Fritzsche SAICA	FOOD LOSS AND WASTE MANAGEMENT POLICY	Date: 30/06/2026
		Code: POL-13
	Statement	Version: 01

Fritzsche SAICA is a company engaged in the marketing of flavoring substances; the design and development, production, and commercialization of liquid and powdered flavorings and powdered lemon juice for industrial food applications; the processing and commercialization of essential oils and their derivatives; and the design and development, production, and commercialization of fragrances for the perfumery, cosmetics, and household care industries.

As an organization dedicated to the design, development, production, and commercialization of ingredients for the food industry, Fritzsche SAICA is committed to preventing and minimizing food loss and waste throughout all stages of its operations and, where applicable, across its value chain. This commitment is achieved through a risk-based approach, continuous improvement, and operational efficiency, while ensuring that no action intended to reduce food loss or waste compromises the safety, quality, legality, or authenticity of its products.

Management establishes the following principles:

- Prioritize food safety as a non-negotiable requirement in all decisions related to recovery, reprocessing, reuse, disposal, or valorization of materials and products.

- Prevent the generation of food loss and waste through planning, process design, equipment maintenance, personnel training, operational control, and continuous improvement.

- Identify, measure, and analyze the causes of food loss and waste through performance indicators that enable the establishment of objectives, evaluation of results, and implementation of preventive and corrective actions.

- Optimize the use of raw materials, packaging materials, natural resources, energy, and water by promoting efficient and sustainable processes.

- Apply a management hierarchy that prioritizes prevention, reduction at the source, safe reuse or recovery whenever technically and legally feasible, resource recovery, and, as a last resort, responsible final disposal.

- Ensure the identification, segregation, traceability, and documented disposition of rejected, nonconforming, or discarded products, raw materials, and materials.

- Define responsibilities, authorities, and decision-making criteria for the management of food loss and waste across all relevant areas of the organization.

- Comply with applicable legislation, customer requirements, and the standards of the Integrated Management System, including FSSC 22000, ISO 9001, and all other relevant requirements.

- Promote the active participation of employees, suppliers, and contractors in identifying opportunities for improvement and preventing food loss and waste.

- Periodically review system performance through internal audits, management reviews, and performance indicator analysis, ensuring the availability of the resources required for continuous improvement.

Management Signature

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Management is committed to communicating this policy, making it available to relevant interested parties, reviewing it periodically to ensure its continued suitability and effectiveness, and providing the human, technical, and financial resources necessary for its implementation, maintenance, and continual improvement, ensuring that it is understood, implemented, and sustained throughout the organization.

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Management Signature