BMS PROCESS:	**Policies**
PHASE OF PROCESS:	**Sustainability**
TITLE:	**NAT.QA.POL.Quality-and-Food-Safety-Policy**

Quality and Food Safety Policy

Coca-Cola HBC Schweiz AG is convinced that the Company's success is built on **offering high quality products, packaging and services** that meet and exceed customers' expectations for a first-class premium brand.

The Company constantly strives to **enhance the good reputation enjoyed by the brands its produces,** and it uses systems, standards and procedures to ensure quality and food safety in order to strengthen customers' trust in its products.

All operative areas of Coca-Cola HBC Schweiz AG **have committed to continuous improvements**. Internal and external audits are conducted to measure and evaluate these improvements and check their effectiveness.

The motto in our Company is that each and every employee of Coca-Cola HBC Schweiz AG bears **responsibility for achieving the quality goals** in their work and their relationships with all stakeholders.

All employees dealing directly with the ingredients, packaging, production, storage, and transport of products **share in the responsibility for food safety**. Coca-Cola HBC Schweiz AG's quality commitment is based on the following **food safety and quality principles**:

- Produce and supply products that fulfill **the highest standards for food safety and quality**.
- Meet or exceed all **statutory and regulatory requirements with regard to quality and food safety**.
- **Guarantee food safety and quality** by implementing and certifying effective quality assurance systems according to ISO 9001, FSSC 22000 and the provisions of the Coca-Cola Management System in all operative areas.
- **Test the effectiveness of the management systems for quality and food safety** through internal and external audit procedures that are recognized by the International Standards Organization (ISO) and The Coca-Cola Company.
- Review food safety-related guidelines, standards and procedures on a regular basis in order to effectively control food safety risks that arise from innovations in products, processes and technologies.
- Incorporate the **strategies for food safety and quality in the annual business planning process** in order to ensure that they are always an integral part of the operative processes.
- Set **measurable annual goals for food safety and quality** at the group level and for all operative areas in order to achieve continuous improvement and ensure that all standards are complied with.
- Ensure that **suppliers and contractual partners commit to the same food safety and quality standards** and check the materials supplied and services rendered by them through audits and incoming goods inspections.

We are committed to complying with the Quality and Food Safety Policy and for ensuring the successful realization of our strategy and goals. Every employee of Coca-Cola HBC Schweiz AG, at any level and in any role, shares in the responsibility for the implementation of this declaration.

Juerg Burkhalter
Country General Manager

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