

## QUALITY AND FOOD SAFETY POLICY

**PQSA** 

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Multiwines Lda., intends to be a company of reference in the National and International markets in the production, bottling and commercialization of wines. Thus, assuming the following principals:

- Guarantee Food Safety in all its products, with authenticity, recognized quality and customer oriented, authenticity, complying with all legal, regulatory and statutory requirements, through procedures, methodologies and infrastructures that guarantee this safety;
- 2. To implement a Culture of Continuous Improvement, based on communication, participation and transparency of all Stakeholders;
- 3. To promote a Food Safety Culture, based on internal values, beliefs, standards and behaviour, shared through training, information and awareness-raising among all those involved;
- 4. Invest in training and other necessary means for the professional development of its employees, seeking satisfaction, the development of skills, integration, accountability and the promotion of team spirit;
- 5. Ensure procedures to minimise Fraudulent behaviour;
- 6. Respect human rights, ethical principles and social responsibility with employees, customers, suppliers and the community in which Multiwines is integrated;
- 7. Prevent and minimize the environmental impacts of the company's activities, promoting responsible and sustainable use of natural resources;
- 8. Invest in increasing the efficiency of the entire company, guaranteeing competitiveness and success.
- Actively contribute to the preservation of the environment by incorporating environmental concerns into their decision-making processes.
- 10. Commitment to being a more sustainable and resilient company for future generations, endeavouring to integrate sustainable practices into all areas of activity.

The Management is aware of the importance of Quality and Food Safety for the success and improvement of Multiwines, and to this end is committed to maintaining of the SGQSA Certification, with the objective of complying with the requirements of the IFS FOOD standard, as well as with the requirements of clients and other stakeholders, providing the necessary resources for this purpose.

The Management,

11/10/2024