



QUALITY POLICY

Brim's policy is to provide service and products, that meet customer's expectations and quality, safety and reliability. To maintain this policy, Brim employs qualified and trained staff and meets or exceeds the requirements of international recognised quality management systems.

CUSTOMER FOCUS

- To operate a management system, that meets requirements of international standards, laws and regulations, that apply within the working environment of Brim.
- To produce products, that satisfy the needs and expectations of customers and consumers as well, to meet their and the company's quality and safety requirements.
- To deliver products in the correct quantity, at the correct time, to the correct place and in the correct condition, regarding agreed quality and safety characteristics.
- To avoid errors within the company's manufacturing, which may lead to potential complaints by customers.

SOURCING POLICY

- To source raw material from responsibly managed fish stocks, and implement traceability that meets the requirements of responsible fisheries management

ENVIRONMENTAL RESPONSIBILITIES

- To use as much as possible sustainable energy.
- To meet requirements for discharge of greenhouse gases and atmospheric fine dust by the company's fishing vessels and transport vehicles.
- To sieve wastewater discharged during production.

ETHICS AND PERSONNEL RESPONSIBILITIES

- To provide employees regular training and opportunity for further education, to make them better qualified to perform their duties.
- To maintain proper practices regarding weight, count and correct information on product packaging.

FOOD SAFETY, FOOD SAFETY CULTURE AND PRODUCT QUALITY

- To ensure that no microorganisms, foreign bodies, signs of pest or chemical substances be found because of inadequate cleaning.
- To meet laws and regulations of health authorities.
- To ensure that no incident will arise caused by negligent cleaning of production equipment or facilities.
- To achieve operational economy in the management system's procedures by setting targets and applying continuous improvements.
- Maintaining food safety culture among employees by training and seminars.

Date and signature:

15/10'20

Egir Páll Friðbertsson, COO of Brim hf