The Direction of **INFOSA** has maintained since its creation, a constant concern for:

- To promote the production, processing and marketing of 100% sea salt obtained by techniques that promote environmental safeguard (natural evaporation through the action of the sun and wind) and the health of both workers and consumers.
- Acquire a sincere commitment to maintain and continually improve the Quality Management System and Food Security based on the BRC (in effect)Food Safety Standard and the Food Safety Modernization Act (FSMA) FDA, GMP+ (feed material) as well as comply with the applicable requirements.
- Set goals that are consistent with this policy and that are acceptable by the organization, as well as provide the resources necessary for their implementation.
- Interest in the creation of stable employment, non-discrimination on grounds of sex, race, creed, or type of guidance, promoting that diversity is inherent in our culture.
- Implement mechanisms in place to minimize the risk of purchasing fraudulent o adulterated food raw materials. INFOSA will ensure the authenticity of the products and raw materials.
- Create and maintain a food safety culture based on GFSI principles, where all members of the organization participate proactively and constructively in the continuous improvement of INFOSA.

The **Integrated Social Policy, Quality and Food Safety** of **Infosa**, is to carry out the operations appropriately in regard to food safety and quality of the product and the health and safety at work. This behavior includes compliance with current legislation, always to the benefit of all in order to ensure a safe food production with the fulfilment of responsibility toward our customers along with the commitment to protection of the environment. It is a customer-oriented organization and consumers with the aim of achieving full satisfaction with respect to quality, price and delivery times of our products according to their needs and expectations, together with respect for the environment, knowing that INFOSA is located within a Natural Park declared a World Biosphere Reserve.

The Organization will promote the involvement of staff through codes of conduct in relation to personal hygiene, lines of work within the development of its activities to ensure the health of the workers, to prevent situations of risk, avoid accidents or other and follow with a continuous improvement of Food Safety and Quality of our products and services as well as to cause the least possible environmental impact associated with our activity. For this reason, the organization will ensure the information and training for workers in accordance with the needs and demands of their work. This will be an essential tool to implement the culture of prevention and the development of products in accordance with the compliance of the specifications.

Each employee is responsible for the quality in their place of work, as well as its own security along with their peers, and must respect the rules and safe work measures. Special attention will be given to both children and pregnant women in the implementation of its work, to the development of the same poses no risk to their health. Prevention is mutual: it is the responsibility of the management and the worker.

It is the responsibility of Management, to ensure that this policy is understood and applied by all the people of the organization, as well as review it periodically along with the objectives, to adapt to the evolution that can go into. It will also be available to relevant stakeholders that require it.

Joan Sucarrats - Managing Director
Signed in La Rapita, August 2024