

## Quality and food safety policy of the IREKS Group

### The IREKS Group produces quality

The quality of our company can be reduced to this simple common denominator. Our customers associate the term quality with our name, our brand-name products and our advisory service.

### Quality is defined by our customers

We define quality as the comprehensive fulfilment of customer requirements. Only by the consistent consideration of our customers' wishes are we able to achieve the quality our customers expect from us - both with regard to our products and our service. In this, we are aware of the great responsibility we have towards them. For us, the production of safe foodstuffs and animal feed and the observance of all the corresponding laws take first place. Satisfied customers are a decisive competitive advantage and ensure the future of the company.

### Quality by means of food safety

During the production of foodstuffs and animal feed, safety is a quite fundamental aspect of quality. For this reason, we are working on every level, from purchasing via development and production to distribution, on the implementation of extensive preventative programmes which are based on the principles of the HACCP Concept. These programmes include all the legal requirements, but are not restricted to these alone and are subject to a continuous further development by all participants. To guarantee the safety of the foodstuffs and animal feed, we make all the necessary resources available as a matter of course. Another important contribution is a practiced culture of food safety. In this connection, we support an open exchange among other things and involve all the members of staff. An awareness of the dangers and the significance of food safety and hygiene is also created regularly among the employees.

### Quality needs every employee

Everyone makes his or her contribution to quality. Quality is created at every place where work is done, not only in production or warehousing, but also in administration or distribution, in the company or in the field. Quality can only be improved by continuous and constant further development. All of us, no matter his workplace, are called upon to work together to constantly maintain and improve our quality and to promote food safety. Competent employees, whose tasks and responsibilities are clearly communicated, form the basis for this.

### Quality at every angle

The content and aim of our quality management system is the planned quality assurance of our products and services. An orientated integration of all areas into our quality management system guarantees the creation of a sophisticated quality product. Quality already begins during the development of a product and includes a careful choice of suppliers and high-quality raw materials, as well as a production using modern technology and an effective sales and distribution system. We regard quality as having been achieved when the customers have processed our products and are completely satisfied with our goods and service.

### Quality worth displaying

We wish to present ourselves to customers and to other interested parties and are willing to discuss openly. We therefore welcome all our customers and take every opportunity to show them who we are and what we do.

## The management