

INTEGRATED POLICY ON FOOD QUALITY AND SAFETY, ENVIRONMENTAL, SOCIAL AND LABOR

DELICIAS CORUÑA, a company dedicated to the manufacture of empanadas, turnovers, and tarts, among other products, considers the quality and safety of its products and services its greatest responsibility, a priority commitment in its strategy, and a core value of its corporate culture. All of this is done with the utmost respect for the environment in pursuit of greater sustainability, guaranteeing the safety of our employees and all our collaborators in a work environment conducive to daily tasks.

Our ultimate goal is to obtain perfect, authentic, and completely reliable products, made from natural raw materials, for which we are committed to:

- To establish, implement and maintain a Food Safety and Quality Management System that integrates the overall management of the company, complying with international reference quality standards, with the main objective of meeting the requirements of our customers and ensuring the safety of our products.
- Continuously improve the effectiveness of our Quality Management System and Food Safety Assurance. Periodically review the system, including the review and renewal of established quality and food safety objectives and targets, with a focus on sustainability.
- Do not use raw materials obtained from genetically modified organisms or through the use of ionizing radiation, and minimize the use of non-natural additives.
- Work decisively with our suppliers to minimize the risk of allergens in our products, prioritizing consumer safety above all else.
- Maintain integrity, responsibility, and respect at all times as core values to earn and promote the trust placed in us by our customers and meet their expectations. Establecer, implantar y mantener procedimientos eficaces de comunicación, con nuestros proveedores, contratistas, clientes y consumidores, así como con las autoridades u otras organizaciones que influyan en la seguridad del producto.
- Ensure compliance with legal requirements, as well as those agreed upon with its clients, regarding food safety, the environment and sustainability, and the social and labor environment.
- Conduct awareness and training activities with all employees to promote a Food Safety Culture. Continue developing and improving the Good Practices guide, which must be applied and respected at all times.

In terms of environmental management, DELICIAS CORUÑA also commits to:

- Protect the environment, including pollution prevention, by identifying, assessing, and controlling the environmental aspects of its activities, products, and services.
- Continuously improve the Environmental Management System to strengthen the organization's environmental performance, reducing significant environmental impacts associated with resource consumption, waste generation, emissions, discharges, and carbon footprint.
- Promote the efficient and responsible use of natural resources such as water, electricity, and natural gas, among others, fostering practices geared toward sustainability and reducing environmental impact.

This Policy constitutes the framework for establishing objectives and goals in the areas of food quality and safety; the environment; and social and labor matters, which must be based on the real differentiation of DELICIAS CORUÑA.

The DELICIAS CORUÑA policy seeks to define an environment of respect and ethical, environmental, social and labor responsibility; guaranteeing without exception:

- Non-discrimination against individuals for any reason (race, religion, sex, etc.).
- Respect for children's rights, hiring only adults.
- Firm rejection of forced or coerced labor.
- Recognition of the right to collective bargaining and freedom of association for workers.

This Policy is established, implemented and reviewed by Direction, is maintained as documented information, is communicated within the organization and is available to stake holders.

As Pontes de García Rodríguez, december 2025

Signature: Jose Antonio Penedo Vázquez
Delicias Coruña, S.L C.E.O.