



Distillerie Bonollo SpA

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QUALITY POLICY, HYGIENE AND FOOD SAFETY, ENVIRONMENT, SAFETY AND PREVENTION OF MAJOR ACCIDENTS

AIMS AND PRINCIPLES OF MANAGEMENT - MANAGEMENT COMMITMENT

Established in 1908, the DISTILLERIE Bonollo SpA are one of the most important European companies in the distillation of wine and are known for their productive activities focused on these main areas: alcohol, tartaric acid, fertilizers and energy.

The production of spirits and tartaric acid are the historical core business of the company, while the energy sector is its natural evolution that represents innovation in the field of distillation, for energy dispersion reduction than for optimization deriving from the use of "clean" energy from renewable sources, in full respect of the environment.

Customer satisfaction for Distillerie Bonollo SpA, has to meet the contractual requirements and also the requirements of food safety, having as main objective that all activities and business processes are carried out in accordance with the rights, health and safety of all workers inside the company and respecting the surrounding environment.

Distillerie Bonollo SpA, in order to operate in the interests of all stakeholders are committed to comply with all laws relating to their work activities and their activities, as well as to optimize the effectiveness and efficiency of their business processes in every field looking for continuous improvement in order to obtain correct economic results.

In order to achieve these objectives, the company management, aware of the importance of such an implementation, has established an **Integrated Management System "QIAS"** Quality, Hygiene & Food Safety, Environment, Worker safety and prevention of relevant accidents, considering it a necessary tool to deal with a competitive market, increasingly open and demanding.

The application field of the Integrated Management System is structured as follows:

Quality: *Research and development, production, sale and distribution of L+ tartaric acid. Production, aging and sale of spirit drinks and ethyl alcohol for food and industrial use".*

Food Safety: *"Production (decomposition, concentration, crystallization and drying) from calcium tartrate and packaging in bags and big bags of L(+) tartaric acid to be used in the food industry as acidifying and preservative, emulsifying, effervescent and leavening."*

Environment: *"Production and marketing of spirit drinks, ethyl alcohol and raw alcohol for food and industrial use through the phases of distillation of matter of wine origin and aging. Production of calcium tartrate and natural tartaric acid (L+) through the phases of: extraction from wine materials, concentration, crystallization, packaging"*

Health & Safety: *"Production and marketing of spirit drinks, ethyl alcohol and raw alcohol for food and industrial use through the phases of distillation of matter of wine origin and aging. Production of calcium tartrate and natural tartaric acid (L+) through the phases of: extraction from wine materials, concentration, crystallization, packaging."*

Sustainability of bioethanol: Collection of pomace and wine lees; Bioethanol production > 92 ° v / v from wine pomace and lees

The Management Systems have been developed by integrating, as far as possible, the Common Procedures for the various reference schemes and are extended to the headquarters in Formigine (MO) and to the factories located in Torrita di Siena (SI) and Anagni (FR), based on applicability.

The Company Management Systems are in accordance with the highest national and international standards and regulations such as:

- Quality Management System according to **UNI EN ISO 9001**;
- Food Safety Management System according to **UNI EN ISO 22000** and **FSSC 22000**;
- HACCP Management System conforms and all applicable laws and regulations;
- Environmental Management System complies with **UNI EN ISO 14001** and all applicable laws and regulations;
- Health and Safety Management System on Workplace conforms to **UNI ISO 45001** and all applicable laws and regulations;
- Safety Management System for the prevention of **major accidents** in accordance with applicable legislation;
- Bioethanol Sustainability Management System in compliance with the **2BS / ISCC-EU** standards and the **National Certification System for the Sustainability of Biofuels and Bioliquids**.

