



QUALITY AND ENVIRONMENTAL POLICY

Our main aspiration is to implement the mission and strategy of **Gallicoop Turkey Processing Co. Ltd.**, which is based on excellent and safe products, customer and consumer satisfaction and provides the interests of balance for both the owners, employees, partners, authorities, society and the environment.

The quality and environmental politics of GALLICOOP Co. Ltd. is based on the exploration and maximum satisfaction of the company's stakeholders and especially the needs of the customers. For this purpose, we have determined the external and internal factors of the company, we are developing our products and technology, we are strengthening our market participation, and we represent the interests of our company in several organizations and that of the industry as well.

With our quality and environmental policy, we aim for the high quality, safety, legality and authenticity of our products, as well as the long-term effectiveness of the company. We are committed to the continuous development of food safety, product protection, quality and environmental protection culture. In the course of our activities we provide - taking into account environmental concerns - economical and efficient use of available resources in order to minimize the adverse effects on the environment. In the course of our activities, we provide – taking into account environmental aspects and sustainability – the economical and efficient use of available resources in order to minimize the adverse effects on the environment.

Applying this quality and environmental policy our aim is to reach the high quality and safety of the products and the effectiveness of the company. In the course of our activities we provide - taking into account environmental concerns - economical and efficient use of available resources in order to minimize the adverse effects on the environment. An integrated quality and environmental management system was introduced, which we operate and continuously develop. The necessary material - and human resources are provided by the owners and the top management of the company.

By the training of our staff we facilitate their personal development, and by this way we will be able to cope effectively in an increasingly competitive marketplace.

We prevent the environmental pollution, and with regard to the environmental factors we improve our environmental efficiency steadily. Our Company has committed itself to comply with the environmental and other regulatory requirements, as well as we effectuate the commitments, goals, programs and appropriations related to environmental factors.

The interested parties are kept informed of our quality and environmental policy and of issues related to quality management and environmental protection.

In the manufacturing and service processes the wastewater emission and the amount of generated waste is minimized. The largest possible proportion of wastes is utilized by the regular testing of recovery potential of generated wastes and by selective waste collection.

Our products and production technologies are permanently improved by selection and use of up-to-date and environment friendly basic materials and additives. The main processes of the company have been determined, the risks of processes have been evaluated and permanently treated. The company continues the assessing and managing of risks to the satisfaction of customers and other interested parties.

The environmental and food safety aspects are fully taken into consideration in planning and implementation of investments and developments as well as in the manufacturing of products. Furthermore the use of environmentally friendly solutions is preferred while we are striving to implement a life-cycle approach.

Procedures have been put in place to protect and secure our products and our food manufacturing site, thus eliminating the possibility of food counterfeiting and other malicious activities.

The commitment of our leaders and employees, the company's legal and ethical operation as well as the consistent meeting of the quality management and **ISO 14001** standards, the **HACCP** directive and the **BRC** and **IFS** food safety standards ensures the realization of our goals. The integrated quality and environmental management system is applied to the activities carried out both in the central site (**HU 130 EK**) and in the hatchery (hatching, slaughtering and cutting, processing, packaging, storage).



János Ruck
Chief Officer

Szarvas, 16. October 2023