



Ledo plus društvo s
ograničenom
odgovornošću za
proizvodnju i
promet sladoleda
i smrznute hrane
Ulica Julija Knifera 10,
Zagreb



QUALITY MANAGEMENT AND FOOD SAFETY POLICY

Ledo plus is the leading manufacturer and distributor of ice cream and frozen food products in Croatia and in the region. As a responsible company, our management systems are based on the principle of continuous improvement of all business processes, with a constant focus on the quality and safety of all our products and on meeting the expectations of customers and consumers. Ledo business operations are founded on openness and transparency towards all interested parties. The Nomad Foods Quality and Food Safety Management Policy have been fully adopted and all activities are directed towards maintaining and continuously improving an effective management system. Special emphasis is placed on the development of a positive organizational culture, with a strong focus on food safety culture.

In accordance with above, we commit to the following:

- implementation and compliance with all legal and other relevant requirements related to business quality and food safety,
- ensuring the production of high-quality, safe, and authentic products, through which Ledo plus confirms its corporate commitment to legality, authenticity, the prevention of food fraud, and the fulfilment of specific customer and consumer requirements,
- developing and maintaining a food safety culture through clearly defined responsibilities, open and effective communication, and the active involvement of all employees in the food safety system,
- establishing and maintaining a preventive self-control system based on HACCP principles, ensuring control over all activities related to product production and distribution, considering the context of the organization and scope of business,
- setting quality and food safety objectives with realization programs to achieve continuous improvement of all business processes,
- compliance with legal regulations and ethical business principles, in accordance with the Nomad Foods Code of Business Conduct and the requirements of all interested parties,
- applying risk and opportunity assessment methodologies to facilitate the achievement of quality and food safety objectives and to ensure continuous improvement,
- caring for employees through their continuous training and development of new skills and competencies relevant to their roles and food safety,
- modernization and development of business processes, as well as improvement of technologies, with the aim of increasing efficiency and competitiveness,
- establishing a process of continuous improvement of quality management and food safety through optimization of business processes and continuous supervision of all related activities related,
- building partnerships and high-quality cooperation with all interested parties in the field of quality and food safety management, with the aim of achieving long-term business success.

Responsible environmental management is implemented through the application of sustainable development principles and cleaner production and is defined in Health, safety, environmental and energy efficiency management policy.

This policy and the entire management system are based on the requirements of the international ISO 9001 standard, HACCP principles and the requirements of the IFS Food and BRCGS standards.

Ledo plus Ltd. is committed to providing all necessary resources to ensure that the Quality and Food Safety Management Policy is fully implemented across all segments of business operations and continuously improved in line with organizational needs and the expectations of interested parties.

Zagreb, 3 June 2026

General Manager
Petar Bermanec