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|  | <b>FOOD QUALITY AND SAFETY<br/>POLICY</b> | Ed. 1 – 07/04/2022 |
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CEALVET is a Spanish SME with a long history in the formulation of animal products. Its activity is basically focused on the development and marketing of new products, especially for the poultry industry.

Gut health is of great importance in animals. The gastrointestinal mucosa is the first tissue that comes into contact with the components of the diet. Anything that affects the health of the intestine will influence the animal as a whole and consequently alter its nutrient absorption and needs. The products in the LICUICEL® and PROCELFEED® range contribute to sustainable poultry production to guarantee intestinal health, minimizing environmental impact, improving animal welfare and promoting maximum growth. The improvements in growth performance observed in chickens fed butyrate and essential oils can be attributed to a reduced inflammatory response to nutritional, environmental and immune challenges, associated with better digestibility and absorption of dietary nutrients.

Our Quality and Food Safety Policy:

- The Company is focused on the design and marketing of products and services of the highest possible quality, always ensuring that the safety of the products available on the market is safeguarded.
- All the people who participate in our activity have been duly trained and informed in this regard, for which we assume the commitment to comply with the requirements established in relation to the parameters of Quality and Food Safety.
- All suppliers are expected to comply with the relevant guidelines agreed with CEALVET SLU, both in basic commercial activities and in respect for ethical principles and avoiding unwanted fraudulent or negligent actions.
- We strive to avoid errors in our actions, being our goal zero defects, both in Quality and Food Safety.
- The high technical knowledge and knowledge of market needs, and our economic efficiency, allow us to offer effective and safe products in application; respectful with the environment and that preserve the safety of both the people who handle them and the animals that ingest them.
- The application of validated processes through a HACCP system allows us to market products and services that meet the requirements established by the Food Quality and Safety standards.

- We are involved in providing products with the highest quality and safety, in order to guarantee compliance with applicable legal requirements both locally and in Europe, and with those other requirements that the organization may subscribe to, applying the necessary measures to avoid any type of fraud or adulteration of the products to be marketed.
- Concepts such as quality, food safety, service, cost or processes are continually reviewed and improved through regular reviews of the system.

Tortosa, April 07, 2022

Signed:

Tesa Panisello Monjo

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