



QUALITY MANAGEMENT AND FOOD SAFETY POLICY

L'Artigiana del Fungo has been operating in the canned food sector for more than 20 years and it is particularly involved in the processing of oil and vinegar preserves, sauces, creams, dried and fresh mushrooms. Production is carried out in accordance with the Self Control Management System (HACCP), operating in compliance with the standards of ISO 9001:2015 and ISO 22000:2018 which is a serious commitment to guarantee the products safety.

The main objectives of Artigiana del Fungo are:

- To satisfy the customers in terms of offer and supply and continuously improve the quality of its production processes and products, accepting all suggestions to create better systems. In this regard, please note that the company guarantees the delivery of the orders in the agreed timeframes and terms if the receipt of the orders received exclusively d by e-mail at info@lartigianadelfungo.it and/or by telephone (these orders will be rewritten and sent by the Artigiana del Fungo's operator to the buyer via email to confirm it). For all orders received via other channels such as: sms, Messenger, Whatsapp, chat Instragram, Signal, Telegram etc. the regular processing of the orders is not guaranteed. All the products are covered by insurance; to avoid damage of the package, the company recommends visiting www.lartigianadelfungo.it to follow the right procedure.
- To optimise the relationship with Suppliers. This is in order to set up a supply system that ensures a reliable service for the continuity of the characteristics required of supplies, and for compliance with delivery times and methods and, more generally, capable of achieving the company's quality and development objectives.
- To diffuse food safety and product quality's culture: actively involving staff in the implementation of the food safety policy, disseminating within the company the goals of food safety, workers' safety and health and programmes to achieve the main goals. Pursue the constant growth of competences and efficiency and effectiveness of its work.
- To consolidate and improve its position in the market to allow constant growth and innovation of the company with an increase in profits.
- To provide its customers with products with microbiological characteristics that are better than the legal limits; to guarantee the hygiene and healthiness of its products through prevention systems and control methods for the critical phases of the production process; to ensure the fulfilment of all obligations regarding the safety and legality requirements of its products, as well as its responsibility towards consumer health.

The pursuit of these objectives can only take place in a Total Quality context, which is why company has decided to implement a Food Quality Management System that complies with the ISO 9001 E 22000 standard.

In addition, the company pursues a strategy of producing and managing its products according to quality criteria such as to guarantee the consumer the NON-GMO requirement and through the use of suitable and authentic raw materials, carrying out a careful selection of suppliers.

Management is committed to

- Promote interactive communication: an element that defines a structured information flow both within and outside the organisation, to ensure effective control of risk factors;
- Define sector-specific objectives and achievement indicators
- Carry out periodic monitoring of results
- Identify opportunities for improving products and services.



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The integrated policy adopted by Artigiana del Fungo is made available to the public, stakeholders and competent authorities through publication on the website, to operators, through training

The management

Alessandro Rossi Sassello 9.1.2023

"my passion guarantees the commitment I devote
to always provide products of excellence"