

Food trading company “HELLENIC CROPS”, aiming at exporting high quality and safety Greek products, has developed and implements a Quality & Food Safety Management System according to **IFS Broker, BRC Global Standard for Agents & Brokers and ISO 22000:2005 standards.**

The implementation of the Quality and Food Safety Management System covers the whole range our company’s operations and guarantees:

- ✓ *Satisfaction of customer’s requirements and specifications requested.*
- ✓ *The continuous monitoring and control of all process stages of our company, beginning from suppliers selection until the delivery of end products.*
- ✓ *The identification of non-conforming products and the elimination of the root causes.*
- ✓ *The creation of strong relationships with our clients, through the release of products with the highest specifications of quality, safety and hygiene.*
- ✓ *The development of environmental liability to all the members of our company and the proper application of the relevant environmental legislation.*
- ✓ *The implementation of ethical trading code for the personnel, in the frame of corporate social responsibility.*
- ✓ *The implementation of all relevant Food Safety legislation.*

The Senior Management of “HELLENIC CROPS” commits to the continual improvement of the applied Quality & Food Safety Management System, but also to comply with relevant food safety and quality aspects, aiming to satisfy clients’ demands and fulfil all relevant legislation requirements.

For the achievement of issues explained above, the senior management commits to provide all required sources, but also to monitor the management system through setting and measuring quality and safety objectives.

All above are being reviewed annually by the Senior Management of the company.

Date: 10/01/2018

On Behalf of “HELLENIC CROPS”

*Bassam Azar
CEO - Managing Director*