SCATOLIFICIO

QUALITY AND FOOD SAFETY POLICY

The Scatolificio Niccoli, a company active since 1956, is the solution for those looking for an experienced box manufacturer, with a completely "in-house" production cycle.

A complete service for customers, from the design to the development of cardboard boxes till packaging solutions for all sectors.

The Management is convinced that the success of its company is linked to the achievement of primary objectives such as increasing customer satisfaction either in terms of products and related services or for the improvement of business processes.

The Management of Scatolificio Niccoli to provide guarantees of Quality and Food Safety to customers has recognized the opportunity to establish, document and maintain an integrated management system for quality and food safety in compliance with UNI EN ISO 9001: 2015 FSSC 22000: 2018 and FSC of the products marketed that complies with current legislation and regulations and GMP standards. Certification by a third party accredited for the purpose is an indispensable element in order to be able to present the integrated management system to third parties in a credible and transparent way. The Management of the Niccoli Scatolificio defined the strategic lines concerning Quality and Food Safety.

To achieve these objectives, the Management undertakes to promote, develop and support:

- the continuous technological innovation of production plants and manufacturing processes in order to increase their production capacity, improve the quality of the work performed and related process optimization;
- training of all personnel aimed at increasing their skills for the improvement of qualitative and environmental performance;
- product diversification to meet the needs of its customers more and more
- the involvement of all employees through their active participation in company processes;
- constant monitoring of products, internal and external processes in order to improve performance;
- the continuous improvement of communication and information channels with its customers;
- close collaboration with its suppliers to ensure compliance of the supplies and services offered;
- the continuous research in the development phase of new products of raw materials that have a lower environmental impact and that can fully meet the requirements of customers and the market;
- guarantee that its activities are conducted in the most rigorous respect, continued over time, of all the regulations in force in the fields of the environment and health and safety in the workplace;
- guarantee a continuous business process also upon a careful assessment of risks and opportunities by the company management.
- improve the Company's image in the market to achieve new orders;
- maintain a quality and food safety management system compliant with standards and GMPs (Good Manufacturing Practices), based on customer satisfaction, on the control and improvement of company products and processes, as well as on compliance with regulatory requirements;
- Satisfy its customers in terms of product quality, healthiness, service and price, offering them tangible proof of having achieved and with the aim of maintaining and continually improving the quality of the products marketed;
- Optimize the relationship with suppliers in order to achieve safe quality and healthiness
- Actively involve the staff in the logistic flows of the product and in the aspects related to health and hygiene safety
- Guarantee the hygiene and food safety of products through prevention systems and control methods of the critical stages for the health of the final consumer thanks to the collaboration of suppliers, transporters and customers themselves
- Pay the utmost attention, in the management of business processes, to environmental protection and ethical aspects.

In order to guarantee the achievement of the principles indicated above, the management issues a document annually in which it defines specific and measurable objectives to which it ensures the necessary resources to achieve them.

The management, through periodic reviews, verifies the performance of the management system and the adequacy of this policy.

This quality policy is disclosed to all company staff and to all who work on behalf of Scatolificio Niccoli with suitable means of communication and made known externally through publication on the companion

Pieve a Nievole il 12/12/2019

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