

Quality, Food Safety, Environment and Security Policy.

The main goal of the management and staff of Felix Solis Avantis, Felix Solis S.L. and Pagos del Rey, wine companies headed by the Consejero Delegado, is to be recognized and trusted as the leading winery.

During the production process of their high quality products, Felix Solis always considers compliance obligations but also needs and expectations of their stakeholders, especially first brands customers.

The Quality, Environment and Food Safety Committee is responsible for ensuring Food Safety and Quality Culture, and Authenticity of all products marketed as well as Environmental performance.

Every employee in the company is responsible for the success of the implementation of these policies.

The following principles are the foundation of the Felix Solis:

- Manufacture and deliver products that meet the highest food safety and quality standards, in addition to protecting and respecting the environment, including the prevention of pollution, the fight against climate change, the sustainable use of resources and the protection of biodiversity and ecosystems.
- Meet and improve all statutory and regulatory requirements for quality, food safety, environment and Security as well as others voluntarily assumed by Felix Solis.
- Build environment and a food safety and quality culture capability throughout structured programs that develop technical skills, increase awareness, manage risk and drive increasing levels of excellence.
- Continually review food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Continuously improve the efficiency of the management system, in order to improve our environmental performance.
- Set annual measurable food safety, environment and quality goals, to ensure continuous improvement and compliance with all standards.
- To integrate personnel security as well as physical information and contractor security, and environment considerations into all our business decisions and being sure that all staff are fully aware of these Policies and are committed to implementing and improving it.
- Ensure that suppliers and contractors embrace the same Food Safety, Security, Environment and Quality commitments, and encourage them to adopt good management practices.
- Communicate Food Safety, Security, Environment and Quality aspects, strategies and performance, to consumers and customers that have an impact on, or are affected by these management systems.

Fdo:

Consejero Delegado