

RL001 - Quality and Food Safety policy



The quality and safety of its products are an indispensable standard for VOG Products.

In the pursuit of these aims, we recognise as a strategic objective to guarantee the quality and food safety of all the products we produce and distribute in our markets for our customers, which is why we are committed to continuously improving and updating all activities involved in the development and implementation of quality and food safety systems, standards and practices.

The following principles underpin VOG Products' commitment to quality and food safety:

- Meet all regulatory requirements for quality, authenticity and food safety, including mutually agreed customer requirements for quality and food safety.
- Through the implementation of an integrated quality management system according to ISO 9001, BRC, FSSC22000, Kosher, HALAL, BIO and the HACCP system, we aim to achieve all company objectives and to ensure continuous improvement of food safety and quality systems in the future.
- We verify our management systems through internal and external audits.
- We promote and support a plan for continuous improvement of the food safety culture and site quality at all levels.
- We involve the entire supply chain in maintaining and improving the safety, legality and quality of the products produced.
- We adopt mitigation plans for Food Defence and Food Fraud;
- We adopt effective regulatory update systems and personal training.
- We communicate quality and food safety requirements to employees, co-workers, consumers, customers and key stakeholders impacted or affected by VOG Products' quality and food safety management systems.

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