

Food Safety Policy

Retificio Nassi operates since the beginning of XX° century in the production of food nets for the meat and dairy processors.

The constant attention to the needs of our customers and the quality requirements, as well as the safety of the final consumer, represent an element of distinction from the competition and one of the cornerstones on which, over the years, we have built a solid reputation as a reliable and competent producer, confirmed by our growing presence on the market.

We are always keen to supply safe products, but also all the information necessary to insure that all our products are used safely.

This contribute to eliminate any risk for the final consumer.

Our Food safety policy is based on:

- A careful analysis of the current legislation on the food contact material market and the complete implementation of the obligations set out by these regulations
- Sharing these food safety regulations among all the different Company levels,
- The awareness of all our operators of the importance of their role in the food safety of products along the entire flow of transformations occurring in our organization, from raw materials to the production till the packaging and the delivery to our customers.

We want to grow creating new products line with the needs of our customers and in full compliance with the current food safety legislation. To do this, we have to built a cohesive and conscious group of colleagues at all levels of our Organization.

Empoli, 01/01/2018