

## TRANSPORTES RÍOS SANGIAO, Limited Company

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# FOOD QUALITY AND SAFETY POLICY

At Transportes Ríos Sangiao, S.L., we are aware that the transport of bulk liquid foodstuffs is a critical activity for the quality and safety of the food chain. Ensuring product safety is our cross-cutting priority. For this reason, the Management has made the following commitments, which constitute the framework for setting objectives:

1. **Product safety and quality as a cross-cutting priority.** Management prioritises food safety in operational decisions, resource allocation and the setting of objectives. No commercial, time or cost pressure justifies compromising the safety or quality of the food transported.
2. **Full legal and regulatory compliance.** We will meet and exceed all legal, regulatory and customer requirements applicable to food transport, specifically in terms of food safety, as well as the requirements of the IFS Logistics standard.
3. **Customer focus and satisfaction of customer requirements.** Each customer's documented specifications, including expectations and requirements related to food safety, are mandatory for all employees and subcontractors. We maintain effective complaint management, relevant and timely communication, and, where applicable, procedures for managing incidents and food alerts.
4. **Product safety culture.** We actively promote a culture of product safety, which is reflected in: (a) Leadership and example, prioritising food safety in operational decisions; (b) Responsibility and participation of all staff in complying with practices and procedures; (c) Open communication of deviations, risks, incidents and opportunities for improvement, without reprisals, ensuring timely escalation; (d) Continuous training and awareness-raising on hygiene, good practices and food safety controls; (e) Learning and improvement through cause analysis and the implementation of effective corrective actions, using incidents, complaints and the results of verifications and audits as a source of learning; and (f) A preventive approach through compliance with defined controls (HACCP, PRP, OPRP where applicable) and change management with product safety impact assessment.
5. **Training and ongoing competence.** All personnel receive adequate training in hygiene, good practices and food safety controls before assuming responsibilities that affect safety, and update this training periodically to maintain their competence.
6. **Continuous improvement.** We review our FSMS annually in the Management Review, set measurable objectives and act on identified opportunities for improvement. We promote root cause analysis and the implementation of effective corrective actions, using incidents, complaints and the results of verifications and audits as a source of learning.
7. **Food fraud prevention and food defence.** We periodically assess vulnerabilities and threats and apply preventive controls to protect food integrity during transport.
8. **Sustainability.** We are committed to protecting the environment by optimising routes and fuel consumption, responsible waste management and efficient use of resources, contributing to a

more sustainable supply chain. Any environmental or efficiency initiative is planned and executed ensuring that it does not compromise food safety.

*This policy is communicated throughout the organisation, displayed on the premises, reviewed annually and made available to customers, authorities and IFS International GmbH upon request.*

Oroso, February 2026	<hr/> <p><b>Brais Sangiao Ríos</b> Manager</p>
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