



Quality and food safety policy

Löfbergs Group shall supply coffee, tea and associated products, ready to drink, goods and services, that meet the market's needs and quality standards.

Accordingly, the business shall:

- In all operational areas systematically analyse risks and preventing them.
- Strive for continuous improvements by working to specific goals.
- Employees are encouraged to come up with suggestions for improvements.
- Be sensitive to the needs and expectations of customers and consumers, through expertise in coffee know-how. Keep up with rapid development and preferably stay one step ahead.
- Comply with all laws, regulations and customer requirements that apply to the company's business.
- Supply products that are safe and healthy for the consumer according to Global Food Safety Initiative approved standards.
- Consider allergens when developing new products and services. Peanuts should be avoided.
- Create the conditions for long-term collaboration by choosing suppliers of ingredients, inputs and semi-finished goods that fulfils our food safety criteria's and offer the right quality.
- Process the product in a safe and controlled manner in a facility that best preserves and develops the flavour. Checking and monitoring shall take place near the production flow to quickly detect and rectify non-conformities.
- Ensure a Quality & Food Safety Culture and competencies related to quality and food safety.
- Emphasise our high quality and food safety through the actions of the entire organisation and through the way that the business communicates internally and externally.

A handwritten signature in black ink, appearing to read 'Anders Fredriksson', is positioned above the printed name and date.

Anders Fredriksson, CEO
Karlstad, Sweden, December 19th, 2024