



QUALITY, FOOD SAFETY, ENVIRONMENTAL PROTECTION AND ENERGY EFFICIENCY POLICY

Kraš Group is the leading manufacturer of confectionery products in South-eastern Europe. Our product range includes the production of chocolate, pralines, candies, biscuits, waffles, snacks and extruded products. Kraš Group brands are synonymous with quality and tradition. As a responsible company, we base our integrated management system on the continuous improvement of product quality and health, meeting the expectations of customers and consumers, and openness and transparency towards all interested parties in accordance with sustainable business, reducing the negative impact on the environment and improving energy efficiency.

The policy of quality, food safety, environmental protection and energy efficiency defines the guidelines in accordance with the positive organizational environment and the requirements of international standards with a special emphasis on strengthening our employees' awareness of the importance of implementing and promoting a culture of food safety.

In all business processes, the Kraš Group undertakes to focus on the permanent improvement of the management system and apply the corporate culture of the management system through the following guidelines:

- Make decisions based on assessments of risks and opportunities related to safety, quality, legality, product authenticity, sustainability and energy efficiency
- Maintain and improve the culture of food safety by spreading awareness of the importance of implementing food safety and quality systems at all levels of the Group
- Apply and continuously improve the efficiency of business processes and quality management systems, food safety, protection environment and energy efficiency based on the requirements of applied international standards with the use of a process approach, in accordance with legal regulations and customer requirements
- Implement the Policy of quality, food safety, environmental protection and energy efficiency at the level of each member and in all markets of the Group
- Apply prescribed product defence and anti-counterfeiting measures to ensure a legal and authentic product
- Inform customers, consumers and suppliers about all important information related to product quality and safety
- Setting goals for the purpose of permanent improvement of the quality management system, food safety, environmental protection and energy efficiency
- Continuously increase the share of environmentally acceptable packaging materials
- Improve production processes with the aim of reducing food waste, the amount of total waste generated and the disposal of food waste by applying the principles of circular economy
- Continuously educate employees in order to develop awareness in the area of product safety, sustainable use, environmental protection and energy efficiency
- Develop responsible behaviour towards the environment by applying the principles of sustainable development in business
- Take care of the environment by recognizing aspects of the environment, manage waste responsibly, take care of the quality of wastewater in accordance with legal and local regulations on environmental protection, and develop and maintain measures for environmental management and protection, with the application of all preventive measures and the best available technologies
- Rationally use the best and most environmentally acceptable sources of energy, raw materials and packaging materials, manage waste with constant prevention of negative impact on the environment, both production and all products and services
- Increasing the utilization of existing production capacities, reducing costs, reducing energy consumption and improving energy performance with as little impact on the environment as possible
- Continuously monitor the consumption of all types of energy with the aim of reducing greenhouse gas emissions (CO₂e)

The aforementioned Policy guidelines as well as the entire management system are based on HACCP principles and the requirements of international norms ISO 9001, ISO 14001, ISO 50001, RSPO, RA, IFS Food and Halal standards. The quality, health and safety of products are the result of the work of all employees, which ensures quality and safe products for consumption by all consumers through the food supply chain: from the procurement of the highest quality raw materials, production, all the way to the distribution of finished products on the market.

By realizing the set goals, we will also create conditions for the satisfaction of all interested parties. The Company's Management Board will provide all material, financial and human resources necessary for the effectiveness of the quality management system, food safety, environmental protection and energy efficiency.

Tomislav Bagić
President of the Management Board Kraš dd