

	QUALITY AND FOOD SAFETY POLICY	Code: A-MC.01
		Draft: 00
		Date: 08.06.2022

Lev2050 is a company dedicated to industrial microbiology, both through the manufacturing of adjuvants and additives, used in different sectors of the food industry (wine, brewery, bakery and meat industry), and for the manufacture of microorganisms on a large scale, mainly yeasts and lactic acid bacteria of interest in this industry.

The philosophy of Lev 2050 (Inbiolev S.L) is centred on uniqueness in the market, innovation and continuous improvement. That is why the management of Lev2050 aims to convey to its employees, customers and stakeholders its strong commitment to guaranteeing and ensuring, at all times, the Quality and Food Safety of its processes and products. This is done in accordance with the requirements of standards and regulations as well as those of the market and its customers. The company complies with the highest standards of Quality and Food Safety and has made a social commitment through environmental protection as well as the promotion of occupational safety for professionals (our own and those of collaborators).

To this end, the Organisation undertakes the following commitments:

1. To Develop, Implement and Maintain an effective and capable comprehensive Quality Management System in accordance with the requirements of ISO 9001.
2. To comply with the Codex Alimentarius Guidelines in the HACCP system and Pre-requisites for Hygiene and Traceability, implemented in the production plant, to guarantee food safety at all stages of the manufacturing process, resulting in the production of safe products and thus preserving the health of the consumer while ensuring the correct intended use of the product.
3. To comply with Legal, Regulatory and other Requirements to which the organisation subscribes by maintaining the facilities, activities and products within the current legal framework.
4. To establish flexible contact with the different organisations and interested parties, this being the system for achieving joint cooperation in the continuous improvement of the system.
5. To achieve the commitment of all employees to complying with the requirements laid out in the Quality Management System, starting with the Management, for which the motivation, involvement, dissemination of education, awareness and continuous training of all staff in activities related to the food safety of Lev2050 processes and products, as well as ensuring the skills of workers, is key.
6. To meet customer requirements, responding to their demands and expectations at all times, as a way of achieving their loyalty to the Organisation.
7. To tailor the production process, through the study of microorganisms of interest, for their subsequent growth both in the laboratory and in industrial productions.
8. To maintain a focus on continuous research and development, in order to have an impact and be pioneers in the market in this aspect.

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9. To develop and maintain a technology watch effort, emphasising developments with a high impact on the market and establishing the most appropriate mechanisms for the protection and exploitation of results, prioritising the response to the demands expressed by the market.
10. Adequate environmental management through contamination prevention and selective waste collection to facilitate recycling, control and disposal, verifying the waste produced, to reduce environmental impact, appropriate management of the use and consumption of natural resources, for their reduction.
11. To promote the health of our company's workers, as well as those other stakeholders, by taking a proactive attitude towards the prevention of injury and health impairment by providing safe and healthy working conditions for the prevention of work-related injury and health impairment that is appropriate to the purpose, size and context of LEV2050 and the specific nature of its OSH risks and OSH opportunities. To this end, we will always provide all personnel with the necessary information and training on the means and measures to be adopted for the correct prevention of occupational risks, and we will thoroughly analyse the causes of incidents in order to implement corrective and preventive measures to avoid risks at their source and minimise the consequences of those that cannot be avoided.
12. To ensure that the necessary means are available for the consultation and participation of workers and, where they exist, of workers' representatives. Ensure the maintenance of an effective internal and external communication system.
13. To provide the material and human resources necessary to comply with the quality and food safety policy.
14. To respect the hygiene of products, facilities and people, and to maintain principles of professional and personal ethical responsibility.

This Quality Policy provides a frame of reference for the establishment and revision of the quality and food safety objectives. It must be known and applied by everyone in the company and therefore will be disclosed and made available to all staff and other interested parties and will be reviewed annually along with the quality objectives to ensure its continuous adaptation to existing needs.



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Aizoain 08 June 2022