## **QUALITY AND FOOD SAFETY POLICY**

rev03 25/01/2023

la pastora

pimentónpuro100%purepaprika

Luis Sánchez García e Hijas, SL "La Pastora", is a prestigious family business from Murcia, dedicated to the manufacturing and marketing of paprika. Descended from a first generation founded in 1945, La Pastora was born with the family's third generation with a paternalistic leadership model inherited from the mother company, which soon became a leading company with a professional and institutional vision, creating family and corporate governing bodies, and marketing a wide range of products whose common denominator is their optimum level of quality. To this end, a specialised laboratory controls the total quality of both the final product and the raw materials used in the elaboration of the different products marketed.

During this time, our mission is to provide a safe quality product, meeting all the requirements and specifications of our customers and interested parties, as well as all legal and regulatory requirements. This goal is met by establishing processes that allow us to continuously improve our products and satisfy the needs of our customers and interested parties.

To achieve this purpose we concentrate our efforts and dedication in:

- Providing our customers with facilities and production processes for the elaboration and packaging of paprika and other spices equipped with the most advanced means and the best production specialists in the food industry.

- Providing our production and administrative staffs with the motivation, training, information, equipment, machinery and computer systems that allow them to carry out their tasks with the highest technological level.

- Carrying out quality controls on the raw materials we use, during the manufacture of the products, and on the final product.

We have a HACCP system that guarantees the surveillance and control of the food safety in all of our production lines, with the aim of complying with the requirements established by Regulation (EC) 852/2004, relating to the hygiene of food products, and ensuring a base of suppliers with products of the highest quality, with whom we work in close collaboration.

Our aim is to achieve continuous improvement in all our products, processes and services through the application of the principles of an organisation based on the concepts of total quality and participative management.

We contribute to sustainable development, assuming in our integrated strategy a firm environmental commitment, ensuring optimal conditions in connection with continuous progress and prevention of pollution.

This quality policy and the commitment of our Management are based on objectives, periodically establishing quality and food safety objectives in each review of the system by the management and their fulfilment is controlled by means of monitoring and data analysis.

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