The continuous and on time implementation of the Integrated Management System allows Distilleries Bonollo Spa, to achieve objectives and targets focus on:

- improving company image in relation to customers and suppliers;
- full satisfaction of customer and workers;
- Regularly supply products that comply with the requirements of customers and applicable mandatory standards and guarantee products of high quality and food safety standards, defining and respecting the planned quality standards, in full compliance with the laws and mandatory standards, monitoring and pursuing them with perseverance;



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- Define specific objectives to ensure that products are "safe" for the consumer, demonstrating the company's ability to manage the hazards associated with food production processes, by defining and implementing a sanitary quality assurance system and demonstrating an "interactive" effective communication with suppliers, customers and all parties involved in the supply chain;
- Continual improvement efficacy and performance of the integrated management system;
- Observance of all regulatory and legal requirements applicable to its business including regulatory and legal requirements applicable to the activity performed, well as the requirements identified by the Distillerie Bonollo Spa in terms of quality, food safety, health and safety at work, safety, for the prevention of major accidents and respect for the 'environment;
- Protect the environment, also by preventing and reducing pollution caused by emissions into the atmosphere, discharges and waste, by implementing the provisions contained in the adopted Procedures;
- Ensuring the optimization of the use of natural energy sources and raw materials used in production;
- Perform a careful analysis of the risks related to its activities, in order to provide safe and healthy working conditions for arrive to prevent accidents and occupational diseases in order to gradually arrive at their elimination and / or reduction by the actions of continuous improvement of SSSL performance;
- Control all the processes, identifying any critical issue, and manage deviations from the standards set forth by appropriate corrective actions, and monitoring of implementation;
- Define specific objectives related to the health and safety of workers and the prevention of relevant accidents (PIR), in accordance with the document of company policy specifies PIR and as required by Legislative Decree no. 105/2015 and subsequent amendments, monitoring them and prosecuting them with perseverance;
- Maintain a high level of communication with customers and suppliers, making them aware of the issues of quality, hygiene, safety and environmental, stimulating the pursuit of behaviours that promote and respect the health and safety of workers, the environment, and quality and food safety;
- Inform, educate and sensitize employees continually through appropriate training, so that they are involved in and aware of the issues related to quality health safety and environment and can be an active part in the persecution of the objectives;
- Ensure consultation and participation of workers and their representatives.
- Ensuring sustainability in the production of advanced biofuels (bioethanol) used in the transport sector starting from by-products, ensuring a significant reduction in the emission of greenhouse gases and sustainable use of land.

The Company Management deeply believing in these principles and consistently with its own analysis of the context of risks and opportunities, undertakes to promote in all the establishments the Quality Policy, Food Hygiene-Safety, the Environment and Health and Safety of workers, entrusting to the Management Representative for the Integrated Management System QIAS the task of concretely spreading the management logics and methodologies of which this Policy is an integral part. The Management Representative and the Head of the Integrated Management System are responsible for establishing, applying and maintaining the Integrated Management System of the Bonollo Distilleries.

All company departments, in all establishments, are required to promptly implement the provisions of the Integrated Management System, for the applicable parties, to disseminate knowledge and systematically monitor operational activities, so as to ensure that all personnel operate with adequate competence with regard to the prescriptions concerning Quality, Food Hygiene-Safety, the Environment and Health and Safety in the workplace and the relative operating methods established in the Procedures adopted.

The Management, through the Review of the Integrated Management System, pursues the objective of continuous improvement of the individual services, constantly calculating and planning programs, improvement objectives and control and prevention measures.

Finally, following the entry into force of the "PRIVACY" Regulation concerning the protection of individuals with regard to the processing of personal data, the Company has implemented a specific "Privacy Policy".

The Management of Distilleries Bonollo S.p.A. undertakes to promote the dissemination of this Policy to all organizational levels, both internal and external to the Company, both through the posting of the document throughout the establishment, and through specific training for internal staff, and by attaching this Policy to commercial documents for the main customers and the A&S information for suppliers.

All employees are required to comply with the spirit of this Policy, with the understanding that the commitment to Quality, Hygiene, the Environment, Safety and Health is an integral part of everyone's job.

Anagni, September 1st 2022

The President