

## QUALITY AND FOOD SAFETY POLICY

At Coca-Cola HBC Česko a Slovensko, we believe that success depends on the supply of high-quality products, packages and services that meet and exceed our customer and consumer expectations. The responsibility to ensure the quality and food safety of all the products we manufacture and distribute across our markets is fundamental to this.

All Coca-Cola HBC Česko a Slovensko operations are committed to continuous improvement, which is measured, evaluated and validated for effectiveness through internal and external audits.

The following quality and food safety principles are the foundation of Coca-Cola HBC CZ and SK's commitment to quality and food safety:

- Manufacture and deliver products that meet the highest quality and food safety standards.
- Meet all statutory and regulatory requirements for quality and food safety, including mutually agreed customer requirements related to quality and food safety.
- Ensure a sustainable quality and food safety culture through the implementation, certification and continuous improvement of effective quality and food safety management systems compliant with ISO 9001, FSSC 22000 and the Coca-Cola Company system requirements and standards.
- Apply a risk assessment methodology, aligned with the context in which we operate, to facilitate our ability to achieve quality and food safety management system objectives and continually improve.
- Build a quality and food safety capability, mindset and culture through programs that develop employee competencies and skills, increase awareness, manage risk and drive increasing levels of excellence across the organisation.
- Continually review quality and food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Include quality and food safety strategies in the annual business planning process to ensure that food safety and quality remain an integral part of operations.
- Set annual measurable quality and food safety objectives for all operations and, at the group level, to ensure continuous improvement and compliance with all standards.
- Ensure that suppliers and contractors embrace the same quality and food safety commitments.
- Communicate quality and food safety requirements to suppliers, contractors, customers and consumers and other relevant interested parties by establishing specifications for our products.
- Communicate quality and food safety aspects, strategies and performance to employees, consumers, customers and principal stakeholders that have an impact on or are affected by the food safety and quality management system.

As the GM of Coca-Cola HBC Česko a Slovensko, I'm committed to our Quality and Food Safety Policy and I'm prepared to provide resources to ensure its implementation. Every employee at every level and in every function in the organisation is responsible for the successful implementation of this policy and the related programs.

Maria Anargyrou-Nikolić  
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