

May 2026

QUALITY AND FOOD SAFETY POLICY

TO WHOM IT MAY CONCERN

Quality and food safety policy:

The quality and safety of the finished product must, through purchasing, production, sales and marketing, be of such a quality that the products in all areas meet the requirements of the law, as well as the customers' reasonable and justified expectations. Through the daily routines, it is ensured that this objective is worked towards.

Quality and food safety strategy:

OVODAN EGG GROUP will ensure quality and food safety through training, communication and cooperation of all work functions across the entire organization.

Through quality and safety objectives, OVODAN EGG GROUP works with continuous improvements to develop the quality and food safety culture in the company.

Managing the quality and food safety of OVODAN EGG GROUP's products and associated services is a task that affects all employees.

Systematic food safety:

To offer only the highest quality products to our customers, OVODAN EGG GROUP has for more than 10 years fulfilled the requirements of a GFSI* certificate. Our certification emphasizes that OVODAN EGG GROUP strives to achieve the highest possible product quality and food safety. The overall objective of the food safety policy is to ensure a high level of health protection when using our products in accordance with the legal and regulatory requirements of the respective country.

- We only use approved, high-quality raw materials
- Safe production process
- Permanent quality control throughout the process
- Testing in own and external laboratory of raw materials and finished products

This helps to ensure that you as a consumer get products of the highest quality. For further information, do not hesitate to contact us.

OVODAN EGG GROUP 2026



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* [GFSI recognized certifications](#) (e.g. BRC, IFS, SQF, FSSC 22000)