

QUALITY MANAGEMENT COMMITMENT 2021

The company, whose business is to process animal raw materials to produce meat and plant-based ingredients for the food industry.

In order to ensure our growth and the sustainability of the company, we need to:

1. Control the supply of raw materials, from auditing suppliers to a reception protocol certifying flawless sourcing, traceability of materials and qualified evaluation of articles on reception.
2. Protect our products against malicious acts. Carry out Food Defence and Fraud analyses to limit risks and possible fraudulent manipulations.
3. Maintain FSSC 22000 certification, thus guaranteeing our customers food safety, compliance with legal requirements and product conformity
4. Develop a management style that ensures the stability of our teams and their support in developing their skills through training. Deploy a culture of safety for food, people and company assets
5. Prepare the product range for renewal and innovation, which contributes to the gross margin, by developing creativity in products and services.

Quality is an integral part of our business. Every manager, every operator is responsible for this. Communication should be the tool by which these guidelines are disseminated, understood and monitored with measurable objectives.

I am committed to providing each department with the necessary means to achieve our objectives: a voluntary training plan, an appropriate investment plan and the development of the existing organisation to improve the management of the company

I am sure of your involvement, and I believe in our ability to succeed in this development in line with the objectives and values that I have always upheld



Stéphane MALOISEL