



SAFEGUARDING QUALITY
DRIVING GROWTH

QUALITY & FOOD SAFETY policy



WE MAKE FOOD MATTER
www.solina.com
May 2025

PURPOSE OF THIS POLICY

Above anything else, people expect high-quality, safe food in which they can have full confidence.

This is our purpose at Solina:



We make food matter for people and the planet to be the leading partner constantly rethinking culinary food solutions and products



This starts by bringing safe food solutions and high quality products & services to our customers- in the food industry, food service, and butchery sectors- and consumers. Importantly, that means we pursue the highest quality and food safety standards at every step, from design to final delivery.

Quality and Food Safety is a personal accountability for each and every one, at all levels of the company. In our activities, at all times; by adopting the right behaviors and mindset and applying properly our standards, we are putting our customers & consumers at the paramount level.

Our QFS “Safeguarding Quality, Driving growth” is based on 4 pillars.



01. ENSURE FOOD SAFETY & COMPLIANCE

On a day-to-day basis, we commit on design, development, sourcing, manufacturing, distribution, and final delivery of our products and services that respect current regulations and standards all over the world.

We define Solina Standards locally implemented, following scientific progress and regulation evolutions, while anticipating and managing trends and emerging risks, by leveraging partners expertise.

Our Food Safety management system implemented in all our Solina manufacturing sites is in line and certified against the GFSI recognized standards & certifications.

We continuously engage our teams, our vendors (with a clear focus on the raw materials & packaging ones) and partners in this common target.

02. SATISFY CUSTOMERS & SUPPORT GROWTH

Consumers are increasingly mindful of the links between food, personal health and a sustainable natural environment, leading to a shift in eating habits: people increase their intake of nutritious ingredients, look for transparent labels, etc. In short, people desire food they understand and trust.

Our teams take on these challenges & listen carefully to customers and consumers to innovate and improve our food solutions and services.

We also build a quality by design approach for new products and product changes to ensure we achieve consistent 'first time right' on all food solutions attributes.

More specifically, numerous validations are carried out before placing something on the market. This guarantees we meet the Quality & Food Safety expectations and requirements of our various customers and their consumers.

Merger & Acquisition (M&A) and Integration plays an important role in the growth of Solina. To avoid unforeseen non-Quality, Food Safety and Financial cost and protect the Business, a streamlined and harmonized Quality & Food Safety M&A and Integration process is in place with Quality and Regulatory teams involved from the start of the M&A process. The teams are reviewing the Quality & Food Safety standards of the company to ensure alignment with Solina standards and prepare ad hoc actions post transaction as needed.

03. PERFORM & IMPROVE

Control and analytical plans are implemented to verify the conformity of our food solutions with regard to food safety and product regularity. This means we carry out multiple quality controls throughout a food solution's lifecycle: from the reception of raw materials to the delivery to customers or stores.

Solina is evolving in a volatile and challenging environment, therefore we need to adapt and strengthen our standards, processes and ways of working to improve our operational performance and create value for our customers.

We leverage our strong digital transformation and data analytics program to empower our continuous improvement plan, while fostering on internal & external collaboration.

04. BE AN EXPERT, ACT AS A LEADER

STRENGTHEN THE EXPERTISE AND

LEADERSHIP: Training everyone, raising awareness, ownership and capabilities to be able to take the right decision, to be able to identify the needs and ask for help when required to reach our QFS objectives. Because there is no food company leadership without strong quality leadership.

With our Solina Quality & Food Safety related policies, we not only ensure food safety and compliance with current regulations and standards for business continuity, we are also establishing and reinforcing a Quality & Food Safety culture in which food safety is everyone's job and pride.

All our employees and business partners commit to the same goals and ways of working but can also freely bring forward ideas to improve our mutual efforts. And if they encounter an issue that compromises quality and food safety, they're empowered to take action.

We bring them means (financial & human) to succeed by communicating (internally & externally) in a clear and open manner and by engaging Directors & Managers.



Anthony FRANCHETERRE

CEO