

QUALITY, FOOD SAFETY, ENVIRONMENT, HEALTH AND SAFETY INTEGRATED POLICY

SCC - Sociedade Central de Cervejas e Bebidas, SA is a company associated with products of high national and international prestige, high technology and know-how in the production of malts, beers, soft drinks, carbon dioxide and by-products of the beer industry, extraction and packaging of natural mineral water, spring water and flavored water, packaging of cider and other beverages, in a dynamic business of development and satisfaction of all interested parties.

With an integrated strategic vision and awareness of its responsibilities in terms of Quality, Food Safety, Environment, Health and Safety, the company assumes the following commitments:

• Exceed current and future customer/consumer expectations for processes, products and associated services, in partnership with suppliers, distributors and other concerned parties;

• Maintain a customer support service to monitor/forward internally requests and complaints from customers and consumers, ensuring an appropriate, fast and effective response and preventing possible reasons for dissatisfaction;

• Comply with applicable legal requirements and other requirements that you may subscribe to;

• Ensure the food safety of products by respecting certification standards and the highest selection criteria for our raw materials and packaging to ensure consumer confidence;

• Ensure that no genetically modified or GMO-produced ingredients are used in the product manufacturing process;

• Promote the development of the skills of our employees and service providers by ensuring their training and ensuring that they are aware of the responsibilities of their activities;

• Promote a culture of quality, food safety, environment, health and safety at work with communication, commitment and involvement of leadership with resources to achieve objectives and continuous improvement;

• Minimize the environmental impacts that result, directly or indirectly, from its activities, products and services, prioritizing measures to protect the environment, prevent pollution, mitigate and adapt to climate change and the occurrence of serious incidents and accidents;

• Ensure the achievement of carbon neutrality, the sustainable use of energy resources, water and other raw materials, minimizing waste and the production of residues and ensuring their correct disposal, incorporating cleaner production technologies whenever possible;

• Recognize the importance of preventing occupational diseases and support health promotion and monitoring programs for its employees, and provide a healthy workplace;

• Ensure the existence of safe facilities, equipment and working methods with a view to reducing risks or eliminating hazards to health and safety;

• Ensure consult and participation of workers through their representatives and ensure the elimination of consult barriers, if exist;

• Continuously improve the performance of the integrated management system through periodic reviews, definition and control of objectives and targets and effective assessment of risks and opportunities;

• Effectively communicate the results obtained and the progress made, consult people internally or externally to improve our knowledge, use the best human, material, natural and technological resources available that are economically viable and appropriate management practices;

• Contribute to sustainable food consumption through the prevention, optimization and recovery of losses throughout the production chain;

• Ensure that the basic principles set out in this policy are known to all people who work for the company or on its behalf and are underlying their daily tasks.

(Approved in june 2025)