

At Royal Greenland, our foremost commitment is to ensure Food Safety and Quality throughout every stage of our seafood production. We hold ourselves to the highest quality, prioritizing the health and satisfaction of our valued customers and consumers.

## Rigorous HACCP-based Quality Management System

Our robust HACCP-based Quality Management System serves as the foundation of our Food Safety and Quality practices. This systematic approach allows us to identify and address potential risks, guaranteeing the safety and integrity of our seafood products.

## Responsibilities and commitment

Leadership at Royal Greenland must lead by example, ensuring a commitment to product safety and quality. Each leader is accountable for their area's adherence to the Food Safety and Quality Policy. The Corporate Quality Department oversees policy implementation, including training and compliance monitoring. We promote a positive Quality and Food Safety Culture and expect all employees to follow guidelines and report concerns promptly. It is the responsibility of each employee to follow given instructions to ensure the quality and safety of our products and to raise any concerns if in doubt. Immediate notification is essential for any safety risks. Our continuous improvement ethos extends to both food safety and quality systems, with leadership setting the standard as role models.

## Focus areas

To uphold and reinforce our Food Safety and Quality culture, we consistently striving for excellence in the following areas:

- Ensuring full control, traceability, legality, and authenticity throughout the entire process, from catch to the finished product.
- Certifying our primary production facilities according to internationally recognized standards such as BRC, IFS, MSC, ASC, and Global GAP.
- The Royal Greenland's Sustainability Policy ensures that fishing is responsible and sustainable to safeguard the natural resources and ocean's biodiversity.
- Maintaining and updating our modern production facilities to align with the latest advancements in technology and hygienic design.
- Nurturing employee development and commitment through extensive training, education, and fostering a sense of responsibility.
- Prioritizing employee satisfaction and motivation through mutual respect, trust and loyalty, which is fundamental to creating a good food safety and quality culture.
- Formulating a visionary and science-based food safety strategy to ensure strict compliance with laws and EU regulations.
- Developing safe and competitive products that align with official nutritional guidelines, encouraging the selection of healthier food choices.
- Establishing close and proactive collaborations with customers, suppliers and regulatory authorities to foster effective communication and mutual understanding.

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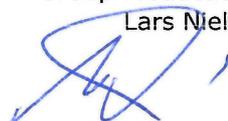
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