







## 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 quality and safety of all our products and fulfilment of our customers 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 the production of high-quality and authentic products, demonstrating LEDO plus commitment to complying with legal regulations and standards, ensuring authenticity and uniqueness in the market, and addressing specific customer needs
- establishment of 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 business
- setting food quality and safety objectives with realization programs to achieve continuous improvement of all business processes,
- compliance with legal and ethical norms in business, while respecting the Nomad Food 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 a continuous development of new skills and competencies,
- increased competitiveness achieved through modernizing and developing business processes, along with technological improvements,
- establishing a process of continuous improvement of quality management and food safety through optimization of business processes and continuous supervision of all activities related to food safety and quality.
- establishing partnership relations and 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 BRC 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.

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Zagreb, June 5, 2025

General Manager Petar Bermanec

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