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Quality, Safety and Food Safety Policy

Rossi Ingegneria Alimentare Srl, operating in the sector of design and manufacturing of machines, plants and lines for the food industry, considers PRODUCT AND SERVICE QUALITY, THE PROTECTION OF WORKERS' HEALTH AND SAFETY, FOOD SAFETY, LEGISLATIVE COMPLIANCE AND CONTINUOUS IMPROVEMENT as fundamental principles for the consolidation and development of its business.

TOP MANAGEMENT IS COMMITTED TO PURSUING CUSTOMER SATISFACTION through a full understanding of customer needs, compliance with contractual requirements, conformity of machinery and lines with applicable requirements, reduction of complaints and improvement of the reliability of the products and services provided. This commitment covers all phases of the business process, from the commercial proposal to design, from purchasing to production, through to testing, installation, service and after-sales.

THE PROTECTION OF OCCUPATIONAL HEALTH AND SAFETY IS A PRIORITY COMMITMENT.

Rossi Ingegneria Alimentare Srl aims to ensure safe and healthy working environments for employees, collaborators, suppliers and partners, both at company premises and at external sites, customer facilities and locations for installation, assembly, testing and service. The company identifies hazards, assesses risks and adopts prevention and protection measures aimed at reducing injuries, incidents and occupational diseases, promoting coordination with external companies and correct and responsible behaviour by all.

THE COMPANY OVERSEES FOOD SAFETY ASPECTS RELEVANT TO ITS ROLE IN THE SUPPLY CHAIN, with particular attention to the identification of FCMs (Food Contact Materials) components, the conformity of materials in contact with food, traceability, supporting documentation and the controlled management of any non-conformities or changes that may affect the intended use of the machines and plants.

TOP MANAGEMENT CONSIDERS PEOPLE AN ESSENTIAL RESOURCE FOR THE EFFECTIVENESS OF THE MANAGEMENT SYSTEM.

For this reason, it promotes training, information, mentoring, professional development, skills versatility and staff involvement, so that each person is aware of their role in achieving company objectives. The improvement of the working environment and the active participation of employees are considered fundamental elements for improving service quality and the safety of operations.

ROSSI INGEGNERIA ALIMENTARE SRL PURSUES CONSTANT COLLABORATION WITH SUPPLIERS AND PARTNERS, with the aim of building relationships oriented towards the joint growth of overall quality, compliance with technical and documentary requirements, punctuality of deliveries and the conformity of materials, components and services procured.

THE COMPANY ALSO CONSIDERS CLIMATE CHANGE AS A RELEVANT FACTOR to be assessed within the analysis of risks and opportunities. Where relevant, the effects of climate change, such as intense weather events or temperature variations in the workplace, are considered in risk assessment and in the definition of prevention measures. In parallel, Rossi Ingegneria Alimentare Srl contributes to the REDUCTION OF ENVIRONMENTAL IMPACTS THROUGH THE DESIGN OF

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PLANTS oriented towards energy savings, the reduction of hot water and process steam consumption, and the limitation of processing waste.

TOP MANAGEMENT ENSURES THE IMPLEMENTATION, MAINTENANCE AND CONTINUOUS IMPROVEMENT OF THE QUALITY, SAFETY AND FOOD SAFETY MANAGEMENT SYSTEM, also through the Management System Supervisor, who is assigned responsibility and authority to monitor the application of processes, report to Top Management on system performance and promote awareness of customer and stakeholder requirements.

THE ACHIEVEMENT OF THE DEFINED OBJECTIVES IS THE RESPONSIBILITY OF TOP MANAGEMENT AND ALL STAFF.

THE POLICY IS COMMUNICATED AT ALL LEVELS OF THE ORGANIZATION, and is periodically reviewed to verify its suitability, understanding and implementation.

Top Management is committed to using risk analysis, objective monitoring, audits, system reviews and improvement actions as tools to enhance the effectiveness of the Management System and the company's ability to operate in a safe, responsible and customer satisfaction-oriented manner.

The Integrated Policy

is made available to all those who request it.

Top Management

Parma, 27/04/2026



(Top Management signature)