



Quality and Food Safety Policy

Mission:

With our commitment to the Swiss production of ingredients and services for the food industry, we will constantly improve our quality, further refine our products, expand our capabilities, increase our efficiency and further increase superior customer service.

Product performance and food safety are our biggest concerns.

We offer a standard of excellence for which we are known globally in the food industry.

Our Values:

As an internationally recognized manufacturer of premium food ingredients, UNIPEKTIN Ingredients AG strives for customer-defined function as well as loyalty to our valued customers and partners. The understanding of markets and consumers serves UNIPEKTIN Ingredients AG as a basis for innovations and services of the highest quality and value.

UNIPEKTIN Ingredients AG encourages our employees to work together towards a common vision and to recognize that teams perform better than individuals. We put together the right people for the job and use individual strengths and diversity to be more productive. We support, recognize and reward innovation, initiative and leadership of people throughout the organization. Social and ethical principles always have the highest priority.

We see our suppliers and service providers as important partners in the value chain and are committed to long-term, consistent and fair cooperation.

UNIPEKTIN Ingredients AG wants to be recognized as a leading company that takes care of the environment and the society in which we live. We are committed to economic, socially and environmentally sustainable action.

Obligations:

We identify, assess and control food safety risks throughout the entire value chain, from raw materials to the delivered product.

We consistently implement legal and regulatory requirements as well as customer requirements.

We maintain transparent and honest communication with our stakeholders.

The food safety competence and technology know-how of our employees is constantly maintained and further developed through further training. The principle of continuous improvement is applied to all processes.

Objectives:

Product quality, food safety, yield, occupational safety, customer and process orientation with the best possible use of resources and environmental protection are the variables that align our goals.

We communicate these to our employees and make it clear what each individual can contribute to achieving them. Because only as a team are we successful. When defining the target, we always adhere to the following principle:

Our goals are

- Specific
- Measurable
- Accepted
- Feasible
- Scheduled