

# SOL GROUP COMPANIES FOOD SAFETY POLICY

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SOL Group Companies carry out their activities pursuing fulfilment of standards, laws and regulations about products safety, including food-grade gases safety.

SOL Group Companies are committed to conducting appropriate risk analysis and identifying relevant critical control points to prevent food safety hazards concerning manufacturing, packaging, storing and distribution of food-grade gases. According to this, they systematically implement and review HACCP plans.

To achieve what stated herein, SOL Group Companies identify as their priority the pursuing of continuous improvement of staff training, at every level of the organization, technological innovation and best practice sharing with their partner and within professional associations.

SOL Group Companies Food Safety Policy is applied and implemented also with customers, within the logic of providing the highest professional competence and added value to products and services provided.

In this context, SOL Group Integrated Quality Management System (IQMS), adopted by the companies within the Group, is the tool for managing also food safety issues, in accordance with the relevant legislative provisions and the requirements of ISO 22000 and FSSC 22000 international standards.

SOL Group employees are committed to employing the IQMS as an operating tool on daily basis both in the Head Office and local activities, aiming to fulfil the expectations of "internal" and "external" customers with conforming products and services, and compliance with deadlines.

This policy is communicated to all SOL Group stakeholders through its publication on SOL website [www.solword.com](http://www.solword.com).



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September 2019