Document number:
 Version:
 Responsible:
 Editor:
 Approved by:

 Proc 1. 1.01
 8
 Management
 ck
 jge

Level: **Procedures** 

Document users: **Everyone** 

Effective from:

2023-06-12

Always check on-line for validity.

# **Company Policy (English)**



<u>Vision:</u>
"Delivering world class salmon every day"

Values:
People first
Quality
Craftsmanship
Flexibility

The products and services of Vega Salmon GmbH should in every respect comply with the demands, expectations and needs of the customers in an economically responsible way. Moreover, our products must comply with all relevant national and international laws, standards and regulations. Vega Salmon GmbH stands for an ethically responsible conduct towards all employees as well as suppliers and customers.

## **Quality policy:**

The quality management system must comply with all relevant requirements in pursuance of applying quality standards.

## The vision should e.g. be implemented through the following guidelines:

- We attempt to adapt to the current market situation and the key word in this context is flexibility allowing us to adapt to the individual requests of our customers at any time.
- Capacity and flexibility ensure that reliability of delivery and ability to delivery are complied with.
- Each individual employee is responsible for the quality of his/ her own work. Vega Salmon GmbH is of the opinion that at all levels each individual employee is an important resource of the company. Therefore, current elements such as training, responsibility and understanding across the organisation are important elements in our quality policy. Each individual employee is part of our strive for continuous improvement.

### General quality targets:

- GFSI certification (FSSC 22000 and Global Aquaculture Alliance Seafood)
- Commitment to the entire scope of the Seafood Processing Standard for Best Aquaculture Practices (BAP) from Global Aquaculture Alliance (GAA)
- Compliance with relevant standards such as MSC / ASC / Bio / Global GAP
- · Identification and management of risk factors in connection with food safety
- · Minimization of pathogen hazards e.g. absends of L. monocytogenes in ready to eat products
- Maintaining and developing the production facility
- Minimization of environmental impact due to chemicals, waste treatment, waste water, water consumption and power
- · Compliance with customer requirements

### KPI's

- Maximum 0.0060 complaints / 1000 pieces
- Minimum 89% score at the Good Manufacturing Practice and 52% at 5S self audits
- Minimum 98% of salt tests are within the tolerance