



The quality, food safety and environmental policy of Càrniques Celrà, S.L., a company dedicated to the cutting, packaging and storage of pork meat and offal (chilled and frozen), is to offer quality products, meeting the highest demands of our customers, through cutting in satisfactory hygienic-sanitary conditions that ensure a legal, innocuous and safe product. All of this, under the premise of respect for ecological balance and adequate protection and prevention of environmental pollution, as well as a social policy aimed at promoting fair work without discrimination.

Càrniques Celrà to ensure compliance is based on:

- Legal regulations (food, labour and environmental...) and other requirements
- Export requirements to third countries and our clients
- Requirements of the BRCGS, IFS, ISO 22,000 and ISO 14,001 standards

The company undertakes to:

1. That all products and services fully satisfy our customers' specifications. Promote the brand of Càrniques Celrà, S.L. and be leaders for the quality of our products and customer service.
2. Obtain safe products from non-fraudulent, substituted, contaminated or adulterated raw materials. In addition to protecting the product against intentional or deliberate acts of contamination or manipulation, "Food Defense".
3. Analyse the different indicators to guarantee continuous improvement of the quality, food safety and environmental management system.
4. Communicate and/or carry out continuous and specific training to all personnel to ensure the correct fulfilment of their obligations and the necessary motivation.
5. Help promote and maintain a positive food safety culture within, through and across the organization.
6. Provide the necessary resources to guarantee all these premises.

This policy is communicated to all levels of the organization, including those people who work on behalf of Càrniques Celrà, S.L. and is available to the public that requires it.

Xavier Roca Masmitjà – General Manager

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