

# Quality, Food Safety, Environment and Health/Safety Policy

## GUARANTEE

A safe and healthy working environment to protect the health, safety and wellbeing of all our employees, subcontractors and visitors

The food safety of our products to ensure end-consumer security

The satisfaction of our clients and interested parties thanks to a product of excellence that meets their expectations

Protection of the environment by preventing pollution and limiting consumption of resources

## BY COMMITTING TO

### Evaluating and reducing occupational risks

by eliminating hazards in order to prevent workplace injuries and occupational illnesses.

### Fostering a culture of workplace security

by raising awareness and training employees in good practices and developing behavioral skills.

### Encouraging consultation and participation

of employees and their representatives in occupational health and safety management.

## HEALTH & SECURITY

### Guaranteeing the food-contact suitability of our closures

by constantly monitoring changes in regulations.

### Maintaining FSSC 22000 certification

at all our production sites.

### Reinforcing the culture of safety

among our employees to prevent risks that impact food safety and consumer protection.

## FOOD SAFETY

### Monitoring reliable indicators

that enable our continuous improvement to be effectively managed.

### Keeping in constant touch

with our clients' needs and expectations.

### Enhancing innovation

in our processes, technologies and developed activities.

### Standardizing processes

to guarantee service quality, reduce costs and improve productivity.

## QUALITY

### Controlling our consumption of energy and materials to limit our carbon footprint.

### Controlling industrial risks

at our technical facilities.

### Improving environmental performance

### Adopting a lifecycle approach for our products

through the recovery of our cork by-products and waste, and the recycling of our products.

## ENVIRONMENT

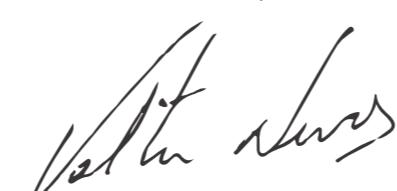
We are committed to providing the resources needed to implement our policy, achieve our objectives, continuously improve our Health & Safety, Quality, Food Safety and Environmental management systems, while complying with applicable legal and regulatory requirements.

We organize regular training courses to develop the skills of our employees, foster innovation and maintain

We ensure the effective management of these commitments thanks to our FSSC 22000 and ISO 14001 certifications, in addition to our process for ISO 45001 certification that will be rolled out at all our sites by the end of 2025.



Eric FEUNTEUN - CEO, Closure Division



Valter NEVES - Quality and Environment Director



Mickaël MAZOYER - Industrial Director