



Food Safety and Quality Culture Policy 2024

This Oy Verman Ab Group policy is adhered to throughout the Group and applies to the food business.

The quality of the products manufactured by Oy Verman Ab Group is based on professional staff, innovative product development and well-chosen products.

The compliance of our operations is regularly checked by authorities, certification bodies and our partners. In Finland, the food safety certificates governing Oy Verman Ab's factories are BRC or FSSC22000.

Food safety targets

- What matters most to us are satisfied clients and consumers.
- Oy Verman Ab Group is committed to meeting all legal and regulatory requirements.
- We guarantee consumer safety with genuine, high-quality products and maintain excellent traceability.
- Materials and finished products are sourced from GFSI-certified factories or we ensure compliance in other ways.
- There are annual measurable targets set for the quality to ensure continuous improvement in food safety and quality. The targets are regularly communicated to staff.
- We continuously monitor consumer and stakeholder demands and feedback, and improve our operations accordingly.
- We monitor changes in legislation and industry trends.
- We are constantly improving our communication, production and business processes.

Responsibility

- Oy Verman Ab is committed to BSCI purchasing principles.
- Our business has been awarded organic, RSPO, Rainforest Alliance and Friend of the Sea sustainability certificates.
- We ensure the recyclability of packaging materials and educate consumers on how to sort them. We minimise the amount of packaging material used wherever possible.
- From 2024, we will establish goals to control food waste in Finnish factories.
- We calculate the carbon footprint of our own operations.
- From 2024, we will be working with suppliers to develop processes to reduce the carbon footprint of the supply chain.

Quality culture



Leaderfoods



Oy Verman Ab is committed to developing quality culture.

- We support the commitment and high professional skills of our employees, including through training on food safety, food fraud and food defence.
- We regularly check the food safety competence of our staff.
- We promote equal communication opportunities for our employees by using translation and interpretation services where necessary.
- We actively collect and process employee feedback through the Whistleblowing channel, for example.

15.1.2024

12.1.2024

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