

INTEGRATED MANAGEMENT SYSTEM POLICY

QUALITY/FOOD SAFETY/ ENVIRONMENT



Selene S.p.A. places environmental protection, pollution prevention, food safety management for the production of materials intended for food contact, and customer satisfaction at the core of every strategic decision. The company recognises that the ability to deliver products and services that meet customer needs and regulatory requirements, while respecting the environment, is crucial for its success and ongoing development.

Management has identified the following key principles as the foundation for achieving customer and general stakeholder satisfaction:

- constantly monitor customer feedback and how customers perceive the products offered by Selene S.p.A.;
- understand both the expressed and implicit needs of customers in order to offer products that not only meet specific client demands but are also perfectly suited for their intended use and comply with the relevant regulatory requirements in the target market;
- continuously assess the reliability of the integrated management system in responding to market demands, setting objectives and regularly reviewing progress to pursue continuous improvement and enhance the company's environmental, quality and food safety performance;
- ensure compliance with environmental protection laws, food safety regulations and the voluntary standards adopted by the organisation, including ISO 9001, ISO 14000, ISO 22000, and FSSC 22000, by engaging operational sites in a process of continuous improvement;
- guarantee a high level of environmental protection with appropriate means, facilities and management systems, even in work environments recognised as particularly crucial;
- promote a culture of quality and food safety by actively involving personnel and continually enhancing their skills and awareness in all critical activities related to the integrated management system;
- establish and maintain an internal self-monitoring system that ensures food safety through the definition and implementation of:
 - the necessary prerequisite programs
 - the necessary self-monitoring plan based on the risk assessment conducted
 - the necessary good manufacturing practices to ensure a high level of food safety for the materials produced by the organisation and intended for contact with foodstuffs;

- define and maintain active procedures for assessing environmental aspects and reducing related impacts;
- develop and implement appropriate mitigation measures for threats and vulnerabilities identified in the organisation's risk assessment for food defence and food fraud;
- provide cutting-edge technical resources and a suitable work environment, supported by the financial and managerial backing of the company's shareholders;
- keep staff skilled, trained and motivated, fully aware of the quality, environmental and food safety objectives that the company aims to achieve, ensuring that all internal and third-party personnel are made aware and receive the necessary information, training and instructions to carry out their tasks in compliance with environmental protection and food safety standards;
- implement an effective internal and external communication system, including emergency management, and ensure that all relevant stakeholders receive the necessary information (e.g., customers, users, workers, shareholders, not just direct customers and users, but also employees and other involved parties);
- monitor trends in the raw materials and additives market regarding availability, costs and technical and regulatory compliance;
- assess trends in the market for finished products intended to be packaged with Selene S.p.A. materials, in order to understand customer demand;
- define and implement operational control and maintenance activities that ensure the operation of plants, processes, temporary shutdowns and installed equipment in ways that prevent, limit and manage impacts on the environment and food safety;

Management is committed to involving customers, users, shareholders, collaborators and all stakeholders in supporting this Integrated Policy, communicating the organisation's directives to them also.

The general objectives outlined in the policy serve only as a guideline for the implementation of the integrated management system. However, in order to translate these general objectives into practical tools, specific and measurable goals must be defined, which can be evaluated, reviewed and improved to ensure the effectiveness of the system.

To this end, and in line with the expressed policy, Selene S.p.A.'s management team (including all key department managers) sets specific and measurable annual objectives for quality, the environment and food safety, which may refer to aspects such as:

- customer, user and societal satisfaction;
- acquisition of new skills and professional experience by staff and/or upholding of existing skills;
- acquisition of new technological resources;
- improvement of the company's production efficiency (output, waste, etc.);
- improvement of product and service characteristics;
- reduction of energy, raw material, chemical and water consumption by optimising supply sources and process efficiency;
- minimisation of the plants' impact on water and air, and the reduction of waste through sorting and recycling;
- ensuring compliance with regulatory and customer requirements regarding the food safety of materials intended for food contact;
- adequate infrastructure/equipment to ensure food safety;

This policy is made available to relevant stakeholders upon request.

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