

Grup Baucells Alimentació, S.L. Policy

GRUP BAUCELLS ALIMENTACIÓ, S.L. focuses its efforts on the development of safe products with established quality in accordance with the specifications agreed with the customers and having in mind the final end consumer.

Guarantees legal compliance with regard to Food Safety, Ethical and Labor Responsibility, the Environment Protection and Sustainability.

Implemented Quality and Food Safety Management system in accordance with BRC and IFS FOOD guarantees quality and food safety management in an effective and efficient manner, and at the same time assuming the responsibilities for compliance to customer requirements.

We work for continuous improvement in the following lines of action:

QUALITY and FOOD SAFETY

1. Establish cutting operations, and product flow within facilities focused on guaranteeing compliance with specifications and the safety of the products produced.
2. Select pig suppliers and establish stable agreements with them prioritizing those that integrate feed production and pig production welfare certified, and establish a close collaboration with them to comply with the commercialized products.
3. Establish effective communication mechanisms through food chain regarding food safety issues, to speed up response related to food safety incidents.
4. Provide necessary resources to apply principles of monitoring and on-site verification of the quality of produced products and effectiveness of quality and food safety controls established in accordance with the HACCP system established by the Codex Alimentarius, review and continuous improvement of the system.
5. Actively participate in management of slaughterhouse Escorxador Frigorífic d'Osona, to improve food safety of slaughterhouse's processes and promote the improvement of the facilities to adapt them to the highest levels of hygiene, food safety and product quality requirements.
6. Foster internal communication and basic staff training to promote the commitment of all staff to the food safety, legality and quality of products.
7. Establish a system to prevent food fraud, including the supply chain
8. Provide resources for all actions that allow to reduce incidents related to foreign bodies.
9. Promote and foster, within all Baucells staff, values of food safety culture to follow continuous improvement

PREVENTION OF LABOUR RISKS

10. Ensure the safety and health of its workers in all aspects related to work.
11. Have an integrated labour and health safety management system that allows labour risks prevention to be kept up-to-date by applying measures necessary to ensure protection of its workers, in front of health and safety risks at labour.

Grup Baucells Alimentació, S.L. Policy

12. Develop a permanent action on prevention program to improve existing security levels and provide necessary resources to adopt relevant security measures.

13. Provide workers with information and training on the risks at work center and establish an organizational system that ensures participation of all workers in application of comprehensive labour safety management system .

14. Foster implementation of labour safety management system, involving all workers in prevention tasks. The philosophy of prevention must be integrated in all company levels, from management to base worker, passing through intermediate commands. It is essential that everyone takes responsibility for functions that have to carry out within this gear of preventing labour risks.

15. Apply the principle of prevention to any activity to comply with the legal requirements in force and to ensure a safe environment and safe working conditions for its workers.

ENVIRONMENT, SUSTAINABILITY, ETHICAL AND PERSONAL RESPONSIBILITY

16. Grup Baucells Alimentació, S.L. considers economic development, social development, and environmental protection, so that, establishing its activity in the confluence area of these three pillars, it is sustainable.

17. Grup Baucells bases its business model on the ethical and personal responsibility of each agent involved in the company's own activity, as well as in their relationships with customers and suppliers.

18. Grup Baucells acts in accordance with the current environmental regulations, being as efficient as possible based on the application of the Best Available Techniques that apply to the meat industry and minimizing the environmental impact of the activity by minimizing the generation of waste, the emission of pollutants into the atmosphere, the emission of noise, the consumption of drinking water and the generation of waste water.

General Manager - Jordi Soler
January 2024