POLICY FOR QUALITY AND FOOD SAFETY

The success factors of our company have been and will be:
• A constant containment of the sales price (in order to facilitate market penetration and accessibility by many customers);
• A way of presenting ourselves on the market with Maximum attention to the Quality of the service, with attention to the Safety of food and feed (ensure through compliance with HACCP rules, Quality and GMP + standards)
• A constant attention to environmental issues and the possibility of improving our work to reduce the environmental impact and CO2 emissions. The life cycle of our vehicles is 3 years, we purchase new models aimed at improving performance, consumption and driving efficiency, we also use HVO diesel for our fleet.

With these premises:
• We pursue customer satisfaction, in order to guarantee market loyalty over time;
• We aim for collaborative relationships with loyal sub-carriers (in order to contain company costs and to make the agri-food chain increasingly safe);
• We take responsibility for creating an internal climate to ensure maximum awareness of the importance of quality and food safety for all personnel involved;
• We appoint a "Quality and GMP System Manager", with the task of ensuring the correct application of the Quality and Food Safety Policy, developed in accordance with the GMP + certification system. In direct collaboration with Management, if necessary, the Manager is authorized to adopt all the measures and operating methods that each employee must respect to ensure that deficiencies or non-conformities are prevented;
• We cultivate the utmost professionalism of our employees, in order to ensure that:
1. HACCP, quality and food safety indications are respected;
2. productivity is maximized (but in compliance with the sustainable work rhythms of the staff), to facilitate cost containment and therefore success on the market;
• To make the most of the data collected based on the registration of Non-Conformities detected on the process, product, service and on the Integrated Management System, customer complaints and customer satisfaction, in order to reduce the Costs of Non-Quality;
• We analyze the data collected to define appropriate corrective and/or preventive Actions and ensure continuous improvement of the processes;
• We analyze the data collected to define a Food Defense plan, and implement the measures to ensure its effectiveness;
• We comply with legal requirements both with respect to the environment (e.g. not wasting resources, using Euro VI vehicles and sustainable HVO fuel) and with respect to all our collaborators (both internal and suppliers);
• We comply with the laws in the field of worker safety (ref. Legislative Decree 81/08);
• We guarantee maximum hygiene of the work environment, to improve product hygiene and its food safety;
• We ensure that we disclose, as soon as possible, the reference information to the relevant bodies and apply the procedures relating to the Rapid Alert System in every case in which there is a potential or direct risk to human and/or animal health linked to the transported products.
DG will annually establish, in compliance with the above-mentioned general guidelines and the processes identified as critical, from the point of view of both quality and food safety, appropriate process indicators, in order to verify their efficient and effective progress over time.

Sedico, 15/07/2026 The Management of Buzzatti Trasporti S.r.l.

ATTACHMENT 1

METAL CONTROL

The control of fragile materials is a very important requirement for our organization. For this reason, we adopt certain measures to ensure that any fragile material does not have a negative impact on the product we manage.

It is therefore recalled that maximum attention paid to compliance with procedures is an essential requirement for working in an organization like ours. With these premises, in order to minimize any incident due to the presence of metals or fragile material in the product, compliance with the following is required:

• It is expressly forbidden to

1 – bring from home any equipment or tool that is not authorized by management;
2 – use multi-blade knives;
3 – bring the stapler or staples or paper clips into the storage area or, worse, into critical areas;
4 – use pens that may lose parts;
5 – use needles or safety needles or metal wires that may accidentally be lost and enter the workflow;
6 – pay attention to any possible breakage of glass or other fragile materials (see also fragile materials register);
7 – use blades, knives or anything else that can be easily deformed;
8 – fail to comply with the provisions regarding permitted clothing.

• Pay attention to anything that is fragile and that in some way could cause contamination;
• Strictly follow the provisions of the PO "Management of Fragile Materials" for anything not expressly recommended in this policy.

Accurate checks are planned to ensure compliance with the above.
DG annually analyses any non-compliance with the above-mentioned general recommendations and the processes identified as critical in the PO of fragile materials, as well as appropriate process indicators, in order to verify their efficient and effective progress over time.

ALLERGEN CONTROL

Allergen control is a commitment that Management takes on in the company and considers particularly critical to guarantee the Food Safety of the products it manages on behalf of customers.
For this reason, various procedures have been defined in order to exclude any probability of cross contamination, even accidental.
With these premises, in order to minimize any incident due to the presence of undeclared allergens in the product, compliance with the following is required:

• It is expressly forbidden to

1 start a critical activity on products with allergens, only separately (temporally and physically) from any other type of critical activity on other NON-allergen products;
2 Keep the products duly separated in the different warehouses, in order to avoid errors in sampling;
3 Do not scrupulously follow what is defined in the PO "Cross COntamination", even if not expressly recommended in this policy;
4 Constantly update the list of allergens attached to the HACCP manuals of the two offices.

Accurate checks are planned to ensure compliance with the above.
DG annually analyses any non-conformities with the above-mentioned general recommendations and the processes identified as critical in the PO, in addition to appropriate process indicators, in order to verify their efficient and effective progress over time.

General Management