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ACESUR, a company with extensive experience and recognised prestige in the agri-food sector, whose activity focuses on edible vegetable oils, mainly olive oil, covering the entire process, from milling to packaging the product. It has the following activities in its different plants:

Site	Location	Activity
1001	Vilches (Jaén)	Packaging of vegetable oils and fatty preparations. Refining of olive and seed oils. Packaging of table sauces.
1019	Suffolk (Virginia-USA)	Packaging of vegetable oils.
2001	Puente del Obispo (Jaén)	Extraction of crude pomace oil. Production of orujillo.
2002	Jabalquinto (Jaén)	Extraction of crude pomace oil. Drying of wet fatty pomace oil.
3001	Tarancón (Cuenca)	Extraction of crude oils from seeds.
4001	Dos Hermanas (Seville)	Packaging of vegetable oils, fatty preparations and condiments. Vinegar packaging.
4008	Montoro (Córdoba)	Extraction of olive oil.
4010	Jabalquinto (Jaén)	Extraction of olive oil.
5001	La Roda de Andalucía (Seville).	Extraction of olive oil. Drying of wet fatty pomace oil.

ACESUR expresses its spirit of fusion between innovation and tradition by progressively establishing an Integrated Management System (Quality, Food Safety, Environment and Health and Safety at Work) in all the Group's plants, considering it an integrating and dynamic element in the management of all its activity.

ACESUR has the vision of being an organisation oriented towards process management and risk-based thinking, to ensure the control and improvement of processes, the integration of our staff in their development and compliance with the commitment to environmental protection and pollution prevention, in order to seek the maximum satisfaction of our customers, always with a focus on sustainability.

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In this sense, **ACESUR** develops the following actions:

- To ensure compliance with the applicable legal requirements, as well as other requirements to which the company voluntarily subscribes. In addition to permanent compliance with customer requirements, such as Halal or Kosher certifications, showing maximum flexibility in adapting to them.
- Establish the necessary human and logistical resources to define and review objectives and targets, achieving, among other things, to increase customer satisfaction and prevent pollution, damage and deterioration of health.
- To assume the commitment to know the needs and expectations of its clients and interested parties, in order to achieve their satisfaction, as well as the commitment to environmental conservation and the development of a management in accordance with the protection of the environment within its possibilities as a company.
- Prevent incidents through proper hazard identification and risk assessment and control based on Food Safety.
- Develop a continuous analysis to identify and evaluate all aspects covered by the system, defining measures to control possible deviations.
- Establish and review quality, environmental and occupational health and safety objectives and targets on a regular basis in order to implement the provisions of this policy.
- Promote appropriate training of employees and personnel acting on behalf of the company to optimise their role in the management of the system, paying the utmost attention to the competence of personnel at all levels.
- To inform and raise awareness among all parties involved in the company's activities, ensuring that the principles and commitments of this Policy are known, understood, developed and kept up to date at all levels of the organisation.
- Encourage, where feasible, the use of best available techniques.
- To disseminate and continuously improve the food safety culture and the quality of products at all levels of the organisation, through training and awareness-raising actions for staff to ensure the maintenance of proper food safety.

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- Disseminate this Policy by making it public for the personnel working in the company, providing the necessary means so that it is understood, understood and implemented. It is also available to all interested parties.
- To disseminate the concept of Sustainability so that it forms part of Acesur's environmental culture in order to develop and/or improve resources, processes, products and services.
- Encourage the active participation of personnel in the Integrated Management System, involving them in training and information activities, in the detection and management of risks, non-conformities and corrective and improvement actions, making communication and participation channels available to them.
- Develop ongoing strategic analyses of your environment, sector and business that help you to identify opportunities as well as potential risks in order to best address the latter.
- Join forces to align with the purpose of reducing food waste and, therefore, contribute to SDG 12, which, as one of its goals, establishes the reduction of food waste by half by 2030, establishing a policy to reduce food waste that includes an internal procedure to optimise the management and planning of purchases and avoid, as far as possible, food surpluses. For all these reasons, avoiding food waste has become an objective for ACESUR as a company that is responsible towards society and the planet.

All this with the purpose of producing safe and legal products in accordance with the specified quality, assuming the environmental, ethical and labour responsibility that this entails. We take all measures to guarantee the integrity and safety of our products and to prevent fraud by providing our customers with authentic products.

The Integrated Management System is developed, according to the scope specified in each of the Group's plants, in accordance with the requirements of the UNE-EN ISO 9001 and UNE-EN ISO 14001 Standards, as well as complying with the International Food Safety Standards IFS, BRCGS and FSSC 22000.

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To this end, management will provide the organisation with the technical, economic and human resources necessary to achieve its policy, which will be reviewed annually to verify whether it is appropriate for the fulfilment of the objectives set and for the context and purpose of the organisation.

ACESUR's management defines this policy and undertakes to make every effort to implement and periodically review it, thereby achieving continuous improvement of the system and guaranteeing that the company's principles proposed here are understood, implemented and maintained at all levels of the organisation.



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Fecha/Date: 29-08-24