

NAC BEVERAGE SOLUTIONS S.R.L. is a well-established company in the field of semi-finished confectionery products for the B2B market. Specializing in the formulation of liquid and powdered mixes for granitas, cold creams, frozen drinks, milkshakes, and sorbets, the company has built an identity based on innovation, quality excellence, and constant attention to customer needs. We operate in more than 90 countries, developing solutions that anticipate changing tastes and optimize the performance of distribution equipment, thanks to our high-level technical expertise.

Our mission is to create a taste experience that surprises and inspires, naturally and positively guiding the choices of consumers today and tomorrow. We present ourselves as an international partner capable of collaborating with customers to offer cutting-edge solutions that respond to trends in different markets. We guarantee the highest quality in the selection of ingredients and production processes, so that NAC becomes synonymous with excellence.

Many aspects of the process that have become part of the company's Food Safety and Quality Management System are known to every employee and can be identified in the company policy set out here.

In this regard, the procedures and operating instructions required by mandatory food hygiene regulations have been formalized, integrating them with the requirements of the voluntary FSSC 22000 Standard that NAC BEVERAGE SOLUTIONS S.R.L. intends to follow.

In pursuing its objectives, the company has deemed it appropriate to establish a Quality Management and HACCP System in order to:

- Ensuring the production of **HEALTHY, SAFE, AND WHOLESOME PRODUCTS FOR CONSUMERS** that **COMPLY WITH THE LAW**;
- **COMMUNICATE PROMPTLY** with suppliers, customers, and relevant authorities in the event of product safety emergencies;
- Work to ensure that customer satisfaction is always guaranteed;
- **IMPROVING PRODUCT QUALITY and SAFETY**, starting with suitable raw materials;
- **IMPROVE THE PERFORMANCE OF THE** identified business processes;
- Implement and maintain a **TRACEABILITY SYSTEM**;
- Ensure a healthy and safe working environment for workers, complying with workplace safety regulations;
- Ensure that production does not have a polluting impact on the environment, complying with mandatory regulations and choosing plant solutions aimed at energy recovery;
- Implement a suitable system for managing risks and opportunities.

In pursuing these objectives, the company promotes the adoption of a process-based approach and the application of risk assessment in the development, implementation, and continuous improvement of the effectiveness of its Management System.

In applying the system, the company also undertakes to:

- Comply with the health, hygiene, and product safety standards set out in the company's self-monitoring manual;
- Adapt facilities, systems, and equipment in order to minimize the possibility of food contamination and improve process performance;
- Raise staff awareness of issues relating to food hygiene, quality, safety, and health in the

workplace and the environment, also in order to comply with current legislation;

- Promote a culture of quality and food safety among employees;
- Adopt the principles of social responsibility in order to uphold human values and behave responsibly by managing activities in an honest, fair, and attentive manner with regard to employees' expectations;
- Make improvements to the organization and activities to protect the environment;
- Identify and define the resources for achieving the sustainable development goals (SDGs) defined in the UN 2030 Agenda, including food waste. The objectives to be pursued and the resources made available by the company on the issue of sustainability are reported and reviewed annually in the Management Review.

NAC BEVERAGE SOLUTIONS S.R.L. is committed to producing and distributing products that strictly comply with Halal and Kosher requirements, in accordance with specific standards. Our Halal and Kosher policy is designed to ensure that all our production processes, from the sourcing of raw materials to the distribution of the final product, comply with internationally recognized Halal and Kosher principles and standards.

This policy applies to all stages of the production process, including but not limited to:

- Selection and sourcing of raw materials
- Production processes
- Packaging and labeling
- Storage, distribution, and logistics
- Product communication and marketing

In order to:

- Ensure that all products are Halal and Kosher certified;
- Ensure that all ingredients contained in the products are suitable for Halal and Kosher production;
- Guarantee the cleanliness of the premises and the absence of prohibited substances;
- Train, develop, and involve all company stakeholders in understanding the Halal and Kosher management system;
- Continuously improve the management system by updating and adapting processes to new equipment, technologies, and market trends;
- Pursue assiduous and constant collaboration with suppliers in order to establish relationships based on continuous and joint growth in overall quality, founded on maximum collaboration and periodic evaluation of the compliance of Halal and Kosher materials.

Management undertakes to provide the resources and personnel necessary to enable those responsible for defining and implementing the System to support its development, as well as to ensure that the above corporate policy and objectives are understood, implemented, and supported at all levels of the company.



MANAGEMENT SYSTEM MANUAL  
Rev.00 dated 05/13/2025  
**COMPANY POLICY**

**DOC 04**

This policy is reviewed annually during the Management Review and is made available to internal and external stakeholders.