



MISSION STATEMENT

Quality & Food Safety Policy

The Management of Idealfoods has for years activated a process of continuous improvement of its management system and company results using the planning, implementation and monitoring tools highlighted by the UNI EN ISO 9001:2015 standard certified by an accredited third party.

Idealfoods is also committed to complying with all legal requirements applicable to the product, processes, and use of resources to place on the market a quality, safe, legal and authentic product that satisfies customer demands through the certification of its Food Safety Management System in compliance with the Food Safety System Certification - FSSC 22000 standard.

The company's objectives are aimed at pursuing the following:

1. customer satisfaction;
2. staff training and motivation;
3. the achievement of market shares defined by the Management;
4. the comparison with competitors;
5. the control of quality costs;
6. attention to the management conditions of the production and storage activities to guarantee the requirements of quality, safety, and legality of the products;
7. ensuring respect for site security to prevent acts of malicious contamination and sabotage;
8. the elimination of defects;
9. systematic verification that the chosen Quality Management System is implemented, effective and efficient over time;
10. improving internal communication and continuously disseminating the quality and food safety culture.

Implementing this policy requires implementing activities and processes whose performance is monitored over time by means of numerical and measurable indicators; for some of these indicators, the Management and Functional Managers may define specific objectives.

It is necessary for this policy to be implemented, disseminated and understood and for everyone to participate actively through proposals and suggestions for the constructive improvement of company performance.



The Management undertakes to:

- Make available and develop the necessary resources, technical and infrastructural, economic and human skills to ensure that the company processes are carried out following what is planned and with the reference requirements;
- Ensure a working environment that respects the safety and rights of all parties concerned;
- Assist all company personnel in maintaining the Quality System and provide the resources necessary to pursue the identified company objectives;
- perform analytical control of its products as defined in the control plan, assessing any deviation from the defined acceptability values, guaranteeing not only compliance with the safety and legality requirements of the products themselves but also constant quality
- always seek new commercial outlets in Italy and abroad;
- promote in the company and its collaborators and suppliers the culture of food protection by adopting specific preventive measures against acts of malicious contamination and sabotage.

It should be noted that the proper functioning of the Food Safety Management System and its improvement requires the direct commitment and active involvement of everyone.

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