

CODE OF CONDUCT	δ.1
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Nea Exfrut S.A. is committed to producing authentic and quality products. In this effort of systematized approach to food quality assurance, quality characteristics have been categorized. For the satisfaction of quality characteristics, it has focused its attention on the fulfilment of the following objectives:

- The production of genuine products, certifying all stages of the production process, while controlling the producers of raw materials and suppliers of all auxiliary materials.
- The hygiene and safety of the product in its use, i.e. the protection of the consumer from any direct or long-term effects on his health, which may come either from food ingredients or from external contamination or from the effects of pesticide residues.
- The nutritional value of the food, the preservation of which requires gentle processing methods, which makes it difficult to meet the microbiological stereotypes set out above.
- Packaging, as a means of protection and preservation of food but also as a means of informing the consumer through labelling
- The satisfaction of the aesthetic requirements of the consumer (smell, taste, texture).

Nea Exfrut S.A. recognizes the importance of the above characteristics and implements a series of actions to ensure them:

- Compliance with the specifications the legislation, its customers and consumers are setting
- Continuous improvement of the quality characteristics of its products.
- Increasing efficiency and effectiveness in its operation.
- Hygiene and safety of staff.
- The smallest possible environmental burden from its operation.
- The standardization and distribution of certified products
- The acceptance and application of ethical values in the operation and marketing of its products.