GENNARO AURICCHIO S.P.A.
Cremona (CR), Gazzo (CR),
Somma Vesuviana (NA),
Scandiano (RE), Macomer (NU).

POLSQ - SGS
QUALITY POLICY
Rev. 2 dated October 12, 2026

The owners of **GENNARO AURICCHIO S.P.A.** believe that the company's success is closely linked to the quality of its products, ensuring excellence, uniqueness, consistent taste, hygienic safety, brand care, and environmental sustainability. As a leader in the dairy sector, Auricchio complies with current food regulations (hygiene, healthiness , safety, product authenticity, operator safety, environmental protection), aiming at consumer satisfaction. The company adopts production practices that minimize environmental impact and promote responsible resource use. To improve and consolidate its products, Auricchio considers the following to be fundamental:

Maintaining traditional processing methods to ensure the recognizable features of Auricchio Provolone in terms of shape, texture, color, and flavor.

- Technological innovation for reliable control of production phases and equipment, optimizing processes, and reducing energy consumption and waste.
- Enhancing product image through distinctive elements and marketing actions.
- Preserving the uniqueness of taste thanks to the exclusive recipe based on the Auricchio family tradition.
- Applying HACCP methodology to ensure product wholesomeness.
- Integrating sustainable practices into the supply chain, selecting eco-friendly suppliers, and adopting recyclable packaging.

To systematize and make these aspects transparent, Auricchio has established a Corporate Quality Management System based on international standards (UNI EN ISO 9001, BRC, IFS), as a reference for all stakeholders. The Quality Management System integrates quality, hygiene, healthiness, product authenticity, operator safety, environmental protection, and customer satisfaction, promoting sustainable processes and continuous improvement. Through this system, Auricchio aims to:

- Ensure the quality of processed milk through the selection and monitoring of suppliers who meet eco-sustainable standards.
- Guarantee high hygienic standards in processing.
- Strengthen product traceability.
- Improve the product's image, associating it with excellence and environmental respect.
- Optimize production processes, reduce waste and improve energy efficiency.
- Monitor business processes through quality, performance, economic, and environmental indicators.
- Understand and meet the needs of customers and consumers.
- Promote a corporate culture based on quality, food safety, and sustainability.

To implement this strategy, the Quality Assurance Service (SGQ) collaborates with various company sectors to define, verify, and improve procedures in compliance with current regulations. The SGQ supports the Quality Management Review, promoting sustainable practices throughout the entire production cycle.

CREMONA, October 12, 2026

Management

