5.2 FOOD SAFETY POLICY

CARTOTECNICA G.BIANCHINI S.r.l. hereby commits to ensure the achievement of the following objectives in the short, medium and long term:
- the best health and hygiene quality of its food-contact products;
- sustainable production activities that are compatible with the environment and in line with their specific role in the food supply chain;
- production activities in compliance with the binding legislative requirements and with the safety requirements agreed upon with customers.

As a demonstration of the Company's commitment to manufacture hygienically-safe and high-quality products, a Food Safety Management System fulfilling the requirements of the EN 15593 standards has been adopted.

In order to guarantee the fulfillment of the commitments undertaken by the Company, the General Management, with the help of all its collaborators, ensures its active involvement in the achievement of the following objectives:
- to implement and improve Food Safety management processes, in accordance with the relevant GMP guidelines, and by - implementing HACCP-based procedures (Hazard Analysis and Critical Control Points).
- to monitor and improve the workplace safety and hygiene standards.
- to provide appropriate training for all employees.
- to establish new improvement objectives aimed at enhancing food safety, as well as to allocate the necessary resources for the achievement of such objectives.
- to constantly monitor food-safety-related aspects, in order to guarantee the constant compliance with laws and regulations, as well as to ensure compliance with the objectives over time.

Mainly focusing on prevention, the Food Safety System implemented by CARTOTECNICA G.BIANCHINI S.r.l. consists, in particular, of two important parts:
- the detection, within the production process, of specific hazards which may in some way contaminate food packaging products and therefore compromise their hygienic safety;
- provide for appropriate preventive and control measures, aimed at ensuring the hygienic and health quality of the food-contact packaging.

For this purpose, the "Food Safety Group" (GSA – "Gruppo Sicurezza Alimentare"), an interdisciplinary workgroup, was established. The GSA is responsible for ensuring an effective implementation of the food safety plan.

The General Management is responsible for ensuring and supporting the implementation of this policy, as well as for verifying the fulfilment thereof by means of periodic meetings with the GSA and throughout the planned and documented reviews of the food safety management system. During the management system's review meetings, the quality objectives are going to be reviewed and new objectives for the current year are going to be set. For this purpose, it is essential, among other things, that the necessary resources are made available, also by promoting awareness-raising campaigns and training initiatives.

Finally, the entire personnel are called upon to contribute to the implementation of this policy, and to be accountable, within the framework of their competences, for the proper application of the Food Safety Management System and for the achievement of the objectives set out for such purpose. Any problem that can not be solved by the GSA shall be referred to the General Manager.

Therefore, the Head of the GSA is in charge of instructing the entire staff regarding the company's Food Safety policy, by making everyone aware of their responsibilities and of the importance of their contribution in the achievement of the objectives set.

Cremona, 01.12.2015   The General Manager