

Faragalla Quality and Sustainability

Faragalla Group stands by the regimes and essence of the law, by fulfilling essential policies and practices. We're focused on producing healthy products, reducing risks, preventing injuries and protecting the environment. Our passionate team commits to the global food and safety policies and allocates strategic goals that are reviewed, measured and evaluated all year long. Because we care for our teams' spirit, we train and develop their knowledge and skills as well as align their efforts with the latest technological advances and quality control procedures. At Faragalla Group, we fulfill your needs with certified quality and sustainability practices there are celebrated worldwide.

What we're focused on:

- Faragalla Group industrial complex is considered one of the biggest developed and recognized organizations in the high quality and safe food producing and marketing fields.
- Faragalla Group quality and sustainability practices are represented in its product ranges, including the frozen and cooked meat and chicken, bakeries, frozen vegetables and fruits, concentrates and pulps, juices, milk, processed cheese, jams, bouillon, sweet powder, tomato paste, and ketchup and honey products.
- Faragalla Group's top priority is to produce healthy and safe products that satisfy its consumers and clients' needs, reduce risks and prevent injuries, and protect the environment from pollution. Accordingly, employees assume the responsibility of implementing and committing to the following policies and practices:

Food health and safety:

1. Allocating strategic goals concerning quality, food safety, health and environment, as well as periodically reviewing, measuring and evaluating performance.
2. Developing the organization's team spirit, knowledge and skills, by continuously training staff members and implementing social commitment towards employees. Accordingly, Faragalla Group guarantees product quality and enhances product conformity, by applying **ISO-9001:2015** requirements.
3. Selecting the best suppliers for Faragalla Group's raw materials as well as committing to GMP according to **HACCP** system requirements and **ISO 22000:2005, FSSC 22000 and BRC Food Issue 7** in addition to the laws related to global food safety standards.
4. Delivering quality products that meet consumers' and clients' needs and expectations.

The quality you deserve:

1. Faragalla Group continuously improves the quality management system as well as food safety, environment, safety and health systems.
2. Aligning the compatibility of Faragalla Group's quality policies and goals with the strategic direction and organizational context.
3. Fulfilling the accuracy of quality control procedures, by exploiting the latest testing devices using advanced technological tools and equipment.
4. Ensuring the conformity towards laws, legislations and other essential and basic requirements.

Sustaining the environment / Eco-friendly practices:

1. Conforming to the laws, legislations, concerned agencies' requirements and other obligations toward the environment, and safety and health, including reducing risks and preventing environmental pollution in working sites according to **ISO 14001:2015** and **OHSAS 18001:2007**
2. Reducing the effect of products on the environment and eliminating the risks related to Faragalla Group's activities.