DE NIGRIS
1889

Quality Policy

The Management of DE NIGRIS Group is committed to ensuring the production and distribution of safe, high-quality food products that comply with current regulations, pursuing the utmost customer satisfaction and continuous improvement of our operations. Quality is a fundamental value that guides every activity, from the design and production stages to distribution and after-sales service.

Objectives and Commitments

1. **Customer Satisfaction:**

Ensure that the food products provided meet the needs and expectations of our customers, both in terms of quality and safety.

Continuously monitor and analyze customer feedback to identify areas for improvement and optimize service and product quality.

2. **Compliance with Regulations:**

Ensure that all our products comply with national and international regulations on food safety, labeling, hygiene, health and safety at work, and the environment.

Stay constantly updated on new food industry regulations and laws, implementing the necessary adjustments promptly.

3. **Food Safety:**

Promote a culture of food safety, ensuring that all stages of the production process, from raw material selection to delivery of the finished product, comply with quality and food safety standards.

Implement and maintain the HACCP (Hazard Analysis Critical Control Point) management system to identify, assess, and control food safety risks at every stage of the production process.

4. **Continuous Improvement:**

Adopt a continuous improvement approach through regular analysis of business processes and the introduction of corrective and preventive actions aimed at reducing risks and optimizing performance.

Invest in the continuous training of staff to ensure that every employee is up-to-date with industry best practices and food safety and quality regulations.

5. **Supplier Management:**

Select qualified and certified suppliers who share our commitments to quality, food safety, and sustainability.

Regularly monitor supplier performance to ensure that the products and materials purchased comply with the company's quality standards.

6. **Quality Control:**

Implement rigorous quality controls at every stage of the production process to ensure that products are safe, authentic, and comply with the required standards (including specific references for managing product certifications such as HALAL, Organic, Kosher standards).

Adopt modern technologies for monitoring and verifying product quality, ensuring continuous control of food safety and quality.

The Quality Policy is a concrete and ongoing commitment to ensuring that every product we produce meets the highest standards of quality, safety, and sustainability. It involves the entire company and requires the active contribution of all staff, both directly and indirectly involved in achieving the established objectives.

Management is committed to periodically reviewing this policy to address new challenges in the industry and meet the expectations of our customers, continuously improving our products and services.

Quality is our strength and the foundation for the long-term growth and success of the company.

Caivano, 17.01.2025   The Management