	<p style="text-align: center;"><i>Food Safety Management System</i></p> <p style="text-align: center;">Food Safety Policy</p>	<p style="text-align: right;">F MAN 05 02/09/2020</p>
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CIANO International follows the most stringent EU regulations and specifications, USDA, USDC and AMS, in destination delivery inspection processes. This allows us to supply only the freshest food products, regardless of the refrigeration condition (frozen, cold, dried and ready for the domestic market MRL, fresh FF&V fruits and vegetables), which can be purchased from any supplier World. These food industry standards are upheld at all levels, from Management to each of our employees in their workplaces.

COMPANY VALUES

CIANO is committed to:

- Implement a Food Safety Management System in order to store / collect and supply safe and quality products that meet the expectations and needs of customers.
- Respect legal obligations and protect consumers with safe food products through the implementation of good hygiene practices and HACCP principles.
- Guarantee all employees engaged in the treatment of food products to perform adequate training in the field of safety and treatment of food products.
- Guarantee that internal and external communications in the field of Food Safety are fully addressed.
- Review the Food Safety Management System annually in case of any modification or identification of improvements.

BEHAVIORS / ACTIONS THAT ARE EXPECTED / INTENDED

Management is responsible for implementing this policy in their respective areas of competence.

Management undertakes to:

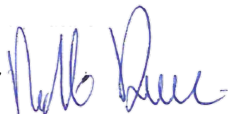
- Guarantee the use of products and materials originating from approved sources or from qualified suppliers.
- Ensure that all food product specifications are not altered without the approval of Management and customers.
- Ensure proper management and monitoring of critical control processes required by HACCP.
- Ensure that all staff are trained / informed / trained to ensure proper handling of food products.
- Guarantees that the packaging and wrapping of food products is carried out according to hygienic standards, in accordance with international and local standards of reference.

Employees and contractors undertake to:

- Respect all rules and procedures provided by the Food Safety Management System.
- Observe the personal hygiene requisites defined in the Code of Hygiene Practices.
- If necessary, protect the Food Safety Management System from any external interference or manipulation.

All staff are invited to spread this policy and apply the same during their daily work.

Roberto Bruni
Chief Executive Officer



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Prepared by: QHSE Manager Approved By: CEO