

QUALITY POLICY AND FOOD SAFETY

JUNCA GELATINES, S.L. considers the Quality Policy a tool to develop a mentality of continuous improvement within its organization.

Continuous improvement always aims to guarantee Food Safety and obtain a safe product that meets the quality standards demanded by the gelatin and collagen market and that is made in full compliance with the regulations.

The Company is convinced that in order to develop internally these principles, it must continuously invest in training to establish and maintain a culture of quality and food safety.

In addition, ensure that there is a proper functioning of internal and external communication, which sensitizes and involves all the people who work in it, since these are the resources that constitute the true knowhow of the Company.

At the same time, the continuous implementation of new technologies that improve the production process and products are the means that allow the organization to operate efficiently, paying attention to environmental sustainability, environmental safety, legal and social factors.

Following this methodology, JUNCA GELATINES, S.L. establishes and reviews its objectives based on quality and safety criteria, as well as through new certifications, which allow it to meet the needs of its customers and face the challenges of future with optimism and ambition.



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05/05/2022