

FOOD SAFETY POLICY

The company **RGCC - RESEARCH GENETIC CANCER CENTER S.A.** is committed to the continuous implementation of the Food Safety Management System (FSMS) in accordance with the requirements of the **ISO 22000** standard, to achieve the desired level of safety and hygiene of the products it produces, in compliance with legal and regulatory requirements and the bilaterally agreed requirements of customers on food safety.

FSMS concerns the company's facilities. The application of FSMS is defined in the receiving, production, packaging, storage and loading areas. The field of application of FSMS is the PRODUCTION OF DIETARY SUPPLEMENTS. At the same time, it is also applied to all those surrounding areas that are considered to be able to negatively affect food hygiene and safety.

• With the design, installation and implementation of FSMS , the company records clear, measurable and understandable objectives to which the management and executives of the company are committed, in order to develop and document the food safety policy. These objectives will focus on:

- In the delivery of its products in excellent condition that meet the requirements of both customers and the specifications set by European, Greek and international legislation.
- Continuous information and training of all employees, especially in matters of hygiene and food safety
- In ensuring appropriate and modern means and resources, for the production, control and handling of the products.
- To better serve its customers and reduce their complaints.
- In the systematic monitoring of its suppliers and partners.
- In the coordinated and thorough quality controls as well as in the improvement of hygiene and safety conditions in all stages of its activities.
- In the identification and study of non-conformities and consequently in the implementation of preventive and corrective actions.
- To protect the health, hygiene, safety and welfare of employees and the health and safety of third parties, e.g. visitors, customers.
- To comply with applicable legislation for the health, hygiene, safety and welfare of workers.

The company's food safety policy is recorded as formulated by the Food Safety Team, reviewed annually for continued appropriateness, communicated, implemented, and adhered to at all levels of the company's organization and appropriately addresses communication issues within the company.

The Management

Dr. Ioannis Papatiriou