

FOOD SAFETY POLICY

Rigeta d.o.o. is engaged in the cutting, processing and packaging (vacuum and MAP) of fresh beef, veal, pork and lamb, as well as the production and packaging of minced meat and meat preparations. Its core principle is to produce high-quality, safe products while meeting customer requirements and using resources efficiently. It is also committed to developing its food safety management system and to implementing measures that ensure business sustainability and reduce negative environmental impact.

To achieve, maintain and strengthen its Food Safety Policy, Rigeta d.o.o. commits to:

- Producing and offering customers high-quality, safe products that fully meet their requirements
- Using, producing and distributing only authentic, high-quality and safe products in compliance with all general and specific legal and internal requirements for food quality and safety
- Establishing and maintaining a food safety culture throughout the company
- Maintaining and developing partnerships with customers and suppliers
- Ensuring procurement from selected suppliers
- Acquiring and maintaining the resources needed for efficient operations
- Ensuring the necessary hygiene conditions in the production facility
- Caring for the environment in accordance with legal and local regulations on nature and environmental protection, and developing and maintaining environmental management and protection measures, applying all preventive measures and the best available technologies
- Employing qualified and competent staff motivated for continuous development and improvement
- Defining each employee's responsibilities for their assigned tasks, and providing employee training and development
- Setting and monitoring measurable and achievable quality and food safety objectives
- Operating in compliance with all applicable laws and regulations of the Republic of Croatia, the European Union and foreign markets, while respecting internal rules, food safety standards and customer requirements
- Implementing, applying and improving the effectiveness of processes and of the food safety management system based on the requirements of the applicable norms and standards (IFS)

All employees must be familiar with the Food Safety Policy, accept it and apply it as a permanent principle in their own work. They must be loyal, present the image of a professional, friendly and successful company, and carry out their work in accordance with all legal and internal rules and with generally accepted ethical standards.