

Quality and Food Safety Policy of LUCTA, S.A.

The General Management, as the highest responsible authority for the Quality and Food Safety Management Systems, and with the purpose of achieving the established economic objectives and ensuring the quality and safety of the products manufactured at Lucta, S.A., has defined the present policy summarized under the motto:

"Innovation and trust"

This Policy expresses the firm commitment of the General Management and has been communicated to the organization to ensure that it is understood, implemented, and maintained daily by all members of the Company.

The scope of this policy includes the innovation, development, and production of: fragrances, flavors for human food, and additives, premixes, and compound feeds for animal nutrition.

Commitment to Quality and Food Safety

- Ensure that applicable legal requirements, product quality standards, specific customer requirements, and those related to various certifications (KOSHER, HALAL, etc.) are properly determined, understood, and communicated at all levels of the company.
- Communicate the requirements for quality and food safety to the supply chain and collaborate at all levels to ensure that these are met in our products.
- Continuously improve the effectiveness of the Quality and Food Safety Management Systems, which are based on the HACCP system, in accordance with the requirements set forth in the standards: ISO 9001, FAMI-QS, and FSSC 22000.
- Define indicators to monitor the performance of key processes in terms of quality and food safety. Periodic review of these indicators is a primary factor that contributes to the continuous improvement of the processes.
- Establish quality and food safety objectives with the purpose of optimizing processes and increasing customer satisfaction.
- Provide the organization with resources, means, and adequately trained personnel, with the goal of ensuring quality and food safety, customer satisfaction, and the objectives of continuous improvement.
- Establish the communication and training systems necessary to make known the required quality and food safety standards to interested parties.
- Implement the necessary actions to mitigate the risk associated with Food Fraud and Food Protection, both for human food and animal nutrition.
- Promote the culture of food safety throughout the entire organization through values, beliefs, and norms to achieve thoughts and attitudes aligned with this culture.
- Instill all the company's processes with this spirit of quality and food safety, so that the quality, safety of our products, and service to customers are our main goal.