



- Our products are designed to meet customers' needs, the current legislation and food safety requirements.
- The objective of new developed products is to improve our customers' competitiveness.
- Each company member is responsible for the quality and hygiene of his/her job. Each person or work area is a customer of the preceding person or work area, and the supplier of those following in the process.
- Gallega de Correctores Naya S.L. guarantees appropriate employee training to carry out their job with sufficient quality and hygiene standards;

- Constantly evaluates quality and food safety systems through continuous inspections, as well as by developing new documents (procedures, instructions, etc.) and seeing to their following implementation;
- Uses testing techniques that have been legislated or endorsed by well renowned entities and guarantees their quality through interlaboratory testing;
- Participates in public and/or private organizations for control and monitoring of identified hazards in animal feeding;
- Aims for superior quality and continuous improvement, both in matters of quality and food safety;
- Has a workforce that is technically competent, honest, responsible and properly trained within the framework of corporate social responsibility.

In accordance to the expressed decision of will, the management compromises to provide the material and human resources necessary for the complete rollout of this quality and food safety policy.

The managing director,

Fdo. Administrador gerente  
Álvaro Naya Alba