

FOOD SAFETY AND QUALITY POLICY

MACANA FISH, S.L is company which is dedicated to anchovy and marinated anchovies productions since 2011 and with more than 20 years experience in sale and distribution of sea products.

MACANA FISH, S.L search Food Safety Guarantee through implementation of quality and food management system (SCSA) according rules IFS V6.

MACANA FISH Managers, focus its (SCSA) towards compliance with legal and regulatory requirements in order to obtain safety and legal food, at the same time that satisfies its customers. For this purpose undertakes to comply with all products requirements, including all those related for the safety, quality and legality thereof, also respect all the process mutually agreed with the customer.

Futhermore, Managers adopts the necessary mesure to eliminate and when it's not possible, prevent occupational risks by implementing the corresponding improvement measures and taking into account all the aspects necessary for ensuring health and security of workers. On the other hand, workers from MACANA FISH, S.L. assumes knowledge of the needs for the products safety maintenance under its works responsibilities.

In addition to this, Managers provides the necessary resources to prevent the pollution resulting from its activities at the time that focuses its efforts on minimizing the generation of waste in order to reduce as far as possible the environmental impact and demonstrate their commitment with sustainability.

For all these reasons, MACANA FISH Managers, bases its commitments in the field of safety, legality and quality food through its quality policy bases that are developed according the following points:

- The correct development of the implementation of the security system, legality and quality products is everyone's responsibility and has the backing from managers commitments.
- Managers provides all the resources, both human and material, needs to apply and improve the processes of the system.
- Food harmless is another product characteristic which should be monitor and ensure.

This quality policy is communicated to all the staff and workers and it's regulary reviewed for continuing suitability. Therefore it remains exposed in visible place for all the staff and it's regulary reviewed for implemented and maintained at all levels of the organization.

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Sign;
General Manager