22/05/2024

FOOD SAFETY POLICY

RGCC - RESEARCH GENETIC CANCER CENTRE S.A. is fully committed to the continuous implementation and maintenance of its Food Safety Management System (FSMS), in accordance with the requirements of the **ISO 22000** standard. This commitment ensures that the desired levels of food safety and hygiene are consistently achieved for the products manufactured, in compliance with applicable statutory and regulatory requirements, as well as mutually agreed customer requirements related to food safety.

The FSMS applies to all company facilities, specifically covering the areas of incoming materials reception, production, packaging, storage, and dispatch operations. The scope of the FSMS includes the **PRODUCTION OF FOOD SUPPLEMENTS**. Additionally, the system extends to all surrounding areas that may have a negative impact on food hygiene and safety.

Through the design, adoption, and implementation of the FSMS, the company establishes clear, measurable, and understandable objectives. These objectives are endorsed by top management and personnel as part of their commitment to developing and documenting the company's food safety policy. These objectives focus on:

- Delivering products in excellent condition that meet customer requirements as well as the specifications set by European, Greek, and international legislation.
- Ensuring ongoing awareness and competence of all personnel, particularly in matters related to food hygiene and safety, through training and communication.
- Providing appropriate and modern infrastructure, equipment, and resources to support the production, monitoring, and handling of products.
- Improving customer service and minimizing complaints.
- Systematically monitoring suppliers and external partners.
- Performing coordinated and documented quality controls and continuously improving hygiene and safety conditions at all operational stages.
- Identifying and analyzing nonconformities in order to implement effective corrective and preventive actions.
- Ensuring the protection of the health, hygiene, safety, and well-being of employees, as well as the health and safety of third parties such as visitors and customers.
- Ensuring compliance with applicable occupational health and safety legislation relevant to the well-being of employees.

The company's food safety policy is documented by the Food Safety Team, reviewed annually to ensure its continued suitability, and is communicated, applied, and maintained at all levels within the organization. It also ensures effective internal communication on matters related to food safety.

The Management