

QUALITY POLICY

Blåtand AB's operations are characterised by high quality. We aim to meet and, preferably, exceed customer and legislative requirements. We do this by operating as set out in the present policy document.

Food safety and food legislation

Blåtand AB sells only products that are safe to consume and which meet all relevant legislative requirements. Our quality management complies with: Swedish legislation in relevant areas; the Food Safety System Certification 22000 (FSSC 22000) scheme; and, the Hazard Analysis and Critical Control Point (HACCP) system.

Right quality

We sell only products that we ourselves can vouch for. It is crucial that the products we supply match the quality expectations of ourselves and our customers. To ensure a strong foundation, we work actively with quality assurance and checks of subcontractors/suppliers and what they provide.

Customer in the centre

Blåtand AB always puts every effort into supplying products that fulfil customer requirements as regards quality, quantity and delivery dependability. Through dialogue and receptiveness, we keep up to date as regards their wishes. We provide added value through our industry knowledge and efficient use of our internal resources.

Continuous improvement and employee participation

Quality management is an integral part of our operations. We work actively on continuously improving our operations through clear quality goals. All employees are encouraged to report faults or shortcomings.

Stöde, 28 June 2022

Blåtand AB

Ulf Hagner, MD

