



COMPANY POLICY

Bomè Srl is a family-run company founded in 1977 and based in Pieve di Bono - Prezzo, in the region of Trentino. Its *mission* is **to be a leading supplier for the big names in the sector, meeting customer requirements and focusing on the quality, safety and speciality of its products: speck, salted meat, silverside, pancetta, lard, cooked meat and other pork, beef and turkey based products.**

Offering high-quality products means being able to meet the needs of customers who are increasingly more mindful of what they buy, the origin of the products, the quality of the ingredients and of any allergens present (e.g. gluten, lactose etc.).

The company's strength lies in the belief that staying true to the principles and traditions used in creating its own product is vital to retain the company identity and ensure high quality. Having our shareholders involved in the company is what guarantees the special care given to each product and promotion of the company values at every level, focusing on greater accountability and involvement of human resources in order to foster a culture of food safety. The high quality and food safety of products are guaranteed and controlled along the entire production process chain.

The company's *mission* is founded on the following principles:

- * developing and preserving *local traditions*;
- * promoting *local specialities*;
- * *guaranteeing* the quality and *safety* of food products;
- * *allergen-free* production (in particular gluten and lactose free);
- * careful and thorough *selection of meat*, commitment to use raw materials produced respecting animal welfare and the natural balance (e.g. organic production), without the use of GMO raw materials;
- * employee expertise and *professionalism*;
- * *a flexible and helpful* team;
- * focusing on the *effectiveness* and *efficiency* of production processes right up to delivery;
- * *an ethical approach to work* respecting customers, partners and suppliers;
- * *dynamism and innovation* in launching delicious new products so as to increase the customer portfolio and meet a range of needs (e.g. Halal line);
- * *process innovation* capable of guaranteeing optimal organoleptic properties and food safety aspects;
- * technological *improvement* aimed at the growth and sustainable development of the company, while keeping an eye on its environmental footprint.
- * *respect for the environment* and striving to reduce the environmental impact.

Cured meat and cold cut producer Bomè believes the quality of products and services is the best way to respond to the needs of customers and consumers, prioritising *food safety, product authenticity and innovation*, and ensuring no allergens are used (e.g. gluten, lactose etc.).

Bomè Srl closely follows and is actively involved in the evolution of eating habits and the emergence of new needs in order to offer products to different types of customers - both in Italy and abroad- without



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ever giving up on their long-renowned uniqueness and quality. Bomè sees exports as an opportunity to expand its market and also make local products known outside the European Union.

Continual improvements in working methods and experience in production processes ensure even better preservation of the organoleptic and nutritional properties of each product, always fully adhering to health and hygiene standards.