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|    | DECISION                  | Reference no.: R-GDSI/17/002   |
|   | <b>FOOD SAFETY POLICY</b> | Company: Radenska d.o.o.<br>Issued by: Marián Seřčovič<br>Lubomír Surík<br>Date: 23 April 2019<br>Version: 2 |
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We pay special attention to the health safety of our products. To ensure foodstuff safety, we have implemented the **seven principles of the HACCP system** into our core process by using food safety management standards. In doing so, we take into account the know-how of our employees, legislative requirements, customer demands, the latest professional knowledge taken from the literature, our suppliers of raw materials and technological equipment and various external professional institutions. The management of the company is committed to identifying, evaluating and managing product safety risks.

We guarantee the health safety of our products with:


- **internal control** based on HACCP principles,
- **active cooperation with local and state authorities** as regards the protection of water protection areas,
- impeccable **raw materials that are safe healthwise,**
- using **allergen-free raw materials** (specifications are required from our suppliers),
- preventing the risks of **migration of substances** via PET bottles into the product,
- preventing the procurement and use of **counterfeit raw materials** (procurement from verified suppliers, priority is given to suppliers with IFS, BRC and ISO 22000 certificates),
- **modern and controlled technological procedures** and technical equipment which complies with the HACCP principles, good manufacturing and hygiene practice,
- implementation of **GMP (Good Manufacturing Practice),**
- **training of employees,**
- **planning funding** for the maintenance of the HACCP system,
- in case of suspected occurrence of a dangerous foodstuff, we follow a prescribed **procedure for withdrawing the foodstuff** from further production and if the foodstuff has already entered the market, we recall the product from the market,
- through the **continuous improvement process** which requires the participation of all employees, etc.

In Radenska, the HACCP system has been implemented in the following segments: preparation and production of natural mineral, spring and table water and soft drinks.

We provide combinations of filling for product groups into individual packaging units (glass-return and non-return, PET, cans) on the filling lines. Production and related processes include the process from pumping water and its transport to the bottling plant, preparation of natural mineral water (PNMV), receiving and preparation of raw materials and beverages (PBP), filling on individual filling lines (RDPET01, RDPET02, RDPET03, RDPET04, RDTPO01, RDTPO02, RDCAN01, RDMX01, RDPBP01, RDPMV), as well as storage and shipping the products for sale.

Establishing and maintaining the product safety system is primarily the responsibility of the HACCP team. At training, they submit their findings and conclusions to the appropriate levels and establish a system for monitoring them. Each employee undertakes to follow the instructions given and carry out their work tasks in accordance with the responsibilities defined in the **HACCP study and GMP (Good Manufacturing Practice).**

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Production planning is carried out to ensure sufficient time for the execution of those tasks, as well as to observe and ensure technological order.

As regards serviced filling of our products, the health safety of products (according to our requirements) is ensured by the company performing the serviced filling.