

Quality and Food Safety Policy



In the current climate of economic difficulties, customers are becoming ever more demanding in terms of the services they require, meaning that the Organisation is operating in an ever more turbulent environment. In addition to internal and organisational factors, there are also macroeconomic difficulties at a global level.

The Board of Scentium has translated this premise into the formulation of its Quality, Food and Environmental Safety Policy, defining a Management System that allows it to be put into place.

SCENTIUM FLAVOURS, S.L. states its goal as follows:

The Quality and Safety Policy formulated by the Scentium Board is underpinned by a measurable Management System, revised and updated, which enables the following goals to be achieved:

- That all Iberchem employees will be seriously involved in the performance of maximum-quality work which will be reflected in the continual improvement of the service we offer our clients. Employees of the Scentium are the true driving force of the Company and its success depends on our performance.
- That we work in an organisation which serves overseas branches, which, in order to serve their customers (our customers) require excellent dedication and service from workers in Spain. In this way, we are an international Group.
- That every member of the Company will be aware of the importance of dedicating their role to fulfilling all the technical requirements within the scheduled timeframe in order to offer maximum-quality products to our customers.
- That we will all be sufficiently prepared and inclined to adapt to change as a vital necessity to our organisation to adapt to the changing needs of our surroundings, offering quality in our work and in our products.
- That we will work according to all applicable legal requirements and regulations surrounding food safety.
- That as a consequence of the above, our efforts will be aimed at providing our clients and branches with safe products of the highest quality and with diligent service bearing in mind employee safety, environmental protection, and the efficacy of the company.
- That senior management will maintain their commitment to the development and implementation of the management system for food safety, ensuring the availability of the necessary resources for certification under the FSSC22000 guidelines.
- That processes and products will follow Halal and Kosher requirements.

The basic rules of our day-to-day operations are as follows:

- To pay maximum attention to Safety at work.
- To respect and care for the environment.
- To comply with laws and legal requirements in our Industry.
- To comply with our Code of Ethics.
- To ensure product safety throughout the chain of production.
- To comply with requirements for Halal and Kosher products.

Our ISO 9001 quality system and FSSC 22000 food safety system enable easy access to, and complete transparency of, the processes and minimum work standards, as well as the guarantee of safe products that comply with Halal and Kosher certifications. In order to be part of our organisation, we require that all employees and collaborators use this tool actively in order to continually improve the quality of our products and of the services we offer our customers.

30th April 2019
Ramón Fernández Guerrero

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