

LÖFBERGS

Quality and food safety policy

Löfbergs Group shall supply coffee, tea and associated products ready to eat and drink, goods and services, that meet the market's needs and quality standards.

Accordingly, the business shall:

- In all operational areas, strive for continuous improvements by working to specific goals.
- Be sensitive to the needs and expectations of customers and consumers, keep up with rapid change and preferably stay one step ahead.
- Comply with all laws and regulations that apply to the company's business.
- Supply products that are safe and healthy for the consumer by systematically analysing risks and preventing them.
- Consider allergens when developing new products and services. Because of the airborne allergen, peanuts should be avoided.
- Create the conditions for long-term collaboration by choosing suppliers of ingredients, inputs and semi-finished goods that offer the right quality and a competitive price.
- Process the product in a safe and controlled manner in a facility that best preserves and develops the flavour. Checking and monitoring shall take place near the production flow in order to quickly detect and rectify nonconformities.
- Ensure competencies related to food safety
- Emphasise our high quality and food safety through the actions of the entire organisation and through the way that the business communicates internally and externally.



Anders Fredriksson, CEO
Karlstad, Sweden, August 27th 2021