

# Dacsa Group Allergens Policy.

We at Dacsa Group are pleased to share our **ALLERGENS POLICY** and undertake the distribution throughout the Company and to stakeholders: suppliers, customers and other interested parties.

We are aware at Dacsa Group of adverse reactions to certain foods due to food allergies and intolerances, which are an emerging health problem whose incidence has increased significantly.

## ◆ Scope:

People working at all sites in the Dacsa Group.

## ◇ Goals:

We consider at Dacsa Group the management of allergens as a critical point of our Food Safety Management System.

We are aware at Dacsa Group of the importance of giving correct information to the consumer. For this reason, we conduct risk assessments per raw material and process, studying the possible routes of contamination, in order to identify the potential risks for the safety, legality and quality of our products.

Our plants have implemented Allergen Management Systems in order to minimize their unintended presence and in the cases where the available means weren't sufficient, possible traces would be declared. We have developed a robust Allergen Plan which considers each of the following stages:

- ◆ Risk assessment of possible allergens.
- ◆ The handling of materials.
- ◆ The production designs.
- ◆ Waste management.
- ◆ Control of cross contamination.
- ◆ Labelling.

For gluten-free products, the AO ECS requirements will be followed, maintaining the certifications ELS (Zamora) and the Gluten Free module of BRCGS (Zamora & Liverpool).

## ◆ Effective date:

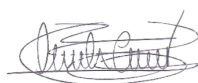
January 2021.

CHAIRMAN



RICARDO CÍSCAR MARTÍNEZ

CHIEF EXECUTIVE



ARACELI CÍSCAR GARCÍA

CHIEF EXECUTIVE



RICARDO CÍSCAR GARCÍA

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