

FOOD SAFETY AND QUALITY POLICY

LLC “Gevelli” is a producer of various types of red and white wines. Since the day of its establishment, our philosophy has been, is, and will remain to dedicate all efforts to the creation of premium wines that are safe, high-quality, authentic, and fully compliant with legislative, regulatory, and customer requirements. To achieve this, top management assumes full responsibility and allocates resources to actively work in various directions, specifically:

Food Safety and Quality Culture

We have established and promote a culture in which every employee is responsible for food safety and quality.

Through developed training programs, we ensure employee awareness and competence enhancement.

Any issue related to food safety, quality, food defense, or fraud is openly raised and addressed with immediate response.

Food Safety

Food safety is based on HACCP principles, hygiene, and PRPs, ensuring that hazards identified within or beyond the production process are properly controlled and monitored. Procedures for traceability, supplier management, product recall, and incident management are documented and regularly verified for effectiveness.

Quality Assurance and Continuous Improvement

We have established and periodically review objectives related to food safety and quality. Through internal audits, inspections, effective corrective and preventive actions, we continuously strive to improve the system.

The company’s sustainable financial position is ensured for maintaining and improving the system.

Legislative, regulatory, customer, and IFS FOOD standard requirements regarding food safety, quality, food defense, and fraud are fully considered.

Effective external and internal communication channels are established and maintained along the food chain with all interested parties, in line with food safety, quality, legislative, and client requirements.

Managing Director:

Date: 23.10.2025



Maka Mikeladze

