

# Food safety, quality and nutrition policy

## Purpose and Scope

This document defines the Food safety, Quality and Nutrition Policy of Atria Group (“Atria” later).

This Policy applies to all the people and operations within Atria. The framework for the policy is defined in international quality and food safety standards such as ISO 9001 and FSSC 22 000.

Our vision is to create inspiring food for every occasion. For us good food means paying attention to the expectations set for the entire food chain as well as commitment to meeting all the statutory and stakeholder requirements set for our business and our products.

In response to the changing needs of our customers, we are committed to continuously developing our product range, improving our processes and our operating system. In all our activities, product safety is a priority. We are committed to ensuring that the necessary resources are always available to ensure product safety.

As this policy provides the frame for setting targets for the quality of our operations, we are committed to communicating our performance annually in the corporate responsibility report.

## References

Atria Sourcing Policy

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## Approval:

Atria Food safety Quality and Nutrition Policy is approved by the CEO. It is reviewed annually by the Safe Atria Quality steering group and possible changes are approved by the CEO at the AGMT meeting as part of the management review of food safety and quality issues.

**Target audience:** Public, all employees

**Approval date:** 28 March 2019

**Review date:** 20 January 2021



## Safe and high-quality raw materials

Special attention is paid to the quality of the raw materials used in our products. Raw materials are purchased from approved suppliers according to our sourcing policy. The quality, safety and purity of the raw materials, as well as their suitability for production, are always ensured in the product development stage and before use in production.

We actively monitor the legislation and official recommendations related to raw-materials and additives. We take consumers' expectations into account regarding the different sustainability aspects of the raw materials we use as well as the responsible use of additives in our products.

We respect our customers' requirements regarding the sustainability aspects of the raw materials used in our products. We outline our commitment to each individual sustainability aspect in separate statements. In addition, our different business areas may have their own sustainability, food safety and/or nutrition statements with respect to the use of certain raw materials.

## Responsible production

Atria's production plants and food processing processes follow international hygiene requirements and standards. All of Atria's production plants have a food safety management system compliant with the FSSC 22 000 standard or an equivalent standard.

The food safety management system includes self-monitoring, which ensures the proper functioning of processes and the safety of products for consumers. The self-monitoring system is based on the Hazard Analysis Critical Control Points (HACCP) risk management system and its prerequisite programmes. The prerequisite programmes consist of statutory and standardised procedures for ensuring good hygiene practices (GHP) and good manufacturing practices (GMP) and monitoring their implementation.

We are committed to taking care of our employees' ability and skills to work in food production. Careful recruitment, job orientation and regular training ensure our employees' competence in the dynamic working environment.



## Nutrition

We understand our responsibility towards consumers and public health, and this is also considered in our product development. All product development work is based on finding an optimal balance between consumer preferences and nutritional features and developing food solutions that make consumers' daily lives easier.

Our goal is to provide consumers with nutritious, healthy, tasty and practical food. This is what it means to us at Atria:

Nutritious	Healthy	Tasty	Practical
<ul style="list-style-type: none"> <li>• We know the nutritional recommendations, monitor the research in the field, and use this competence/ understanding in the development and production of our products.</li> <li>• We offer consumers nutritious alternatives suitable for various mealtimes, including raw materials for meals, as well as snacks and convenience food.</li> <li>• We state the nutritional content of our products in a way that is easy for consumers to understand.</li> </ul>	<ul style="list-style-type: none"> <li>• Our products are the corner stones of a healthy and varied diet. We also offer a range of delicacies.</li> <li>• We promote and help consumers to put together a nutritious and healthy diet.</li> </ul>	<ul style="list-style-type: none"> <li>• We know the tastes of consumers.</li> <li>• We use consumer surveys to ensure that the tastes are acceptable to consumers.</li> <li>• We deliver our promise of great taste.</li> <li>• We ensure that our product quality is consistent.</li> </ul>	<ul style="list-style-type: none"> <li>• We know the consumers' everyday challenges at different stages of life and develop solutions to suit them.</li> <li>• Our products ease for everyday life and enable better mood mealtimes.</li> </ul>

## Satisfied customer and consumer

We focus on our customers and consumers and we strive to meet their needs and expectations every time. Our responsibility is to provide them with sufficient and relevant product information to support their choices.

To ensure the quality, nutrition and safety of our products throughout their life cycle, we maintain a system for tracing raw materials, ingredients, manufacturing processes and end products. Thanks to the traceability system, we can openly provide more information on the origin of our products to consumers.