



Ledo plus društvo s
ograničenom
odgovornošću za
proizvodnju i
promet sladoleđa
i smrznute hrane
Marijana Čavića 1a,
Zagreb



QUALITY MANAGEMENT AND FOOD SAFETY POLICY

LEDO plus Ltd. is the leading manufacturer and distributor of ice cream and frozen food in Croatia and the region. As a responsible company, our management systems are based on the continuous improvement of all business processes with a focus on the quality and safety of all our products and fulfillment of our customer's and consumers' expectations.

LEDO plus Ltd. centers its business on honesty and transparency towards all stakeholders. The company fully embraces the Nomad Foods Food Safety and Quality Policy and is committed to continuously improving business processes and management systems. Special emphasis is placed on fostering a positive organizational culture with a focus on food safety.

Accordingly, the guidelines of this policy are:

- implementation and compliance with all legal and other requirements relating to the quality of the entire business process and food safety,
- special attention is dedicated to producing high-quality and authentic products, demonstrating LEDO plus' commitment to complying with legal regulations and norms, ensuring authenticity and uniqueness in the market, and addressing specific customer needs.
- establishment of a preventive system based on HACCP principles to ensure control over all activities related to the production and distribution of products considering the context of the organization and scope of the business
- setting food quality and safety objectives with realization programs to achieve continuous improvement in all business processes,
- compliance with legal and ethical norms in business, while respecting the Nomad Foods Code of Business Principles and considering the needs of all stakeholders,
- apply a risk and opportunity assessment methodology to facilitate our ability to achieve quality and food safety objectives and ensure continuous improvement;
- constantly caring for employees and continuously developing new skills and competencies,
- increased competitiveness achieved through modernizing and developing business processes, along with technological enhancements,
- a process of continuous improvement in quality management and food safety through optimizing business processes and closely supervising all activities related to food safety and quality,
- establishing partnership relations and fostering quality cooperation with all stakeholders in the field of quality management and food safety to attain long-term business success.

Responsible behavior towards the environment involves applying the principles of sustainable development and cleaner production, defined through the health, safety, environmental, and energy efficiency management policy.

The guidelines of this policy as well as the overall management system are based on the requirements of the international standard ISO 9001, HACCP principles, IFS, and BRCGS standards.

LEDO plus Ltd. is committed to providing all necessary resources to ensure full application of the Quality Management and Food Safety Policy across all business segments.

Zagreb, September 25, 2024

General Manager

Andy Felix E. Michaux