



POLICY **in the field of quality** **and safety of food products of LLC "SCHEDRO"**

The activities of our Company are based on the principles of quality and safety of products, which every employee must be guided by:

1. Continuous improvement.

We constantly demonstrate improvement of all business processes and the Management System, using international standards in the field of quality and food safety as a tool to meet the requirements and expectations of all stakeholders.

2. Legality and transparency.

We are an honest manufacturer, we respect all the norms and rules of the Legislation of Ukraine, focusing on the requirements and preferences of consumers, we comply with all applicable sanitary and hygienic standards in the production process.

3. Readiness for changes.

We are ready for change, support innovation and organizational changes necessary to improve the quality and safety of products and, accordingly, the efficiency of the Company as a whole.

4. Innovative approach.

We ensure the renewal of the product range, production and sales technologies by improving approaches to managing innovation activities to gain competitive advantages.

5. Effective Communications.

We involve all personnel in interaction and active participation in the management of food quality and safety by implementing appropriate motivation and training. We establish and maintain mutually beneficial partnerships with suppliers, consumers and other stakeholders.

Focusing on the principles of quality and safety, the Company's management has identified the following priorities:

- Reduce the likelihood of reputational and commercial risks by ensuring food quality and safety standards.
- Continuously review the Management System to effectively and efficiently manage risks and opportunities associated with changes in products, processes, technologies and other factors of the enterprise context.
- Ensuring an appropriate level of food safety and quality by implementing, maintaining, continuously improving and certifying an effective and efficient management system in accordance with the requirements of ISO 9001, ISO 22000 standards.
- Protecting the product from possible negative impacts of the production environment through continuous monitoring, including regular trend analysis and performance assessment, and timely review of all management measures.

- Continuously improving the level of food safety culture among the Company's personnel by defining, implementing and evaluating the effectiveness of achieving goals in the field of food quality and safety culture;
- conducting regular training, encouraging feedback and employee engagement, and establishing communication within the Company regarding quality culture and product safety issues.
- Continuous improvement of the Company's strategy to reduce food loss and spoilage both within the Company and in the supply chain.
- Improving logistics services for storage and delivery of products to customers.
- Maintaining leadership in the B2B market in its industry through market needs analysis and continuous improvement.
- Sales leadership in key positions of the B2C market in Ukraine, increasing market share in network retail through constant confirmation of product quality and safety.
- Updating the brand platform of the Schedro brand: original recipes from brand chefs, unique ingredients, forming an emotional connection between consumers and Schedro products through communication and packaging.
- Synergy of business areas - development of related product categories.
- Increase in the market share of foreign economic activity sales to 25% of the Company's total portfolio.
- Supporting the stability of supplies of raw materials, ingredients and packaging of high quality and safety.
- Regular training and improvement of personnel competence. The Company's management undertakes to implement this Policy and provide the resources necessary for its implementation.

Director of LLC "SCHEDRO"

M.V. Scherbina