

# Policy for food safety

As part of the commercial agreements concluded with partners in the food and beverages sector, KOINÈ SpA is committed to comply with storage and transport conditions in accordance with the rules contained in the HACCP Regulation 852/2004 of the European Community and in ISO 22000:2018 Regulation.

This principle involves in particular

- to ensure hygiene, cleanliness and healthiness of storage areas
- to take care of the hygiene of personnel handling with products belonging to the food chain
- to identify the critical points of the processes concerning the management of food products and keep them under control
- if required, to maintain controlled temperature and humidity conditions during storage and transport phases

For this reason KOINÈ SpA has drawn up and spread the operational and control procedures necessary to guarantee the food hygiene of stored goods, in particular with regard to the prevention of microbiological contamination phenomena.

With this in mind, we intend to offer ourselves as a qualified and reliable partner for the storage and transport of products and materials included in the food supply chain.

Andrea Toccafondi  
President of Administration Board of KOINÈ S.p.A.  
July 2019

  
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The undersigned Maura Sartore, as CEO of Koinè Spa, hereby confirms this Policy with effect from

22/09/2020

