



A CRODA BRAND

QUALITY AND FOOD SAFETY POLICY

In the current environment of economic difficulties and increasing demands, customers require ever higher levels of safety, quality, and regulatory compliance. This is further reinforced by a changing global context that requires agility, responsibility, and commitment across the entire organization.

SCENTIUM Management, as part of the CRODA group, has translated this reality into the formulation of an Integrated Quality and Food Safety Policy, reflected in the design and implementation of a Management System in accordance with FSSC 22000, ISO 9001 and other applicable regulatory requirements, in order to ensure safe, authentic, legal products of the highest quality. The objectives established by the organization are measurable, periodically evaluated, and aligned with this policy.

SCENTIUM FLAVOURS, S.L. establishes the following fundamental principles:

The involvement and continuous training of all CRODA group employees, which is key to strengthening a food safety culture based on safe values and behaviors.

The quality and safety of each employee's work have a direct impact on the satisfaction of customers and affiliated companies, extending our commitment throughout the entire supply chain.

The individual responsibility to comply with technical, legal, customer requirements and deadlines in order to guarantee safe, authentic, legal, Halal and Kosher products.

Continuous readiness and adaptability to change, adjusting to new regulations and emerging risks that affect food safety.

Strict compliance with legal, environmental, occupational safety and organic certification requirements, as well as Halal and Kosher certifications, including customer and voluntary requirements.

The delivery of high-quality products and services to customers and affiliated companies, ensuring food safety throughout the supply chain and promoting a safe, environmentally responsible and efficient environment.

The leadership of Top Management, ensuring the availability of resources, promoting continuous improvement and transparent internal and external communication.

Risk and opportunity-based management, including the prevention of food fraud, food defense and traceability in accordance with FSSC 22000.

The development of products that comply with Halal and Kosher certifications, verifying authenticity and legality.

The consideration of climate change impacts on our system and the implementation of measures to mitigate its effects.

The prevention and reduction of food waste through continuous improvement in efficiency.

The basic rules of our daily operations are:

Prioritize occupational safety.

Respect the environment.

Comply with applicable regulations.

Act in accordance with our code of ethics and values.

Guarantee food safety and Halal and Kosher requirements in every process.

Our quality and food safety management system provides complete, transparent and structured access to processes, records and instructions that ensure the conformity of our products. All employees and collaborators must actively use it to contribute to continuous improvement.

This policy is periodically reviewed, communicated to all personnel and made available to interested parties.

Jose Manuel Mateos, 22 de mayo de 2025