



MANAGEMENT SYSTEM POLICY

BAROSA Quality Department

Edition	02
Code	AMG-00.01
Date	18 August 2026

BAROSA is a company dedicated to the manufacture of food supplements in a range of formats. Its overall management is defined by control over every process, fulfilment of the commitments made to its clients and the pursuit of continuous improvement.

Quality, food safety, continuous improvement and customer satisfaction are of great importance to our company. That is why we have implemented a Quality and Food Safety Management System in accordance with the requirements of the GMP standard (Good Manufacturing Practices), Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs, and the requirements established by Islamic law (Sharia).

Beyond its legal obligations, BAROSA's Management is aware of the potential food safety risks that may arise in its processes, from the receipt of goods to delivery to the end customer, and expressly states its commitment to the development, implementation and continuous improvement of the Quality and Food Safety Management System, in order to achieve full compliance with all requirements and, among others, the following objectives:

- Achieve the highest level of customer satisfaction by meeting their requirements, as well as regulatory and legal requirements in matters of Quality and Food Safety.
- Provide the organisation with the resources and means necessary to meet the food safety requirements of our processes, the health legislation applicable to the sector, customer specifications and the prevention of the food safety hazards identified in its processes.
- Integrate the HACCP Plan into the company's overall management system.
- Establish specific and safe working procedures according to the type of food and processing.
- Comply with all the requirements set out in GMP (*Good Manufacturing Practices*).
- Instil a culture of "preventive responsibility" and engage all employees through training, information and awareness, so that they know how to avoid and prevent the food safety risks associated with their job.
- Communicate the quality policy at every level of the organisation.
- Define and review objectives and targets that involve a commitment to continuous improvement, and dedicate the human, technical and financial resources needed to achieve them.
- Carry out the necessary periodic internal and/or external checks to assess the degree of compliance with, and the effectiveness of, the HACCP Plan and the preventive programmes in place.
- Fulfil our environmental, sustainability, ethical and labour responsibilities.
- Encourage employee development by fostering teamwork and promoting training plans.

Management states its ethical and professional commitment to compliance with Halal requirements, ensuring that the products included in the scope of certification are produced, handled, stored and marketed in accordance with Halal principles, the requirements of the applicable Halal certification body and current legal standards and requirements.



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To this end, the organisation ensures the proper selection and control of raw materials and suppliers, the integrity of production processes, the prevention of cross-contamination and the correct identification and labelling of products, maintaining Halal status throughout the entire chain under its responsibility.

This commitment is integrated into our quality and food safety management system, promoting continuous improvement and directing our activities towards meeting the needs and expectations of our clients and, in particular, guaranteeing the trust of Muslim consumers.

Management ensures that the Halal Policy and objectives are aligned with the organisation's overall strategy and undertakes to provide the resources necessary for their fulfilment, as well as to ensure that this commitment is communicated, understood, applied and made available at all levels of the organisation and to relevant interested parties.