



# Quality and Food Safety Policy

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The policy's goal is to ensure that Ölgerðin's activities are by the goals and values of the company. Ölgerðin's quality management system is certified according to ISO 9001 and ISO/FSSC 22000. Quality is one of the essential parts of our business. Our actions should integrate the thought of quality and food safety, and we are a certified food manufacturer according to the ISO/FSSC 22000 standard.

To maintain and promote the quality image that Ölgerðin has built up, we must ensure that:

- Our products are first class, and we will not sacrifice quality.
- Product handling is according to the best-known methods at all times.
- The overall customer experience of interacting with us exceeds their expectations, whether internal or external customers.
- Our activities follow laws and regulations, and we meet the requirements of customers and stakeholders.
- We always look for ways to improve because we learn from mistakes and think without limitations.
- Well-educated and trained staff who show professional knowledge, skills, ambition, and initiative in their work should be appointed.
- Promote employee satisfaction and well-being at work, allowing employees to acquire new knowledge, adopt new methods and share information and knowledge.

The Quality Manager of Ölgerðin is responsible for quality matters and food safety at Ölgerðin. In the absence of the Quality Manager, the Quality Department staff assumes the Quality Manager's responsibilities.

The CEO of Ölgerðin is responsible for maintaining and revising the policy. The Quality Manager is responsible for ensuring that the company's employees know and implement the policy.