Quality and Food Safety
Global Policy

OBJECTIVE

To be recognized throughout the Food Industry for our commitment to producing safe, high-quality products meeting and exceeding expectations of customers and consumers. Building this recognition by maintaining a strong well-established culture of food safety and quality, while continuously pursuing improvements throughout our value chain.

POLICY

At Sigma, the responsibility for our Food Safety and Quality Culture is embraced by everyone through compliance and attention to detail guaranteeing the best food to our customers and consumers. While efficiently operating, we continuously strive to improve the quality, legality, and authenticity standards in all our processes. By empowering and developing our partners so that they are active participants in risk detection and prevention we are raising the bar on Food Safety.

Our Quality and Food Safety Policy is based on seven fundamental principles:

- *Quality and Food Safety Culture:* We promote, communicate, and live the essential behaviors of the company in relation to quality and food safety at all levels of the organization.

- *Quality and Food Safety Management System:* We comply with corporate quality guidelines and food safety procedures such as the schemes recognized by GFSI (Global Food Safety Initiative), national and international food regulations and prerequisite programs.

- *Supplier Development Standards:* We establish the requirements for the approval, evaluation and development of our suppliers and we analyze their performance to prevent the entry of defects into our value chain through strategic projects.

- *Measurement Management System:* We develop and implement valid and reliable measurement methodologies to verify compliance with our standards in products, processes, and infrastructure.

- *Sanitary Design and Hygiene of Facilities and Process Equipment:* We encourage the implementation of hygienic design principles in the acquisition and renovation of our equipment and facilities to prevent defects and risks of cross contamination, based on international guidelines.

- *Quality, Food Safety, Legality, Authenticity and Food Defense in the Value Chain:* We integrate the fundamentals of quality, food safety, legality, authenticity, and food defense in the design, development, label declaration, production, warehouse, and distribution of our products.

- *Product Traceability and Crisis Management:* We guarantee the accuracy, reliability, and integrity of our traceability system. Through the implementation of tools that facilitate data collection, we have increased the efficiency of our crisis response and resolution.