

# QUALITY AND FOOD SAFETY POLICY

Mutxamel, 30 April 2018

JOMIPSA has a proven track record in the supply of food rations for readiness and emergency based on packaging of single-dose sachets as support for humanitarian aid. The Company's management model is based on the ISO 9001 Quality Management System and the FSSC 22000 food safety system certification standard, evidence of its degree of determination to achieve, maintain, and continuously improve the quality standards in all its divisions and product lines.

- **We are competitive.** We are aware that we cannot access certain markets we consider as strategic objectives without affordable prices.
- **We are effective.** We set demanding goals and strive to achieve them. This includes, for example, meeting all delivery deadlines and reducing the percentage of damaged or defective products.
- **We are efficient.** We only use the resources strictly necessary to be more competitive and for that reason production scheduling, proper stock control and calculation of needs, among other parameters, are vitally important to us.
- **We are flexible.** We adapt quickly to the demands of a changing market.
- **We provide a high-quality service.** We understand that the customer is the company's reason for being. That is why we provide consultancy, orientation, after-sales service and other advantages in addition to an excellent product.
- **We believe in design.** We have opted for a consistent, modern image in harmony with the market trends.
- **We are selective.** We regard suppliers that provide us with products clearly differentiated from their competition in terms of quality assurance and food safety as partners.
- **We manufacture safe products.** In addition to our customers' specifications, we meet or exceed all the legal and regulatory requirements to ensure that our products are absolutely safe. Among other controls, proper handling to ensure that our products are allergen-free and contain no foreign bodies are of critical importance to us.
- We develop and implement the mechanisms required for fraud prevention, food defence and allergen control.

These key factors guarantee our survival in a changing market and, combined with a dynamic, highly experienced and multidisciplinary team and suitable infrastructures for each production process, ensure that we achieve client satisfaction on a day-to-day basis.

Our commitment: to comply, under the criteria set forth above, with our customers' requirements, with the ISO 9001 and FSSC 22000 standards and the legal and regulatory requirements applicable to all the company's work areas.

All JOMIPSA's personnel must regard the Quality Management System and Food Safety Management System as continuous improvement tools. Therefore, we shall use all the resources provided by these standards to detect problems and failures, report and analyse them, propose solutions and verify the efficacy of the measures taken.

Our goal:

To be recognised as a company that provides security and is solid, professional and competitive in the fields in which we operate. A reliable company thanks to its extensive experience and the quality of the service it provides.

From now on, all JOMIPSA's resources are placed at the service of this goal.

**David Pascual de Bonanza Bru**  
**JOMIPSA's Managing Director**

**Office**

P. I. RIODEL - C/ Moli Nou s/n  
03110 - Mutxamel  
Alicante (Spain)

**Mail Address**

P.O. Box 142  
03110 - Mutxamel  
Alicante (Spain)

**www.jomipsa.com**

info@jomipsa.es  
T. (+34) 965 657 135  
F. (+34) 965 650 205

SISTEMA ISO 9001  
FSSC 22000

