporate image through cleanliness and hygiene of all plant premises and personnel, transport means; technical quality, presentation, correct product preservation.
- Preparation of a mitigation plan for FOOD DEFENCE (to reduce the likelihood of malicious acts, limit the impact and consequences of such attacks, protect the company's brand reputation, reassure consumers, public opinion, and the press that appropriate measures are in place to protect consumers, comply with international requirements, and encourage the work of business partners) and for FOOD FRAUD.
- Responsibility of Suppliers and consolidation of collaborative relationships with them to ensure the continuous supply of raw materials that meet the agreed standards, also concerning new requests on the prevention of possible food fraud.
- Request for increasingly higher quality standards from its suppliers.
- Use of raw materials with high-quality characteristics not derived from GMO materials.
- Planning of company activities to make business processes more efficient.
- Specialisation and training of internal production personnel and individual responsibility for product quality and safety.
- Involvement of employees in the continuous improvement of the process and product, respecting ethical and safety principles within the company.
- Speed and accuracy in order fulfilment.
- Compliance with current laws and regulations.
- Correct application of the Self-Control Plan (Prerequisites, HACCP) and management of CCPs.
- Measurement of the adequacy, compliance, and effectiveness of the Quality and Food Safety Management System through internal and external audits and third-party audits conducted by Certification Bodies, official control bodies, as well as by Customers.
- Availability and visibility of records, data that constitute objective evidence of product quality and operational control over safety carried out by the company.
- Continuous monitoring of the service offered to the Customer, to achieve its improvement.
- Ensuring that the processing and packaging process takes place under fully controlled conditions, and in environments that guarantee compliance with product requirements.
- Statistical analysis of data relating to sampling carried out on raw materials and/or finished products, data relating to pest monitoring, and those relating to the quality of the product supplied to the customer.
- Definition of ever-new measurable objectives for greater involvement of all personnel.

Regarding the last point, the company intends to pursue the following primary objectives for the year 2025:

Product Safety Objectives:

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- Ensure SO₂ compliance.
 - Ensure food safety by conducting product analyses for allergen detection.
 - Reduce the risk of contamination from foreign bodies (glass).

Quality Objectives:

- Keep qualitative product complaints to a minimum.
- Expansion of the barrel cellar and new structure for customer reception at the point of sale.
- Implementation of the QUALIWARE management system for managing the production process.
- Achievement of Equalitas certification.

The above cannot disregard the following values:

ETHICS:

- Compliance with various National Collective Labour Agreements (CCNL).
- Good relations with the RSU (Unitary Workplace Union Structure).
- No discrimination based on age, gender, religion, or political opinion.
- Verification of contractors for employee regularity.
- Corporate welfare.

FAIRNESS:

- Compliance with laws (written and unwritten) to create trust relationships with all stakeholders to achieve a better reputation.

SUSTAINABILITY AND ENVIRONMENTAL RESPECT:

The company is certified Viva and ISO 14001 and, in this regard, has the following primary objectives:

- Reduction of atmospheric emissions.
- Proper waste disposal management.
- Discharge of wastewater in compliance with current regulations.
- Reduction of noise impact.
- Protection of the surrounding environment from potential degradation in line with its organisational and operational context.
- Prevention of negative environmental impacts.
- Communication to interested parties, including the local community, of specific activities carried out in environmental protection.

WORKPLACE SAFETY:

To reduce accidents and workplace incidents, the company has trained personnel and provided them with the necessary Personal Protective Equipment (PPE).

This policy is communicated at all levels through posting within the company and dissemination via a meeting with staff and to all stakeholders through publication on the company's website. All personnel are called upon to participate, in relation to their competencies, in achieving the company objectives set out in this declaration.

Greve in Chianti, Jan.27th,25

MANAGEMENT