

# QUALITY AND FOOD SAFETY POLICY

A Multiwines LDA., considers quality and food safety as the base principals of its industrial and commercial strategy. Thus, assuming the following principals:

- Guarantee food safety in all its products, with authenticity recognized quality and customer oriented, complying all legal, regulatory and statutory requirements, as well as internal established procedures;
- Maintain the quality and food safety management following legal and IFS Food requirements, promoting their constant improvement;
- Involve all areas and employees of the company, promoting a Culture of Safety and a healthy work environment, which focuses on safety, food safety and health at Work, based on values, beliefs and norms shared through training, information, involvement and awareness;
- Invest in training and other necessary means for the professional development of its employees, seeking satisfaction, motivation and integration in their jobs;
- Respect human rights, ethical principles and social responsibility with employees, customers, suppliers and the community in which Multiwines is integrated;
- Prevent and minimize environmental impacts of the company's activities, promoting responsible and sustainable use of natural resources;
- Invest in increasing the efficiency of the entire company, ensuring competitiveness, success and economic and financial sustainability.

This Policy is appropriate to the organization's reality, based on a perspective of continuous improvement of the food safety management system. To this end, it is supported by measurable objectives, communicated, implemented and maintained at all levels of the organization.

The quality and food safety policy is reviewed annually by the Management board, ensuring that it remains adequate to the reality of Multiwines Lda.

The Management,  
11/08/2022



**Multiwines, Lda**  
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