



Kolid S Quality & Food Safety Policy

Purpose

This policy defines Kolid S Tim's commitment to ensuring the quality and safety of all food products handled, produced, stored, and distributed by the company. It establishes the framework for complying with applicable national, European, and international food safety and quality requirements, while supporting continuous improvement of quality and food safety systems.

Scope

This policy applies to all Kolid S Tim operations and employees involved in the handling, processing, storage, and distribution of food products, including activities across warehouses, logistics operations, and production facilities. It also extends to relevant suppliers and partners where applicable, in line with Kolid S Tim's quality and food safety requirements.

Our Commitment

1. Customer & Market Focus

Kolid S Tim is committed to:

- Meeting customer expectations by consistently delivering safe, high-quality products.
- Responding to market developments to support sustainable growth and a strong market presence.
- Ensuring that products placed on the market meet applicable quality and food safety requirements.

2. Product Quality & Safety

Kolid S Tim is committed to:

- Ensuring that products placed on the market are safe and of high quality, in alignment with IFS requirements and other applicable food safety and quality standards.
- Complying with all applicable national and European legislation, as well as quality standards agreed with customers.
- Supporting the consistent production and handling of products in accordance with HALAL requirements in markets where applicable.

3. Supplier Collaboration

Kolid S Tim promotes transparent and responsible collaboration with suppliers by:

- Setting clear quality, safety, and compliance expectations for suppliers.
- Supporting traceability and authenticity of raw materials across the supply chain.
- Identifying and managing risks that could affect product quality, food safety, business continuity, or community well-being.

4. Food Safety Culture

Kolid S Tim promotes a strong food safety culture by:

- Encouraging safe production and handling practices across all operations.
- Raising awareness of food safety risks, hygiene requirements, and the importance of compliance.
- Promoting open and transparent communication, including the reporting of deviations and concerns.
- Providing appropriate resources to support safe and hygienic handling of food products.

5. Employee Training & Empowerment

Kolid S Tim supports employee competence and engagement by:

- Providing training and authorization appropriate to employees' roles and responsibilities.
- Promoting continuous education and communication to strengthen understanding of food safety procedures, responsibilities, and system performance.
- Encouraging employees to take responsibility, provide feedback, and contribute ideas for improvement.
- Supporting professional development in quality and food safety across all organizational levels.

6. Process Control

Kolid S Tim maintains appropriate controls across key operational phases, including:

- Raw material procurement
- Internal handling and processing
- Distribution of finished products

Particular attention is given to authenticity, traceability, and risk prevention throughout these processes.

7. Continuous Improvement

Kolid S Tim is committed to continuous improvement by:

- Strengthening the quality, safety, and cultural aspects of its food safety system.
- Identifying and addressing gaps or weaknesses that could affect product quality, customer satisfaction, business performance, or the community.
- Improving working conditions, equipment, and employee knowledge to support safe and efficient operations.

8. Social & Environmental Responsibility

Kolid S Tim recognizes that product quality and food safety are closely linked to responsible and sustainable business practices. Environmental and social responsibilities are addressed through dedicated company policies, which complement and support this Quality & Food Safety Policy.

Responsibilities

Top Management

- Provides leadership and ensures that quality and food safety principles are integrated into business strategy and operations.
- Supports the effective implementation of this policy and promotes a strong quality and food safety culture across the organization.

Quality Control Manager

- Has overall responsibility for the implementation, maintenance, and effectiveness of the Quality & Food Safety Management System.
- Ensures compliance with applicable legal, regulatory, and customer requirements related to quality and food safety.
- Reports on quality and food safety performance and improvement needs to Top Management.

Site Management (Warehouses, Production, Logistics)

- Ensures that operational controls, resources, and procedures are in place to support quality and food safety at site level.
- Promotes adherence to quality and food-safety requirements within their areas of responsibility.

Supervisors and Designated Responsible Persons

- Oversee day-to-day compliance with quality and food safety practices and procedures.
- Support employees in understanding and applying quality and food safety requirements.

Employees

- Follow quality and food safety requirements relevant to their roles.
- Actively contribute to maintaining product quality and food safety through responsible daily practices and timely reporting of issues or concerns.

Monitoring and Review

The implementation of this policy is supported through regular internal controls, audits, and management oversight to ensure effective application of quality and food safety requirements across all operations. The Quality & Food Safety Management System is periodically reviewed to verify compliance with applicable legal, regulatory, and customer requirements and to identify opportunities for continuous improvement.

This policy is reviewed annually by Top Management and the Quality Control Manager to ensure its continued relevance, effectiveness, and alignment with company objectives and applicable standards.

Approved by:



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