

SAFETY AND QUALITY POLICY MARINBLU, D.O.O.

Version: 1

Valid from: 4/20/2019

BASIC PRINCIPLES OF FOOD SAFETY AND QUALITY POLICY

MARINBLU d.o.o. is obliged to act in accordance with the set quality and safety policy of products and its objectives. Concern for the quality and safety of products is a fundamental duty and responsibility of all our employees.

The ability to adapt to the requirements and wishes of consumers, compliance with legislation and continuous improvement of the safety and quality system are the guiding principles of the successful operation of MARINBLU, d.o.o.

COMPANY VISION

To offer customers in domestic and foreign markets more than a thousand species of live, fresh, defrosted, frozen, smoked, dried and other packaged sea and freshwater fish, shells, crustaceans, squids, octopuses, cuttlefish, algae and other delicatessen products in wholesale packages or optionally packaged in a controlled MAP atmosphere.

OUR COMMITMENTS

- ✓ Management is committed to implementing the quality policy of the company.
- ✓ Management commits each year to reaching its achieved targets and measures its aims against the quality policy.
- ✓ Every employee has an impact on the safety and quality of products, safety and health at work and environmental management, within their work and defined tasks.
- ✓ We manage the safety of our products and processes, safety and health at work and successfully introduce changes.

OUR AIMS

- ✓ We operate in accordance with applicable legislation and standards in the field of food safety and quality.
- ✓ We strive for the sustainable use of energy.
- ✓ We guarantee the safety and quality of our raw materials and packaging.
- ✓ We meet the requirements and expectations of our customers.
- ✓ We improve quality and profitability and appropriately manage disparities.