



Halal Manufacturing Policy

The De Nigris Group is committed to producing and marketing exclusively products that meet the rigorous halal standards in order to properly respond to the needs of the Muslim community, in full compliance with the ethical and religious principles established by Islamic law.

Objectives:

1. Ensure the production of halal products in compliance with international regulations and standards recognized by competent authorities (HIA/HCE).
2. Ensure that all stages of production, from the selection of raw materials to distribution, are managed in accordance with halal principles.
3. Promote a corporate culture of awareness and responsibility regarding halal, involving all internal and external stakeholders.
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Fundamental Principles:

1. *Certification and Compliance* All halal products intended for the global market will be certified by accredited entities such as HIA (Halal International Authority) and HCE (Halal Certification Europe). The company is committed to maintaining and regularly updating halal certifications to ensure compliance with evolving regulations.
2. *Raw Materials and Ingredients* Only halal-certified raw materials and ingredients will be purchased and used in the production of products intended for the halal market. Supplier selection will be strictly monitored to ensure that they comply with halal standards at all stages of production and distribution.
3. *Production Processes* Production processes will be designed and monitored to ensure that they are clean and free from contamination by non-halal ingredients or contaminants. Where possible, production facilities will be separated from those used for non-halal products to prevent cross-contamination.
4. *Training and Awareness* Company staff at all levels, from operational employees to managers, will receive specific training on halal practices, the importance of certification, and how to maintain high halal quality standards. Briefings, continuous training sessions, and internal communications will be organized to raise awareness among all employees about halal policies and procedures.
5. *Control and Monitoring* An internal control system will be established to continuously monitor all stages of production, from the receipt of raw materials to the shipment of finished products. Periodic audits will be conducted to verify compliance with halal policies and identify opportunities for continuous improvement.
6. *Communication and Transparency* The halal policy will be communicated to all company stakeholders, including employees, suppliers, and customers, through training, internal memos, manuals, bulletins, flyers, banners, posters, email communications, and company intranet systems. The results of halal production and any corrective actions taken will be transparently reported at all company levels.
7. *Responsibility and Commitment* Every employee, from operational staff to managers, is responsible for ensuring compliance with halal policies and maintaining the required high standards. The company is committed to promoting a culture of collective responsibility, where every individual actively contributes to the realization and maintenance of halal quality.

Commitment to Customers:

The De Nigris Group recognizes that the trust of Muslim consumers is essential. Therefore, we guarantee that every halal product introduced into the market complies with quality and safety regulations, with the goal of fully meeting the religious and cultural needs of our customers.

Through this policy, the De Nigris Group is committed to ensuring the production of high-quality halal products, promoting awareness and responsibility at all levels of the organization. Our dedication to quality, transparency, and responsibility will help strengthen customer trust and support our long-term commitment to the global halal market.