

Food Safety- and Quality Culture Policy 2026



We win together.

This Policy is implemented across all Verman Group subsidiaries and applies to all aspects of the food and food supplement business. Product quality is driven by skilled employees, effective collaboration, a strong commitment to food safety and continuous product innovation. Validated processes and operating procedures form the foundation of our quality and are monitored by supervisors.



We improve lives through consumer focus.

Customer and consumers satisfaction is our key priority. We actively monitor consumer, customer, and stakeholder expectations and feedback, and continuously improve our business operations in response. Our operations are certified to recognised sustainability schemes, including Organic, Rainforest Alliance, and Friend of the Sea to meet consumer expectations for authenticity.



We take responsibility.

Verman Group is committed to providing adequate resources to ensure the production of safe and compliant food products. We are committed to compliance with all statutory and regulatory requirements, proactively monitoring legislative changes and industry trends, and continuously improving our business operations accordingly. In Finland, the operations of Verman Group 's factories are guided by the food safety management certifications BRC and FSSC 22000. Operation's compliance is regularly evaluated by authorities, certification bodies and our partners. We ensure consumer safety with authentic, high-quality, and carefully selected products, maintaining excellent traceability.



We stay curious and grow.

We ensure food safety through appropriate performance monitoring e.g., with annually measurable food safety related Key Performance Indicators to ensure continuous quality improvement. Verman Group is committed to developing a positive food safety- and quality culture. We support employee engagement and accountability and actively collect and process employee feedback to improve our operations. We promote equal communication opportunities by using translation services and tools as needed. We support professional expertise by organizing training related to food safety and food defense and regularly monitoring food safety competence of our staff.

23.1.2026

Kati Rajala
CEO
Oy Verman Ab

Seuraavat dokumentit on allekirjoitettu perjantai 23. tammikuuta 2026



Food safety- and Quality Culture Policy

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