

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 Hazard Analysis and Critical Control Points (*HACCP*) plans as well as Vulnerability and Threats Analysis and Critical Control Points (*VACCP* & *TACCP*) plans to assess the risk of fraud and adulteration, where applicable.

SOL Group Companies are committed to reduce food loss and waste. If a product does not meet specifications, the *HACCP* team is responsible for investigating whether the product can be downgraded and sold. When this is not feasible, alternative uses of the product outside the food application are evaluated. To minimize food losses and the quantity of product requiring downgrading, processes are continuously monitored.

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 organisation, technological innovation and best practice sharing with their partner and within professional associations.

In this regard, Management is committed to encourage development and continuous improvement of the food safety culture by promoting consistent and effective behaviour through:

- Teams committed to food safety;
- Activities focused to improve communication between all the involved employees;
- Awareness and empowering of involved employees in food safety related activities to avoid hazardous behaviours.

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 Companies manage internal and external communication in order to ensure the correct application of the system at all relevant levels.

SOL Group Companies

FOOD SAFETY POLICY

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a breath of life

SOL Group employees are committed to employing the IQMS as an operating tool on a 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.solgroup.com.

Monza, 26th June 2025

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